



MONROE COUNTY
COMMUNITY COLLEGE

enriching lives

Main Campus

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Press Release

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FOR IMMEDIATE RELEASE

**APPLICATION DEADLINE FOR MCCC
CULINARY PROGRAM EXTENDED TO JUNE 15**

Only a Few Spots Available for 2015-16 Academic Year

MONROE, Mich. – The deadline for qualified candidates to submit applications to the culinary skills and management program at Monroe County Community College has been extended.

Interested applicants must submit all required materials to the MCCC Admissions and Guidance Office by **June 15**.

Only a few spots remain open for the 2015-16 academic year, and enrollment is limited to 20 candidates per entering class. For first-year students, the culinary skills and management program begins with the Food Sanitation course this summer.

MCCC's Summer Term starts June 22.

Required materials for submission include:

- Completed Monroe County Community College Application for Admission.
- Official transcripts from high school indicating graduation or documentation of passage of the General Education Development (GED) test (certificate of high school equivalency) and all post-secondary schools attended (if applicable).

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- Two letters of personal reference (references from food service employers or instructors are preferred).
- One of the following:
 - ACT scores of 20 or higher in math and 18 or higher in reading and English;
 - Completion of the COMPASS Placement Test. If 090 courses are required, they must be successfully completed prior to – or concurrently with – fall culinary classes;
- Recent employment record. (The Culinary Skills and Management Admissions Committee is interested in a student’s exposure to and experience with the food service industry; therefore, such experience is preferred.)

The culinary skills and management program is designed to prepare students for careers in the food service industry. Labor market projections indicate that opportunities for trained cooks and chefs are expected to increase in the years ahead.

Students in the culinary skills and management program take college courses to gain knowledge and skills in cooking and restaurant operation. They receive hands-on experience operating the Cuisine 1300 Restaurant located on the MCCC campus and also gain experience in banquet operations, catering and kitchen management. The work is demanding and the hours are long; however, job security, promotions and good salaries reward the energetic worker.

To learn more about applying, prospective students should contact the MCCC Admissions and Guidance Office at (734) 384-4104 or visit the MCCC website at www.monroeccc.edu.

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