



**Culinary Arts, A.A.S**  
**Hospitality Management, A.A.S**  
**Dual Degree Option (CA+HM)**  
Baking and Pastry Certificate  
Meeting, Convention, and Special Events Manager Certificate

**2016-17**  
**Information and**  
**Application**

Applications are accepted throughout the year and available online at [www.lanecc.edu/culinary](http://www.lanecc.edu/culinary).

**Counseling or Advising Assistance** for Culinary Arts and Hospitality Management is located in Bldg. 12.  
Carolyn Litty, Rm 202, email [littyc@lanecc.edu](mailto:littyc@lanecc.edu), or Claudia Riumallo, Rm 203, email [riumalloc@lanecc.edu](mailto:riumalloc@lanecc.edu).

**If you have any questions about the Culinary Program, please contact:**

Wendy Milbrat, Project Specialist – 541-463-3518, [milbratw@lanecc.edu](mailto:milbratw@lanecc.edu) , Bldg 19/204

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### **CULINARY ARTS APPLICATION DATES AND DEADLINES**

Submission deadlines for Culinary Arts Program:

- Fall Term 2016 – Friday, September 2, 2016 or until full
- Winter Term 2017 – No deadline
- Spring Term 2017 – No deadline

**Baking and Pastry**, Career Pathway Certificate of Completion

APPLICATIONS ARE ACCEPTED FALL TERM ONLY. Submission deadline – Friday, September 2, 2016 or until full.

### **Dual Degree Option for Culinary Arts and Hospitality Management**

Culinary Arts students that complete the Culinary Arts AAS degree are eligible to complete the Hospitality Management AAS degree for an additional 9 classes (24 credits.) Obtaining this additional degree will enhance the culinary students' skill set and education. For more information please refer to the college catalog online at [www.lanecc.edu/collegecatalog](http://www.lanecc.edu/collegecatalog) or the Culinary Arts program brochure.

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### **HOSPITALITY MANAGEMENT, A.A.S APPLICATION DATES AND DEADLINES**

Applications are accepted year-round.

**Meeting, Convention, and Special Events Manager**, Career Pathway Certificate of Completion

Applications are accepted year-round.

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**Program Status Notification** – Students applying to the Culinary Arts or Hospitality Management programs will be notified of acceptance/non-acceptance status within two weeks of submission. If this is your first term of enrollment you must attend a **New Student Academic Advising Session** or you will not be cleared to register for classes at Lane, including all Culinary Arts and/or Hospitality Management classes. Contact your program academic advisor for questions.



## **DEMANDS OF THE PROGRAM**

It is important to recognize that the Culinary Arts and Hospitality Management fields are exciting, fast-paced and typically involve a high degree of mental and physical demands. Applicants to either of Lane's programs can expect that the curriculum will match the demanding nature of these service professions.

At the time of entry into the program, students are expected to be able to communicate well verbally and in writing, calculate basic math and simple algebra problems, and with practice, learn to extend recipes quickly at the time of planning and food preparation. Lab sessions last six hours, and students are typically standing for extended periods of time. Some food and equipment are heavy or involve safety risks (such as knives) and require lifting or agile movement. All students will be expected to work gracefully and communicate clearly under intense time pressures for specific events.

In order to successfully complete these programs, students must meet the established academic requirements that are essential to the program of instruction, with or without reasonable accommodations.

To request assistance or accommodations related to disability, contact Center for Accessible Resources (CAR) at (541) 463-5150 (voice), 711 (TTY), [AccessibleResources@lanecc.edu](mailto:AccessibleResources@lanecc.edu) (e-mail), or stop by Bldg. 1/218.

***I have read and understand the above statement. \_\_\_\_\_ (initials)***

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## **CAHM PROGRAM ORIENTATION (MANDATORY) Thursday, September 8, 2016, 10:00-2:00 pm**

Students that are accepted into the Culinary Arts (CA) or Hospitality Management (HM) programs will be required to attend the CAHM Program Orientation. Orientation will include: registering for culinary and/or hospitality classes, uniform fitting, photo, and a tour. Failure to attend could result in forfeiture of program eligibility.

***The Culinary Arts and Hospitality Management (CAHM) orientation is a program specific orientation. It does not take the place of the New Student Academic Advising Session.*** Contact your Culinary Arts and Hospitality Management advisors if you have questions.

Students that start the Culinary Arts program Winter 2017 or Spring 2017 will be required to attend Orientation in September 2017.

***I have read and understand the above statement. \_\_\_\_\_ (initials)***

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## **SUBMIT APPLICATION**

### **By Mail:**

Lane Community College,  
Culinary Arts and Hospitality Management Department  
Attn: Culinary Arts Application – Wendy Milbrat  
4000 East 30<sup>th</sup> Ave., Eugene, OR 97405

**In Person:** Lane Community College – Main Campus, Culinary Arts and Hospitality Management Department, Bldg. 19/204.





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**2016-17**  
**Application**

**Please note incomplete applications will not be considered.**

**Your Information (Please Print)**

**DATE:** \_\_\_\_\_

Name (Last, First, MI) \_\_\_\_\_ Student I.D. L \_\_\_\_\_

Address \_\_\_\_\_

City/State/Zip \_\_\_\_\_

Email \_\_\_\_\_ Phone (\_\_\_\_) \_\_\_\_\_

**Application Requirements Check List**

- ☐ I have met with a Culinary Arts & Hospitality Management Academic Advisor or Counselor to help me determine if I meet the minimum requirements to apply to the program. **Advisor Initials:** \_\_\_\_\_ -  
→ **My math placement is?** \_\_\_\_\_  
(MTH 25 minimum – 75 or higher on the Arithmetic section of the Accuplacer test)  
→ **My writing placement is?** \_\_\_\_\_  
(Writing 97 minimum – 75 or higher on Reading, 75 or higher on Writing on placement test)  
(Attach placement test scores or transcripts for math and writing)

- ☐ Essay Questions are completed.
- ☐ I have attached TWO reference letters. One (1) Professional on letterhead, One (1) Personal with contact information.
- ☐ I have attached a copy of my Oregon Food Handlers Card (can be obtained online for \$10.)

**Educational Goal: Check all that apply.**

\_\_\_\_\_ Culinary Arts, AAS (2yr.)

\_\_\_\_\_ Baking and Pastry Certificate (1yr.)

\_\_\_\_\_ Hospitality Management, AAS (2yr.)

\_\_\_\_\_ Meeting, Convention, and Special Events Manager

\_\_\_\_\_ Dual Degree Option (CA+HM 3yr.)



**Please answer the questions thoughtfully, using complete sentences.**

**Use a separate sheet of paper for extended answers.**

	Office Use Only					
1. What motivated you to apply to the Culinary Art, Hospitality Management, Baking & Pastry, or Special Events Manager program(s)?	1	2	3	4	5	
2. What experience have you had so far in the Culinary Arts and/or Hospitality Industry?	1	2	3	4	5	
3. Where do you see yourself professionally in five years with your degree and/or certificate?	1	2	3	4	5	
4. Have you taken any college courses that apply to Culinary Arts and/or Hospitality Management? (circle one) Yes No  If yes, attach an unofficial transcript.	1	2	3	4	5	
5. Explain what components of Culinary Arts and/or Hospitality Management inspire you to pursue this field of study?	1	2	3	4	5	
6. How did you hear about the Culinary Arts and/or Hospitality Management programs?	1	2	3	4	5	
	Total					

**Following submission, you may be called for an interview.**

