

Welcome to EMCC!

Introduction

Welcome to the Culinary Arts Program at Estrella Mountain Community College.

My name is Steve Griffiths, and I'm the program director and a faculty member for the Culinary Arts Program at EMCC.

This presentation highlights important, preliminary information regarding the program.

After review, please feel free to reach out to me at the email address or phone number below. I'd be happy to set up a phone call with students to answer any questions that you may have before the program begins.

- steven.griffiths@estrellamountain.edu
- 623-935-8862



What's Ahead for the Orientation

- About the Program
- Programs and Pathways-Degrees and Certificates
- Student Services-Advisement
- Where to Meet on First Day-Classroom location
- Uniforms and Equipment (Knives)
- What to Expect
- Contact Information



Program Curriculum that Benefits Students:

- Graduates fulfill entry level positions, and apply classic and modern cooking techniques for savory foods and pastry products that are marketable to the appropriate food sector, and reflective of industry trends.
- Graduates are educated in national standards for safe handling and service of food in a commercial setting.
- Graduates are aware of professional and ethical behavior that is expected by employers within the hospitality industry.
- Graduates bring experience in back and front of house operations to the employer through courses that support the college operated Regions Restaurant.
- Certificates and degree program are offered at an affordable cost.



What You'll Learn-Commercial Baking and Pastry Certificate:

-Utilize classical and modern techniques in the effective production of savory and sweet baked/pastry products.

-Apply national standards to the safe and sanitary handling of food and industrial kitchen equipment.

-Practice professional and ethical behavior in the hospitality industry.

-Demonstrate effective communication skills to facilitate teamwork and time management.

-Compose multiple flavors, textures, and colors into savory and sweet baked/pastry products that are marketable to the appropriate food sector and reflective of industry trends



Degree & Career Options

- By clicking on the link below, you can view detailed information on the degree and / or certificates that we offer. Make sure that you are in slide show mode for the links to work.
- [Degree and Certificate Options Link](#)
- **AAS in Culinary Arts**
 - 60-66 credits, Culinary and General Education Component
- **Certificate of Completion-Culinary Arts II**
 - 36-38 credits
- **Certificate of Completion-Culinary Arts I**
 - 16-20 credits
- **Certificate of Completions-Commercial Baking and Pastry**
 - 18-20 credits



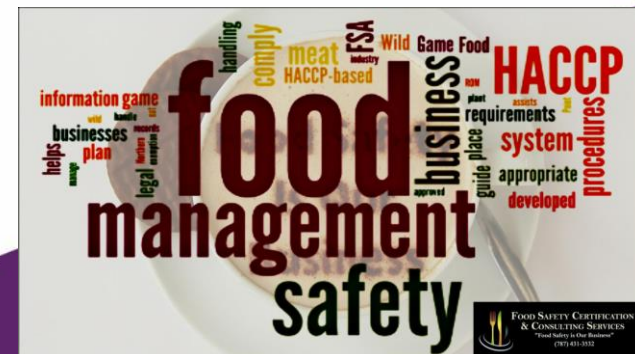
Stackable Credentials

- All academic awards within the Culinary Arts program are offered as stackable credentials.
- Students can begin with a Certificate of Completion (CCL) in Culinary Arts I, which stacks into CCL Culinary Arts II and the AAS Degree.
- Upon successful completion of the AAS Degree, students have the option to transfer into any of the Bachelor degree programs listed below to continue their education:
 - Bachelor of Hotel and Restaurant Management, [NAU](#)
 - BIS-Hospitality Leadership (90/30), [NAU](#)
 - Bachelor of Applied Science, Foodservice Management, [ASU](#)
 - Bachelor of Hospitality Management, [GCU](#)



ServSafe Food Manager Certification

- Culinary Arts students are required to successfully complete a ServSafe foodservice sanitation course as part of the certificate and degree programs.
- ServSafe is a food and beverage safety training and certificate program administered by the U.S. National Restaurant Association. The program is accredited by ANSI and the Conference for Food Protection.
- Successful completers of the exam earn the nationally recognized credential of ServSafe Food Manager.
- Food Manager Certification is required by Maricopa County Environmental Services for all managers of a kitchen operation.



