

## Culinary is Busy!

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- Hands-on Labs
- Off-site Catering
- Field Trips
- Culinary Competitions
- Bake Sales
- Fundraisers



## About the Instructor

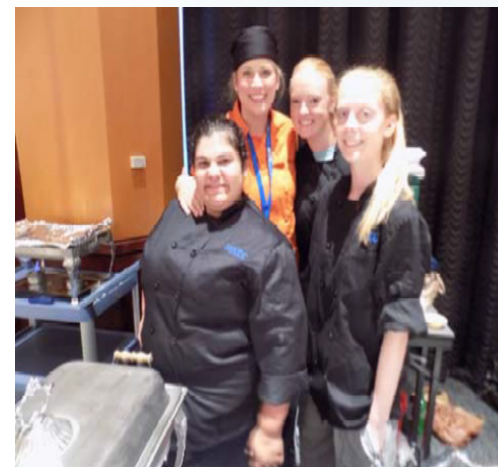
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Mrs. Leah grew up in Virginia and is a graduate of Virginia Tech with a B.S. degree in Foods and Nutrition. She attended culinary school in 2010 at JSCC and graduated with honors from the Culinary Program. Currently, she is pursuing her Master's In Family and Consumer Sciences at The University of Montevallo and will graduate in 2017. Mrs. Leah has worked in the culinary field since 1994 in jobs ranging from Personal Chef , Head Chef, and Test Kitchen Professional. She is a member of the American Culinary Federation, a certified ServSafe Proctor/Instructor, and Professional member of IACP.

Shelby County College &  
Career Center  
701 Hwy 70  
Columbiana, AL 35051

## Culinary Arts and Hospitality

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*Leah Van Deren*  
*Culinary Arts Teacher*



## Our Mission

The Culinary Arts and Hospitality Department at SCCC strives to provide our students with a thorough education in the Culinary Arts and Hospitality Industry. We cater to serious students who have an interest in learning about and pursuing careers in the industry. Although the coursework is mainly geared toward the hospitality and culinary arts industry, the academic and technical skills learned in this program are easily applied to a variety of other career paths.

## Credentialing and Articulation

Our Culinary Arts Program offers credentialing in ProStart and ServeSafe manager. Both are industry recognized credentials and will help set students apart in the job field, enhancing their chance of employment. We are also partnered with Jeff State's Culinary Program which allows students to obtain college credits toward a culinary or hospitality degree.

## Clubs and Competitions

As a class, we are members of FCCLA and Skills USA. These clubs offer scholarships as well as a chance for students to participate in culinary competitions and community service projects to learn important life skills. To further enhance student learning experiences, we go on a multitude of culinary related field trips such as, cheese farms, restaurants, grocery stores, and food warehouses.

## Career Opportunities

Culinary is one of the fastest growing job fields with endless possibilities.

Jobs include:

- Sous Chef
- Baker
- Event Planner
- Test Kitchen Professional
- Caterer
- Food and Beverage Manager
- Restaurant Owner
- Kitchen Manager



*Our Culinary Arts Cafe*