

ORIENTATION

» West-MEC



MARICOPA
COMMUNITY COLLEGES



Culinary Arts

1 year program





**First day of class:
Monday, August 19, 2024**

EMCC
3000 N. Dysart Road, Avondale, AZ 85392
Monday - Thursday
1:00-3:45 PM
Agave Hall, Room 109

WHAT YOU LEARN IN THIS PROGRAM



- How to utilize common culinary techniques in the effective production of savory foods and pastry products.
- Apply national standards to the safe and sanitary handling of food and industrial kitchen equipment.
- Practice comprehensive procedures for purchasing, inventory, and cost controls.
- Practice professional and ethical behavior in the hospitality industry.
- Demonstrate effective critical thinking and communication skills to facilitate teamwork, customer service, and time management.
- Compose multiple flavors, textures, and colors into food and beverage products that are marketable to the appropriate food sector and reflective of industry trends.



COLLEGE CREDENTIAL

- It's important to note that students enrolled in the Culinary Arts Program are not only enrolled in a West-MEC program, but they are also college students enrolled in a Certificate of Completion Program at Estrella Mountain Community College.
- Upon successful completion of the program, students can earn the following college credential that can be used for the job market:
 - Certificate of Completion-Culinary Arts I
- To earn the Certificate of Completion-Culinary Arts I, students must achieve a grade of C or better in all of their Culinary college classes. This certificate also has several transfer options for students to continue their Culinary education.



Transfer within EMCC and University Options

- Certificate in Culinary Arts I will transfer into the Culinary Arts II Certificate (EMCC)
- Culinary Arts II will transfer into the A.A.S Degree in Culinary Arts (EMCC)
- The A.A.S. Degree in Culinary Arts at EMCC will transfer at varying levels into the following Bachelor Degree programs:
 - Bachelor of Hotel and Restaurant Management, **NAU**
 - BIS-Hospitality Leadership, **NAU**
 - Bachelor of Hospitality Management, **GCU**
 - Bachelor of Applied Science, Food and Nutrition Entrepreneurship, **ASU**



POST-SECONDARY PATHWAYS

Students earn 17 college credits

College credits transfer seamlessly into AA and
Bachelor degrees

Information maintained on the West-MEC website.

Check out our 90-30 pathway with NAU!



ABOUT THE INSTRUCTORS – JOE KALFUS

Education

M.A. Ed, Career Technical Education
Northern Arizona University

B.S. Hotel and Restaurant Management
Northern Arizona University

Biography

Chef Kalfus' experience in the hospitality field spans over 30 years. His industry experience includes work with Marriott Properties (Fairfield Inn and Camelback Inn), as well holding the positions of Kitchen Manager, Dining Room Manager, and General Manager at The Old Spaghetti Factory.

Chef Kalfus has over 20 years of Culinary and Hospitality instructional experience at both the high school and college level, teaching for Tolleson Union High School District, the Maricopa County Community College District System, and Le Cordon Bleu.

Before joining EMCC, Chef Kalfus was the Culinary, Commercial Baking, and Hospitality Program Director at the East Valley Institute of Technology in Mesa, Arizona. There, he also coached the FCCLA Culinary competition team.

ABOUT THE INSTRUCTORS - STEVE GRIFFITHS

Education

M.Ed in Educational Leadership
Northern Arizona University

Bachelor of Applied Science
Arizona State University

AAS Culinary Arts
White Mountains Community College

Biography

Chef Griffiths gained his culinary experience from the kitchens of the Balsams Grand Resort Hotel, Pinehurst Resort and Country Club, The Crowne Plaza Hotel (Nashua), and Legal Sea Foods of Boston. In addition to holding Executive Chef, Chef Garde Manger, and Banquet Chef positions, he brings many years of teaching experience to the students of EMCC. As an instructor he has coached student teams for the ACF Junior Hot Food Competition, as well as the winning team at the National Collegiate Ice Carving Championships. Further culinary training was completed at the Notter School of Pastry Arts, The French Pastry School, and the Institute of Culinary Education-NYC. He has won several awards for ice sculpture, including fourth place in the single block competition at the 2004 World Ice Art Championships in Fairbanks, Alaska.





SCHEDULE



First day of class at the EMCC Campus:
Monday, August 19
1:00 – 3:45 PM

Students will receive an orientation on how to use their Canvas and student email accounts during the first week of classes. Please come to class in uniform with your ServSafe textbook.



