



UNIVERSITY of HAWAII*
MAUI COLLEGE



FOR IMMEDIATE RELEASE

Program Contact:

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**WHAT DOES IT TAKE TO BE A FIVE-STAR CHEF?
 ENROLL AT MCA TODAY AND FIND OUT!**

SUMMER COOKING CLASSES NOW OPEN

If you obsessively TiVo *Top Chef*, desire to design and manage a restaurant or food truck, or imagine yourself creating culinary masterpieces at a 5-star level, then **YOU** should consider entering the Maui Culinary Academy (MCA) at the University of Hawaii Maui College (UHMC).

The following links can help you get started:

UHMC web site for new or transferring students URL: <http://maui.hawaii.edu/>
 MCA Web site describes the program URL: <http://mauculinary-campusdining.com/>
 MCA required tools and supplies URL: <http://mauculinary2.blogspot.com/>

Our MCA culinary program coordinators Dean Louie (dlouie@hawaii.edu) and Chris Speere (speere@hawaii.edu) are available Monday- Friday by appointment for applicant advising, program requirements, college transcripts and academics.

MCA Summer Session Student Orientation is Monday, June 1 at 1:00 p.m. MCA Paina Building

MCA Fall New Student Orientation is Thursday August 20, 2015 at 1PM in the Pa'ina Building.

The UHMC Summer 2015 semester starts on Monday June 8, 2015.

The UHMC Fall 2015 semester starts on Monday August 24, 2015.

The Maui Culinary Academy is an American Culinary Federation Educational Foundation (ACFEF) accredited program offering a wide variety of "hands on" instruction in classes that prepare and enhance culinary student's career skills and employment capabilities in a thriving International culinary industry.

Our classes range from Short Order, Pantry and Fundamental Cookery, Baking & Pastry Arts, to the operation of MCA's Leis Family Class Act Restaurant, voted one of Hawaii's Top Restaurant destinations by OpenTable.com diners and participants in 2013-2015.

The Maui Culinary Academy curriculum is designed for students to practice leading trends of the hospitality business. We offer students a practical skill-based foundation by developing dynamic menus and recipes, diversity in food preparation and sustainable business applications. Our MCA curriculum emphasizes learning through college academics, industry service-learning, practical internships and cooperative field experiences with community events.



**2002-2003
 MetLife
 Foundation
 Best-Practice
 College
 Award Recipient**



**2008
 Bellwether
 Award
 Recipient**



**2009
 President's Higher
 Education
 Community Service
 Honor Roll**

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