

CULINARY MANAGEMENT PROGRAM LINKS

SCHOLARSHIPS www.mchenry.edu/scholarships

All information for scholarships and a general application can be found here. Please note: Even if you DON'T qualify for federal financial aid, there are many industry and specialty scholarships available.

Eric Stricker Baking or Culinary scholarship. Can qualify via FAFSA need based OR a financial need essay. 2.5 GPA required.

Friends of MCC Culinary Management Scholarship. Baking or Culinary student, no financial need requirement, 3.0 GPA required.

Maria & Steve Theofanous Culinary Scholarship. No financial need requirement, 2.0 GPA required.

TRANSFER AGREEMENTS www.mchenry.edu/transfer

MCC is pleased to offer several opportunities for students to easily transfer to a Bachelor's degree program. Listed are formal agreements with schools in Illinois. Other culinary schools evaluate lab classes on an individual basis. Visit: www.transferology.com for more information.

NORTHERN ILLINOIS UNIVERSITY: GAP- Guaranteed Admission Partnership. NIU accepts MCC classes towards a degree in Hospitality and Tourism Management. Students must complete a minimum of 24 credit hours at MCC.

ROOSEVELT UNIVERSITY: Many MCC classes transfer to the Bachelor of Science in Hospitality & Tourism Management or the Bachelor of Science in Business Administration.

SOUTHERN ILLINOIS UNIVERSITY: Students graduating with an AAS degree receive guaranteed admission into the SIU Hospitality & Tourism Administration program. Students only need to complete 30 more semester hours for a Bachelor of Science in Hospitality & Tourism Administration.

UNIVERSITY OF ILLINOIS URBANA/CHAMPAIGN: Most Gen Ed requirements for a Bachelors in Agriculture, Consumer or Environmental Sciences can be fulfilled at MCC.

USEFUL HOSPITALITY INDUSTRY WEBSITES:

www.restaurant.org The National Restaurant Association. The largest professional industry organization in the world. Links to the annual NRA show & to NRAEF- the host for ManageFirst.

www.managefirst.restaurant.org The actual link to all Managefirst and Servsafe classes.

www.acfchefs.org The American Culinary Federation. One of the oldest professional chefs' organization. Offers certification programs, competitions and industry related training.

www.IACP.com The International Association of Culinary Professionals. Another professional chefs' organization, Julia Child was a founding member.

www.personalchef.com The American Personal & Private Chef Association. For anyone interested in additional certification as a personal chef.

www.culinology.org The Research Chefs Association. Job and industry links, certification programs.

www.AHLA.COM The American Hotel & Lodging Association. Certification, training and job links.

www.cheftalk.com General chef to chef site with a separate pastry forum. Pictures by members and good articles.

www.FENI.com Foodservice Educators Network International. Annual conferences & training

www.dessertprofessional.com Pictures, blogs, recipes, competition information. Free membership

www.modern-baking.com Magazine. Recipes, pictures, a LOT of good information on retail baking.

www.retailbakersofamerica.com Many resources, information on certifications, events, etc.

www.bbga.org The Bread Bakers Guild of America. Membership, recipes, additional training.

www.aibonline.org American Institute of Baking. Membership, recipes, additional training.

www.americancakedecorating.com Decorating ideas. Join site, free access to forums/blogs.

www.bakemag.com Online access to BAKE magazine. Many links to other resources

www.cooksillustrated.com Paid access, but one of the best sources for tested recipes.

www.pinterest.com One of the most complete and easiest to access sites for recipes and pictures.