

# Clark College relaunches Culinary programs



The Tod and Maxine McClaskey Culinary Institute will improve students' access to food on campus and provide a state-of-the-art training center for the culinary arts.

Clark College is excited to announce the launch of the new Cuisine Management and Professional Bakery and Pastry Arts programs. After four years of developing an updated curriculum and modernizing the existing kitchens and dining spaces, the new Tod and Maxine McClaskey Culinary Institute will welcome its first class of students in the fall of 2017.

The college is hosting two free informational sessions for prospective students interested in the culinary programs on Thursday, February 23 and Monday, March 6. Both sessions will be held at 6 p.m. in PUB 161 on Clark's main campus. Maps and directions are available at [www.clark.edu/maps](http://www.clark.edu/maps).

Thanks to a \$4 million gift from The Tod and Maxine McClaskey Family Foundation, Clark was able to transform its existing facility into a state-of-the-art teaching and dining

establishment. The new building will create a community space on campus that highlights the growing influence of food on our culture and also provides students with real-world experience in a production kitchen, retail bakery, full-service dining room, and variety of food kiosks. All services will be open to Clark's community and the general public.

"This new facility will provide an immediate positive impact for both the college community and the culinary programs," said Dr. Tim Cook, Vice President of Instruction at Clark College. "We are able to provide students with career-focused, affordable culinary education at a time when many other local programs are closing their doors. When the institute opens, it will be the only public culinary program within 120 miles."

Clark culinary students can choose between two modern, competitive programs: Cuisine or Professional Baking and Pastry Arts. In both programs, students learn classic techniques, kitchen fundamentals, and real-world skills, and then combine that knowledge with practical experience in high-volume food production.

One-year certificate programs and a two-year associate degree will be offered. Additionally, students interested in four-year degrees can advance their culinary careers with Clark College's Bachelor of Applied Science in Applied Management degree program—or take advantage of transfer partnership agreements the college has forged with both the Cascadia Technical Academy and Washington State University Vancouver.

"There is a growing demand for culinary and hospitality professionals in this region," said Aaron Guerra, executive chef instructor and head of the culinary arts department. "The culinary landscape is shifting and Clark College is well suited to face the changing industry because we're not afraid to do things differently."

Individuals who are interested in learning more about the

Cuisine and Professional Baking and Pastry Arts programs, but are unable to attend either informational session, may visit [www.clark.edu/cc/culinary](http://www.clark.edu/cc/culinary).