Examples of Food Industry Sectors that Students can focus their Career

◎ Professional Chef

- Private Restaurants
- Resorts and Hotels
- Cruise Lines
- Corporate Cafeterias
- Corporate Chains
- Institutions
- Catering
- Ownership
- Consulting
- Educator

◎ Pastry Chef / Baker

- Resorts and Hotels
- Private Restaurants
- Grocer Bakeries
- Retail Shops
- Ownership
- Wholesale
- High Volume, Industrial

Graduates and Employers

Below are examples of where our students have found employment

- Abbie Cakes Sweet Kitchen-*Baker*
- Backstreet Asia Restaurant-*Chef Owner*
- Kale Personal Chef Services-*Chef Owner*
- The Wigwam Resort-*Cook I*
- Desert Diamond Casino, Glendale-*Baker*
- Banner Del E. Webb Medical Center-*Cook Assistant*
- Anhel Restaurant-*Chef Owner*
- Essence Bakery, Phoenix-*Baker*
- State Farm Stadium-*Cook*
- Arizona Biltmore-*Cook 1*
- Chartwells-*Campus Foodservice Manager*
- Tempo Bistro-*Line Cook*
- The Vic Bar and Kitchen-*Line Cook*
- Four Peaks Brewing Company, Phoenix Sky Harbor Airport-*Kitchen Manager*
- J.W. Marriot Hotels-*Line Cook*
- Panera Bread/Paradise Bakery and Café, West Phoenix-*Bake Training Specialist*
- Off the Hook Fish-N-Tacos-*Co-Owner*
- Millennium High School-*Teaching Assistant*
- Oregano's Pizza Bistro-*Front of House Supervisor*
- The Phoenician-*Sous Chef*
- Brookdale Freedom Plaza-*Cook*



Student Services-Advisement

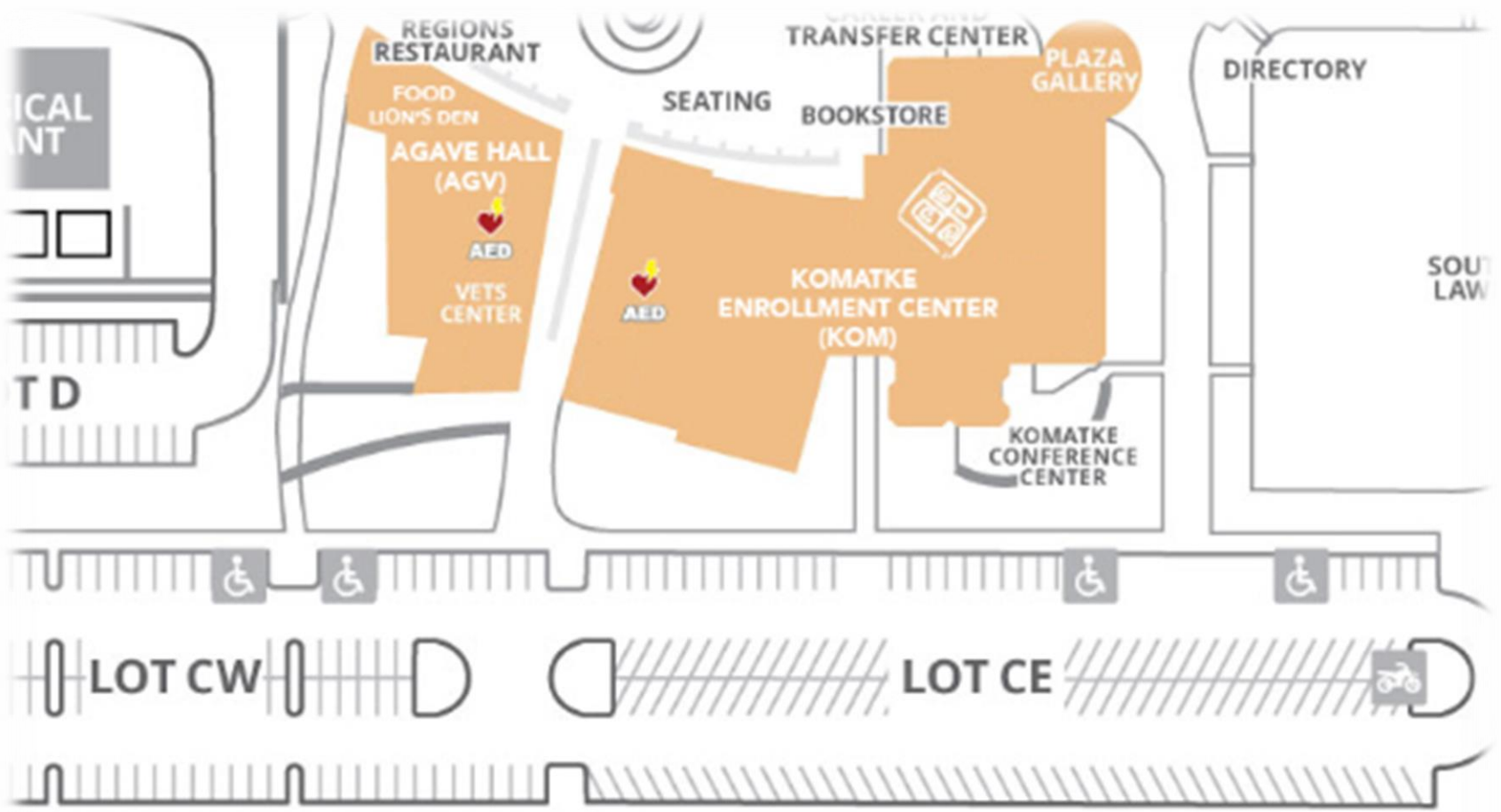
- Academic advisement is crucial in order to make sure that you are on the right path to completion.
- Before beginning the Culinary Program, it is mandatory that students meet with an advisor to discuss their goals and intentions.
- Students can set up an appointment with an advisor using the following email address:

