



Tod and Maxine McClaskey Culinary Institute at Clark College

Program Information Session

2017

Introductions



Chef Aaron Guerra
Cuisine



Chef Earl Fredrick
Cuisine



Chef Daryl Oest
Cuisine



Chef Alison Dolder
Professional Baking &
Pastry Arts

Overview



- Completely renovated facility
- New programs in Cuisine and Professional Baking & Pastry Arts
 - Accepting students for Fall 2017 cohorts; both programs only accept students in fall
 - High demand programs with a competitive entry process
 - Program uses cohort model so student will progress with classmates through the program

Certificate & Degree Options

Cuisine

1-year Certificate of Achievement (CA)

- Cohort classes offered fall, winter and spring
- 43 credits of cooking fundamentals

2-year Associate of Applied Technology (AAT)

- Cohort classes offered fall, winter, spring, and summer
- 105 credits of cooking fundamentals, culinary trends, and management practices

*Cuisine students will have the option of early morning class or afternoon classes.

Baking & Pastry Arts

1-year Certificate of Achievement (CA)

- Cohort classes offered fall, winter and spring
- 43 credits of baking fundamentals

2-year Associate of Applied Technology (AAT)

- Cohort classes offered fall, winter, spring, and summer
- 104 credits of baking fundamentals, professional baking trends, and management practices

New Culinary Facility



Program Entrance Requirements

- Refer to the “Admission Requirement” handout in your packet
- For program entrance consideration applicants **MUST** have the following:
 - Complete the Clark College Application for Admission form and pay the associated fee (\$25).
 - Complete the program application and pay associated fee (\$25).
 - Submit official transcripts.
 - Eligible for placement into ENGL 098 and MATH 030.
 - **Valid Washington State Food Handlers card.**
- **Priority application deadline is April 14, 2017**



Preferred Qualifications

- Completion of formal culinary education, verifiable by official transcripts.
- Completion of PTWR 135 or 5 credits of 100-level communication skills coursework.
- Completion of PTCS 110 or 5 credits of 100-level math coursework.
- Completion of 5 credits of 100-level human relations coursework.

What to Expect

- What **uniforms** will you need?
- What **equipment** will you need?
- What does an **average day** in the program look like?
- What will you **learn** in the program?
- What will you take into the **workforce**?
- Fall classes begin **Monday, September 25**



Program Costs

CUISINE

	Year 1	Summer	Year 2	Total
1-Year Certificate				
Tuition & Fees	\$5,493	--	--	\$5,493
Books & Supplies	\$800	--	--	\$800
			Total	\$6,293
2-Year Degree				
Tuition & Fees	\$5,823	\$1,341	\$5,823	\$12,987
Books & Supplies	\$800		\$200	\$1,000
			Total	\$13,987

BAKING & PASTRY ARTS

	Year 1	Summer	Year 2	Total
1-Year Certificate				
Tuition & Fees	\$5,058	--	--	\$5,058
Books & Supplies	\$800	--	--	\$800
			Total	\$5,858
2-Year Degree				
Tuition & Fees	\$5,223	\$1,341	\$5,223	\$11,787
Books & Supplies	\$800		\$200	\$1,000
			Total	\$12,787

Paying for College

There are variety of ways to help cover the cost of attending college:

- **Financial Aid:** Complete the FAFSA to find out if you are eligible to receive federal aid, such as Pell grants, student loans, or work study. (Tip: Apply early!)
- **Scholarships:** Money to help cover the cost of college that you do not need to be paid back. Available through the Clark College Foundation, as well as local, state, and national opportunities.
- **Workforce Education Services (WES)** helps match eligible students with funding and resources for work-based education and training.
- **Public benefits** are available for those who may need assistance with food, healthcare, and day-to-day expenses. To qualify for each of these benefits, you have to meet certain income and resource requirements.
- **Veterans Benefits:** the Clark College Veterans Affairs (VRC) office serves as a liaison between the college and U.S. Department of Veterans Affairs.

Consider College 101

College 101: College Essentials (COLL 101) is a great opportunity to learn about Clark, the resources available to you at the college, and how to be successful during your time here. This includes:

- Connecting with **Academic Advising** to create a plan for completing your degree.
- How **Career Services** can help you choose the right career for you and make sure that your academic plans help you reach your career goals.
- All things financial, including **financial aid, grants and scholarships**, public benefits, budgeting and more to help you understand the many options available to help you pay for college.
- The wealth of **tutoring and support services** available and where to find them.
- How to use and access **campus technology**—including clark.edu and Canvas, the college's online system for accessing course information and online classes.
- And more, all in a classroom environment that is focused on familiarizing students with Clark and life as a college student.

Student Resources

Academic Advising

If you have concerns about your courses or you are ready to map out an educational plan, an Academic Advisor can help you.

Gaiser Hall (GHL) Room 108.

Tutoring Services

Free assistance with business, English, math, science, and general education classes. For locations, visit www.clark.edu/cc/tutoring

Diversity Center

Hosts regular conversations, film screenings, workshops, and other events.

Gaiser Hall (GHL) Room 214.

Career Services

Helps you identify career pathways that might be right for you. Employment Specialists are available to assist if you are looking for part-time or full-time work.

Penguin Union Building (PUB)
Room 002

Counseling & Health Center

Our counselors are to speak to you confidentially about academic or personal challenges. A Nurse Practitioner is also available for basic health needs.

Health Sciences Building (HSC)
Room 124

Veterans Resource Center

Here to help vets and their dependents connect with resources and support networks at Clark and in local community.

Gaiser Hall (GHL) Room 216

Alumni Success Story | Jessica Murray

Murray's ('12) academic journey started two years before she arrived at Clark College.

At age 15, she enrolled in the Clark County Skills Center, a vocational school in Vancouver. She took the required courses at La Center High School, then spent her afternoons taking culinary classes through the skills center.

When she graduated from high school, she enrolled in the Baking program at Clark College. It offered hands-on experience and also bolstered Murray's scientific understanding of baking.

Murray completed the pastry program at Clark and earned an associate of arts in business administration with honors in two years, then transferred to Washington State University in Pullman. Shortly after arriving, she landed a job in the university's hospitality-catering department.



Photo by Seth Truscott, WSU CAHNRS

Alumni Success Story | Tierre Benton

Benton ('11) enrolled at Clark College after her youngest child left for college. At Clark, she learned techniques for cooking for a crowd, such as making gravy in a six-gallon container in an oven. She learned the technical side of running her own business, including the math needed to scale up recipes and price a menu item.

Though Benton was a Cuisine student, she interned in the Baking program and took cake decorating and other Pastry Arts classes.

As she graduated, two longtime Culinary Arts instructors retired, so Benton was hired to teach. She adjusted the curriculum to reflect trends she'd noticed at local restaurants.

Meanwhile, Benton and her daughter opened a business, baking goods in a rented commercial kitchen and selling them from a booth at the Vancouver Farmer's Market. These humble beginnings allowed the women to avoid taking on debt. As word spread, their business grew. Soon they opened a brick and mortar restaurant, Sugar and Salt Bakery, Café and Catering in downtown Vancouver.



Photo by Jennifer Shadley, Clark College

Questions?