



**Refrigerated
Butcher Room**

Garde Manger

Small Class Sizes

High Job Placement

**Award-Winning
Instructors**

Courses



**Kitchen
Fundamentals**



**Food
Safety**



**Concept Planning &
Nutritional Menus**



**Dining Room
Management**



**Elements of
Banquet & Catering**



**Beverage
Management**



**Advanced
Baking**



**International
Cooking**



**Culinary
Internship**

Accreditation is through:



The Restaurant at *Prairie Dell*

Each year, East Central College Culinary Program students manage a limited-run restaurant that gives students hands-on experience at running an establishment of their own.

Located at the East Central College Training Center, "The Restaurant at Prairie Dell" gives students management and practical experience. Students are responsible for scheduling, production, job descriptions for staff and handling of revenue.

Students, faculty and staff are invited to make reservations at the restaurant, as well as members of the community.



East Central College Culinary Arts Program is a career-based education/skill learning format for students planning a serious future as a professional culinarian.

As one of the technical education programs in a community college venue, we will provide affordable, quality training by qualified instructors.

Since the Culinary Industry is a dynamic field, the program will continuously update and revise curriculum, training methods, equipment and staff to keep our students the choice of regional employers.

Contact

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**EAST CENTRAL COLLEGE**



Culinary Arts

eastcentral.edu/culinary