

Press Release

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FOR IMMEDIATE RELEASE

FALL SEMESTER REGISTRATION FOR NEW STUDENTS BEGINS APRIL 17

Spring/Summer Registration Underway; Deadline to Apply to Culinary Program is April 15

MONROE, Mich. – Monroe County Community College will begin registering new students for the Fall 2014 Semester on April 17.

New students who wish to register should call or visit the Office of Admissions and Guidance Services on Main Campus in Monroe or the Whitman Center in Temperance to begin the enrollment process. They can also visit the MCCC Web Site at www.monroeccc.edu.

The Office of Admissions and Guidance Services is located in the Audrey M. Warrick Student Services/Administration Building at 1555 S. Raisinville Rd. in Monroe. The phone number is (734) 384-4104. The Whitman Center is located at 7777 Lewis Ave. in Temperance. The phone number is (734) 847-0559.

Fall Semester classes begin on August 28. The fee payment deadline for Fall Classes is July 16. After that date, fee payment will be due at the time of registration.

Registration is already underway for Spring/Summer Semester Classes. Spring classes begin on May 12, and Summer classes begin June 24.

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"Guest" students who are home for the summer from four-year colleges and universities often take classes at MCCC over the summer to fulfill their course requirements at a much lower tuition rate, while, at the same time, accelerating progress toward their degree.

Culinary Program Deadline Approaching

Those interested in applying for admission to the culinary skills and management program must have a completed culinary application packet on file in the Office of Admissions and Guidance Services by April 15 to be considered.

The culinary skills and management program, which prepares students for careers in the food service industry, is a two-year program that admits 20 students each fall.

Students in the culinary skills and management program take courses to gain knowledge and skills in cooking and restaurant operation. Graduates of the program are prepared to accept jobs as cooks and chefs in hotels, fine dining restaurants, resorts and other institutions.

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