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Courses by Semester

EMCC schedule vs. High School Schedule

Monday-Thursday: 1pm-3:45pm

Fall '24

- CUL105 Principles of Professional Cooking (August-October / 8 weeks)
 - CUL115 Sanitation (August-December / 16 weeks)
 - CUL203 International Cuisine (October-December / 8 weeks)
- Must earn 70% in ALL 1st sem. courses; prerequisite for 2nd Sem.



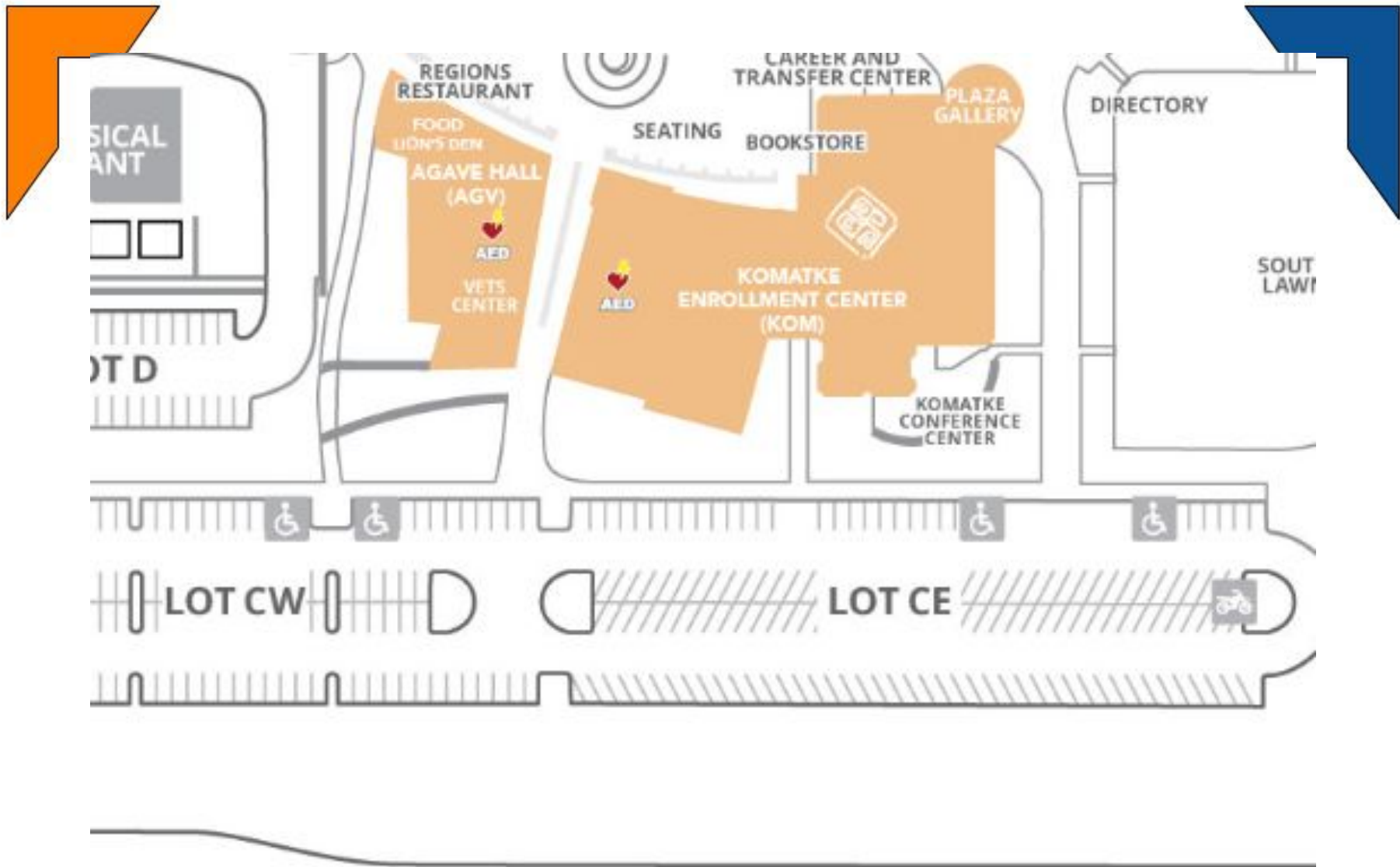
Spring '25

- CUL113 Commercial Baking (January-March / 8 weeks)
 - CUL120 Food Costing (January-May / 16 weeks)
 - CUL107 Cold Food and Breakfast Production (March-May / 8 weeks)
- Students enrolled in the Culinary Arts program must attend class during the dates required. EMCC schedule does not match high school schedules (Fall and Spring Break).

