

MONTHLY MEMO

September 2018 | ISSUE #1



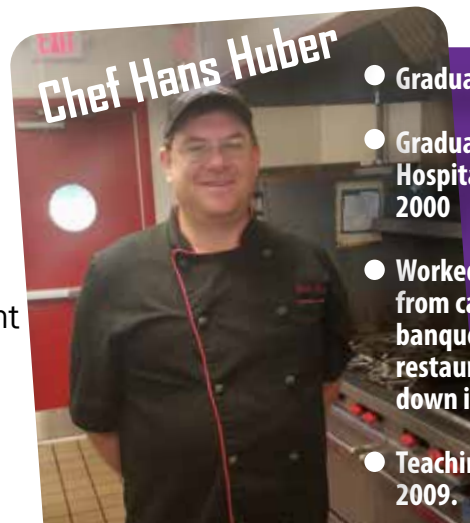
Culinary Arts



The Marion Regional Career Center's Culinary Arts Program is fostering our future chefs and hospitality employees. Culinary Arts is an opportunity for students to learn a life skill that will help them throughout their life. Culinary Arts students run the Giant Bistro, a restaurant which is open to the public. The restaurant allows students to gain valuable business skills, as well as social skills.

Benefits of a Culinary Arts Education:

- Exposure to cooking skills and techniques
- Learn customer service tactics
- Operate & manage the hospitality environment
- Work with budgets and operating costs
- Follow safety standards and guidelines



- Graduated Marion High School in 1996
- Graduated from Cooking and Hospitality Institute of Chicago in 2000
- Worked in all areas of food service from catering to fine dining to head banquet chef at the third largest restaurant in the country, the Oasis, down in Austin, Texas.
- Teaching culinary arts for MRCC since 2009.



Upcoming Events

- Thursday September 27 - 8:10 am MRCC Radio on WBAT
- Wednesday October 3 - Giant Bistro Opening
- Friday October 5 - End of 1st Quarter

GIANT BISTRO

Classic Eats

Holiday Treats

OPEN

Wed - Fri | 9:30 am - 2 pm
OCTOBER 3 - MAY

Cake Decorating Contest

Students in Service

SERVICES

- Catering
- Fundraisers
- Large Groups
- Special Orders

See the full menu at:
<https://thueston6.wixsite.com/website-46>