



at Flathead Valley Community College

CULINARY ARTS AND CATERING ASSOCIATE OF APPLIED SCIENCE Application Packet



Culinary Arts Advisor

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Program Director, Culinary Arts

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Culinary Arts and Catering

Thank you for your interest in the Culinary Arts and Catering Program at Flathead Valley Community College.

- PRIORITY deadline for application packet submission to the Admissions Office: June 15, 2023.
- Applications will be accepted until July 25, 2023, based on available space in the program.

Submit applications by email to mjohnson@fvcc.edu or Print and mail to
Ms. Mandee Johnson Culinary Admissions Advisor
Flathead Valley Community College
777 Grandview Drive
Kalispell, MT 59901

APPLICATION CHECKLIST:

Use this checklist to manage your application progress

Apply to FVCC

Have a plan to pay for college (Complete FAFSA Application) www.studentaid.gov

Complete Essay Questions

Two References (letters attached or mailed to Chef Manda Hudak)

Proof of appropriate placement scores/required prerequisites

Scheduling, Work, and Physical Demands agreement & statement of allergies (Page 7-8)

Submit Culinary Application

Schedule Interview with Culinary (Michaela Evert, mevert@fvcc.edu 406-756-3622)

Checklist completed and each box initialed



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Culinary Arts and Catering

APPLICATION PROCESS:

- Complete FVCC Admissions application (please call Mandee Johnson 406-756-3860 with questions).
- Complete Application to The Culinary Institute of Montana

REQUIRED PLACEMENT SCORES:

Culinary students must provide the following placement scores to qualify for instruction:

1. **FVCC READING PLACEMENT:**

*Proof of a score of 17 or higher <or> official copy of transcript with C- or better in 100-level or above college course requiring college level reading.

2. **FVCC WRITING PLACEMENT:**

*Proof of a score of 11 or higher <or> official copy of transcript with "C-" or better in WRITE 101, BMGT 205 or WRIT 095 or equivalent.

3. **FVCC MATH PLACEMENT:**

**Proof of a score of 55 (Level 1) or higher <or> Intro/Beginning Algebra <or> an official copy of transcript proving "C-" or better in M065, its equivalent, or higher math course.

Please note: *READING & WRITING placement test registration may be accessed through the Student Portal and Eagle Online.

**MATH placement tests can be taken at the FVCC campus or via Pearson MyMathTest remotely, with a test proctor, or use high school math placement alternatives.

Please contact Culinary Admissions Counselor, Ms. Mandee Johnson at 406-756-3860 for more information.



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Application Form

Student ID#: *This number is provided once your application to FVCC is complete.*

Essay: In your own words, typed and double-spaced, please answer the following prompt. **Tell us how you feel Culinary Arts and Hospitality are connected, and why you feel that this career path is suited to you.**



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Application Form

Student ID#:

Please list any previous employment, including experience working in the culinary industry. Include strengths, skills, and abilities as they relate to Culinary Arts:

Please list any volunteer and/or community service experience:

Please list strengths that you possess that speak to your ability to balance full time course work, event planning and participation (which will include some evenings/weekends), employment (if applicable) and family/home/personal responsibilities:

Signature of Applicant

Date

SCHEDULING, WORKING, & PHYSICAL DEMANDS

Due to the academic and practical rigors of this program, the faculty recommend that you do not work during your course of study.

Please read the itemized demands and sign on the signature line below that you have read, understand, and accept the scheduling, working, and physical demands of the Culinary Arts program.

Culinary Arts students should be able to undergo the following:

- Participating in production courses is an essential requirement of the program which require some afternoon, evening, and weekend commitments.
- Handling loads up to 30 lbs.
- Bending or twisting your body
- Using your hands to hold, control, and feel objects
- Being exposed to hazardous situations involving possible injury such as cuts & minor burns
- Making repetitive motions
- Standing for long lengths of time
- Seeing clearly up close
- Communicating clearly enough to be understood by others
- Identifying and understanding the speech of another person
- Using abdominal and lower back muscles repeatedly or over time without tiring
- Adapting to frequent changes in the work environment (from calm to extremely stressful)
- Concentrating and attending to detail amidst a variety of environmental distractions
- Prioritizing tasks quickly
- Carrying out a complex sequence of instructions
- Demonstrating positive coping skills in a stressful environment
- Demonstrating professional behaviors and accountability
- Complying with hospitality attire requirements (no piercings, visible tattoos, etc.)



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FVCC is committed to providing reasonable accommodations for all persons with disabilities. Any student who feels they may need an accommodation based on the impact of a disability should contact Disabilities Services Coordinator by calling 756-3880 or by emailing disabilitysupport@fvcc.edu

To be accepted in the program and continue in the curriculum, the applicant **MUST** be able to perform all of the aforementioned scheduling, working, and physical demands.

I, _____, have read, acknowledged and accepted the scheduling, work, and physical demand requirements of the Culinary Institute of Montana.

Signature

Date