WHERE TO MEET ON THE EMCC CAMPUS

- Culinary Students will meet in Agave Hall, Room 109.
- Parking is recommended in Lot CW, off of the Dysart Road entrance to the college.





THOMAS ROAD



TUITION - PLEASE NOTE

West-MEC pays the EMCC college tuition for in-state students, but the tuition amount will remain on the individual student's account until fiscal processes are complete between West-MEC and EMCC offices.

A tuition bill may appear on the student's EMCC account and student center, along with email notification from the college for tuition due.

All student accounts for the West-MEC Culinary cohort are coded as third party billing, and the student/parent is **not** responsible for the tuition.

PLEASE IGNORE THESE MESSAGES AND BALANCE IF THEY APPEAR IN THE STUDENT ACCOUNT.





ATTENDANCE

Attendance is a valued employability skill.

For this reason, both excused and unexcused absences count towards student attendance totals as outlined in college policy.

Notify College Instructor of absence via Canvas

AND

Call West-MEC within 24 hours of any absence:

(623) 772-1877



ABSENCE REPORTING

- Attendance is taken at every face to face (F2F) class meeting. Students are expected to attend class on time for each scheduled F2F class session.
- Each student is responsible for obtaining/completing information and assignments given during a missed F2F class meeting.
- Instructors cannot guarantee make-up opportunities for time missed.

West-MEC Absence Reporting:
(623) 772-1877



CALENDAR

The West-MEC calendar may differ from a student's high school calendar.

Please follow the West-MEC calendar for Culinary schedule.



DRESS CODE



Which one of these chefs would you trust to cook your food?

EMCC Culinary Arts requires uniforms, good personal hygiene, and professional behavior during class meeting times.

MANDATORY DRESS CODE FOR LAB BASED COURSES

- For Culinary Lab Courses, students must follow the uniform guidelines below. Students are not allowed to wear uniforms from an outside business or other organization.

- **Purchase from EMCC Bookstore:**

- 2 ea Chef Jackets-clean and wrinkle free for class
- 2 ea Check Pants
- 2 ea Beanie Hat-hair above shoulders and restrained under hat
- 2 ea Aprons-clean and wrinkle free for class

- **Students Purchase on their Own:**

- White T-Shirts-to be worn under chef jacket
- Black shoes, Smooth Surface / Easy Clean, Non-slip, closed toe
- Socks that fit above the ankle (for protection from hot liquid spills)



Department Policies Syllabus Review

- Technology
- Uniforms
- Hygiene





WHAT TO EXPECT

- Knives and other tools will be provided by the college
- Follow Professional Uniform Standards
- Punctuality-You are graded on being on time.
- Fast Pace-on your feet for extended periods of time
- Cleaning: The kitchen receives a thorough cleaning by students at the end of each lab period.
- Try everything at least once.
- Constructive, yet honest criticism





WHAT TO EXPECT

- Safety is taken very seriously.
- Please report any and all injuries to instructor immediately.
- If medical attention is required, campus Safety and Security will be contacted to determine next steps.



GRADES

GRADING SCALE	
A	90%-100%
B	80%-89%
C*	70%-79%
D**	60%-69%

*A 70% grade or better is required for each EMCC Culinary course in order to obtain college credit.

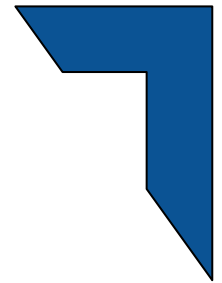
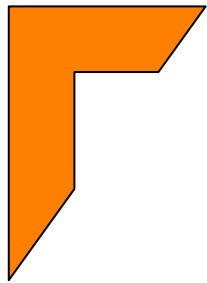
**A 60% grade or better is required to obtain high school credit.

