

## Welcome to Culinary Arts & Hotel/Restaurant/Tourism Management (CAHRTM)

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If you are passionate about a career in the culinary/hospitality industry, you can achieve your goals here at Lane. We have highly skilled faculty and staff committed to providing you with the skills and hands-on experience you need to prepare for a variety of exciting job opportunities in the culinary, baking and pastry, and hospitality fields.

### **Minimum Requirements**

To enter the Culinary Arts, Hotel/Restaurant/Tourism Management, Baking and Pastry Certificate of Completion or the Meeting, Convention, and Special Events Manager Career Pathways Certificate, students must show readiness for:

- **Math 25 or higher** (*MTH 25 minimum – 75 or higher on the Arithmetic section of the Accuplacer test*) **or** Apply for \*PASS Lane listed below.
- **Writing 97 or higher** (*Writing 97 minimum – 75 or higher on Reading, 75 or higher on Writing on placement test*) **or** Apply for \*PASS Lane listed below.
- **Copy of your Oregon (Lane County) Food Handlers Card (FHC)** to be submitted with your program application. (applications will not be accepted without a copy of your FHC)

**\*Students who do not meet Writing/Math or Reading requirements may apply to PASS Lane** Summer programming for alternative admission process. For more information on PASS Lane contact is Marcia Koenig ([koenigm@lanecc.edu](mailto:koenigm@lanecc.edu)) 541.463.5818, <https://www.lanecc.edu/pathways/pass-lane>, Bldg. 11/244

### **Demands of the Program**

It is important to recognize that the Culinary Arts and Hotel/Restaurant/Tourism 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. 19/265.



## **Advising Assistance for CAHRTM**

Your advisors are here to guide you to graduation. They will help you plan your educational program and select classes to meet your goals.

- Claudia Riumallo | [CulinaryHospPrograms@lanecc.edu](mailto:CulinaryHospPrograms@lanecc.edu) | Building 12, Rm 120A
- Sarah Rick | [CulinaryHospPrograms@lanecc.edu](mailto:CulinaryHospPrograms@lanecc.edu) | Building 12, Rm 119B
- PASS Lane Baking & Pastry Certificate Advising: Marcia Koenig | [koenigm@lanecc.edu](mailto:koenigm@lanecc.edu) | Building 11, Rm 244

## **Program Fee**

Culinary Arts and Hotel/Restaurant/Tourism Management students will be assessed a one-time program fee.

**Culinary Arts - \$380** (uniforms, knife kit, student handbook). This fee is applied to the student account upon registering for CA 160 Cooking Theories 1.

**Hotel/Restaurant/Tourism Management - \$320** (uniform, knife kit, student handbook.) This fee is applied to the student account upon registering for CA 159 Kitchen Fundamentals.

## **CAHRTM Deadlines to Apply**

Culinary Arts Program AAOS Degree:

- Fall term 2018 – Monday, September 17<sup>th</sup> or until full
- Winter and Spring term 2019 – please refer to website for college deadlines.
- **NOTE:** A winter or spring term start does not include Cooking Theories and will have limited program offerings. Cooking Theories is a sequence of lecture/lab classes that begin fall term only.

Baking and Pastry, Certificate of Completion:

- Fall Term 2018 – Monday, September 17<sup>th</sup> or until full
- **NOTE:** The Baking and Pastry program is fall term start only. However, the PASS Lane Baking & Pastry program will begin summer term.

Hotel/ Restaurant/ Tourism Management AAOS Degree & Event Management Career Pathways Certificate

- Fall term 2018 – Monday, September 17<sup>th</sup> or until full
- Winter and Spring term 2019 – please refer to website for college deadlines.
- **NOTE:** A winter or spring term start will have limited program offerings. A fall term start is encouraged.

## **Orientation Information**

Students that are accepted into the Culinary Arts (CA) or Hotel/ Restaurant/ Tourism Management (HRTM) programs will be required to attend the **CAHRTM Program Orientation on Wednesday, September 12, 2018, 10:00a-12:00p, Bldg 19/203.**

Orientation will include:

- Introduction to Faculty and Staff
- Program Orientation
- Photo
- Tour
- *Failure to attend could result in forfeiture of program eligibility.*

The Culinary Arts and Hotel/ Restaurant/ Tourism Management (CAHRTM) orientation is a program specific orientation. It does not take the place of the New Student Academic Advising Session. Please contact your CAHRTM advisors if you have questions.

## **Once you have reviewed and completed this form, please return to:**

Wendy Milbrat | Building 19 / Room 204 | 541-463-3518 | [milbratw@lanecc.edu](mailto:milbratw@lanecc.edu)





**NOTE: A Copy of your Oregon Food Handlers Card (FHC) must be attached to your application upon submission. You can get your FHC by going online to [www.orfoodhandlers.com](http://www.orfoodhandlers.com) . The cost is \$10.**

Name (Last, First, MI): \_\_\_\_\_

Student L#: \_\_\_\_\_

Address: \_\_\_\_\_

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

Email:\*

Phone: \_\_\_\_\_

\*Once you begin classes your LANE Email will be the contact email used (e.g. [smithj@my.lanec.edu](mailto:smithj@my.lanec.edu))

Check the box that applies to your advising plan.

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? \_\_\_\_\_

My writing placement is? \_\_\_\_\_

I have been admitted to the PASS Lane program and plan on attending this summer.

Advisor Initials: \_\_\_\_\_

Educational Goal: Please mark P for primary, S for Secondary, X for any additional		Total Credits
	Culinary Arts, AAS (2yr.)	104
	Baking and Pastry Certificate	22
	Hospitality Management, AAS (2yr.)	95
	Meeting, Convention, and Special Events Manager Certificate	35
	Dual Degree Option This option includes 104 Culinary Arts total credits, and an additional 24 total credits in Hotel/Restaurant/Tourism Management.	128





**For Office Use Only**

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- Registered for Fall | Winter | Spring Term
- Registered for Program Fee
- Attended Orientation
- Copy of Oregon Food Handlers Card
- Photo Release
- Name badge
- Received Student Handbook
- Received Uniforms/Knife Kit (Week 1)
  
- How did you hear about us?
  - \_\_ Friend
  - \_\_ Work
  - \_\_ Website
  - \_\_ What did you search for?
  - \_\_ Facebook
  - \_\_ High School Tour/Visit/Career Fair
  - \_\_ Other \_\_\_\_\_

NOTES:

