

MCC Culinary Studies Program

Mesa Community College (MCC) offers students who wish to pursue a career in the culinary arts an incredible opportunity to earn their degree in a state-of-the-art facility at the East Valley Institute of Technology (EVIT). MCC's Culinary Studies Program focuses on theoretical and practical skills to prepare students for employment in the foodservice workplace.

Culinary students at MCC can earn an Associate in Applied Science (AAS) in Culinary Studies by completing 62-65 credit hours, or earn a Certificate of Completion (CCL) in Culinary Studies by completing 35 credit hours.

culinary studies



Culinary Studies Program

1833 West Southern Avenue
Mesa, Arizona 85202-4868

A Maricopa Community College
The Maricopa County Community College District is an EEO/AA institution.

Culinary

STUDIES PROGRAM



www.mc.maricopa.edu



Contact Information

Information about MCC's culinary curriculum can be found at:
www.mc.maricopa.edu

For more detailed information about classes, schedules, and prerequisites, please contact:

Chef Bill Collins

Culinary Program Director

Email: chef@mail.mc.maricopa.edu

Student Services: 480-461-7700

Registration, press 1

Financial Aid, press 2

Cashier Services, press 3

Academic Advisement: 480-461-7200



The MCC/EVIT Partnership

The partnership between MCC and the EVIT Culinary Arts Program opens doors to incredible opportunities in an exciting and challenging profession. EVIT has a mission statement that is closely aligned with the goals of MCC: To provide a productive, technically-trained workforce to meet the market-driven needs of business and industry.

EVIT's professional chef instructors take students who are passionate about food and teach them what it takes to succeed in the fast-paced, high-intensity culinary industry. EVIT has an unmatched culinary facility, featuring a state-of-the-art kitchen and a large banquet/catering area that provides top-notch experiences for culinary students.

MCC builds on EVIT's expertise so that students can earn a degree or certificate at a higher education level. For more than 40 years, MCC has been a community resource for transfer education, career preparation, and continuous learning. MCC is accredited by the Higher Learning Commission, a credential that ensures the quality and integrity of MCC's programs and services.

What can I do with this degree?

Graduates can work in recipe and menu development, food preparation and service, purchasing, or management and supervision of foodservice operations. You may pursue employment as a chef, baker, foodservice manager, caterer, or entrepreneur. Countless opportunities are available in restaurants, hotels, country clubs, hospitals, corporations, schools, and resorts.

Who should enroll?

The faculty of MCC's Culinary Studies Program encourage a wide range of student applicants. Whether you are a student pursuing a career in the food and hospitality industry, a professional needing to expand job skills, or a food enthusiast wishing to pursue serious cooking classes, all are welcome to enroll. Classes are offered independently so students can take one class or a full schedule, depending upon individual career goals and interests.

Job Outlook

Culinary arts is one of the fastest growing employment areas in the nation today. According to the Bureau of Labor Statistics, job openings for chefs, cooks, and food preparation workers are expected to be plentiful through 2014. Foodservice positions in specialized industries such as grocery store take-out, home meal replacements, and casual family restaurants are expected to grow even faster.

According to the Arizona Restaurant Association, Arizona is expected to lead the nation in restaurant job growth, increasing 27.7 percent over the next 10 years.

Graduates with an AAS degree in Culinary Studies who work in the industry can expect to make between \$10-20 an hour, with higher salaries in management and supervisory positions. Completing a formal culinary education, such as the AAS in Culinary Studies at MCC, can give students an advantage in this competitive field.

Course Information

Courses in MCC's Culinary Studies Program educate students about the theory and practice of culinary skills in foodservice and hospitality operations. Hands-on cooking classes cover a range of techniques from basic cooking to advanced pastry. Supporting coursework in the program includes classes in food safety, purchasing, menu planning, and nutrition.

All lab classes will be held on the EVIT campus, 1601 W. Main St., Mesa, AZ.

Additional Information

Students in culinary lab classes will be required to purchase additional equipment prior to the first day of class, including a personal knife kit and uniforms such as a chef's coat and hat. Lab fees will be assessed in addition to tuition to cover the cost of materials used in class.

Transfer Information

While there are many opportunities for employment after the completion of the AAS degree, opportunities exist for advanced education in the culinary and hospitality fields. Many courses from the AAS in Culinary Studies will transfer to Arizona colleges and universities. Specific information can be obtained by visiting an MCC advisor.