Credits issued by West-MEC | 2.5 High School Elective Credit

Credits issued from EMCC | 17 Community College Credits

College course competencies meet prerequisites as students move through the program.

Students will be dropped, if they are failing courses.



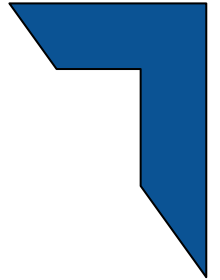
GRADES

Fall:

- College Transcript:
 - Students earn letter grades/credits in each college course
- High School Transcript:
 - Students earn one (1) letter grade/one (1.25) credits reflecting the average of the three (3) college course grades.

Spring:

- College Transcript:
 - Students earn letter grades/credits in each college course
- High School Transcript:
 - Students earn one (1) letter grade and one (1.25) credits reflecting the average of three (3) college course grades.



WITHDRAWALS

Withdrawals from a course will be reflected as follows:

- High School transcript grade will show as “W” for withdrawn
- College transcript will show a W which means withdrawn, passing OR Y for withdrawn, failing.
- If student receives a Y this will be calculated in their college GPA.



FERPA

Family Educational Rights and Privacy Act

- West-MEC Culinary students are also college students.
- Because they are college students, confidentiality is protected by FERPA.
- **Faculty are unable to discuss grade status with parents if issues arise, unless the student signs a FERPA waiver.**
- **To complete a FERPA waiver, please work with admissions / registration personnel.**





DISABILITY SERVICES

The Disability Resources and Services (DRS) Department *endeavors to empower all students, advance their independence and develop a sense of self-advocacy. We strive to create a learning environment which assists students in reaching their full potential with reasonable accommodations.*

The DRS team is available to assist you and can be reached at 623-935-8863.

Services (IEP, 504 or health condition plans) are not retroactive and do not transfer from high school to college. Students must self-advocate for services.





CONDUCT



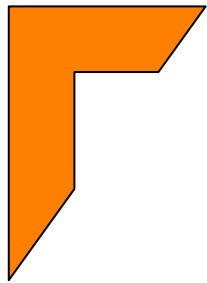
The Culinary Arts Program is not an after school cooking club. Content in the program follows the same rigor and grading standards as the adult Culinary Arts Program at EMCC (assignments, practical / written exams, projects, etc.), and students will experience a serious approach to cooking, sanitation, and fiscal operations. We ask for both student and parent/guardian buy-in over the next year so that this program provides a successful experience for all involved.

- High expectations for professional conduct
- Maturity level on par with industry
- Cell phone usage based on campus policy
- Behavioral Concerns will be communicated to students/parents through EMCC and West-MEC
- College discipline guidelines apply if student fails to comply with the rules and regulations

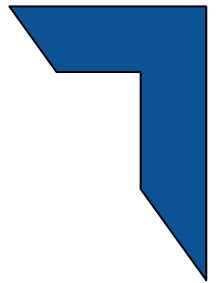


Culinary students are encouraged to participate/compete in FCCLA at their home High School.

Contact your school's FCCLA advisor and consider competing in a Culinary event.



National **Technical**
Honor Society



Culinary students are encouraged to apply for NTHS.

3.0 min. GPA at High School

B or Higher in EMT

CTSO, Volunteer, or Leader of Organization

Outstanding Conduct

Applications and documentation: March, Induction
Ceremony

****Stoles are worn at Recognition Ceremony****



FEEES



West-MEC Registration Fee - \$150.00 VS. \$1,989 MCCCD Tuition

MCCCD charges West-MEC tuition after students attend Day 1

NO Registration Fee refunds after Day 1 of school.

*****Reminder- disregard any emails from college re tuition*****



CERTIFICATION

Maricopa County Food Service Worker Certification-
Reminder-Must be obtained before start of class

During the program, students will have the opportunity to test for the ServSafe Food Protection Manager Certification, which is nationally recognized, and is a level above the Food Service Worker Certification.





West-MEC Grants

Transportation

A limited number of city bus passes are available to students based on financial need.

College Textbook Grant

Applications may be found on the West-MEC website

<https://www.west-mec.edu/Page/154>



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Communication

When notified by Chef, West-MEC staff will communicate concerns regarding grades, attendance or behavior to parents, high school counselor or administrator.

If you have questions, you may contact
Amy Braden, Partner Program Manager
amy.braden@west-mec.edu



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