Business-Culinary@estrellamountain.edu

Where to Meet on the EMCC Campus

- In-person classes meet in Regions Restaurant, located at the EMCC Main Campus, in Agave Hall.
- Please see location and map on next page. Regions is located on the South side of the Campus, in Agave Hall.
- Parking is recommended in Lot CW, off of the Dysart Road entrance to the college.





THOMAS ROAD

Uniforms and Professionalism



- 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.

DRESS CODE

Note: If you are only taking lecture or online courses (CUL115, CUL119, 120 and / or CUL223), uniforms and tools are not required at this time.

All other CUL courses require uniforms and tool kits.

In addition to practicing good person hygiene, students must follow the uniform guidelines on the next page.

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)



Tool Kits

- Purchase from EMCC Bookstore
- If you are a student who is enrolled in the **Culinary Arts I or II Certificate Program, or AAS Degree program**, you will need the **Culinary Arts Tool Kit** (see information on following pages)
- If you are a student who is enrolled in the **Commercial Baking and Pastry Certificate Program**, you will need the **Baking and Pastry Tool Kit**
- Orders can be completed during normal business hours on campus or by phone: **623.935.8875**



DRESS CODE

- Students should carry personal and community college ID
- Students cannot wear uniforms from other establishments (i.e. schools, employers)
- Please remove piercings and other sources of potential food contamination before class.
- Heavy makeup is discouraged
- Hair must be restrained above shoulders and under hat, including bangs.
- Male students are expected to be cleanly shaven with any beards or mustaches neatly clipped and no longer than ½” in length.
- Students are discouraged from wearing perfume, cologne, after shave lotion or any other scented product.
- No dangling jewelry is permitted to be worn on top of chefs jacket or on wrists.
- Nail polish and rings are not permitted (with the exception of plain wedding bands).



What to Expect in a Food Lab

- Students must have completed and successfully passed the Food Handler Certificate before beginning the Culinary Arts program. To complete the certificate, click on the link below:

- <http://maricopa.statefoodsafety.com/>

- Professional Uniform Standards
- Punctuality-Be on time for class
- Fast Pace and on your feet for longer periods of time
- Sharp objects, hot equipment
- Proper cleaning and sanitizing tasks that meet Health Board Standards
- Try everything at least once—you might just find a new favorite food
- Constructive, yet honest criticism from instructors



Other Notes

- Wear your uniforms on first day of in person classes if it is a food lab.
- There are two different Tool Kits available at Bookstore. Students only need one kit that pertains to their program pathway:
 - Culinary Arts Degree / Culinary Arts Certificates—Culinary Arts Tool Kit
or
 - Baking and Pastry Certificate-Baking and Pastry Tool Kit
- Stay hydrated during lab period-bring closed container with straw / water bottle
- Purchase a Sharpie permanent marker to label food product
- Many courses use Canvas-familiarize yourself with the college network before starting classes.
- Check Google email and Canvas accounts on a regular basis for communications from instructors.

Questions?

- Please contact Steve Griffiths for any questions that you have regarding the Culinary Arts program at EMCC:

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