

STUDY CULINARY ARTS IN SINGAPORE/ MALAYSIA/THAILAND!



Thailand has an independent history going back more than seven centuries. It is a country of scenic diversity, ancient traditions, amazing food and modern urban excitement. Join the Culinary faculty at MCC to see a variety of cultural and food influences blended to give you a unique and memorable Thai experience.

Dates: July 25–Aug. 15, 2012

Course: CHRM 2900 International Cuisine (6.0)

Prerequisite: CHRM 1030

Cost: \$3,250 plus airfare and tuition

(Scholarships may be available for Pell Grant-eligible students.)

Payment includes:

Accommodations (double-occupancy); guidance of two MCC faculty; cooking courses at Blue Elephant Cooking School (Bangkok), Krabi Thai Cookery School and Kuala Lumpur; international air flights; visits to Wet Market in Pudu, Tab Island, Kai Island, Poda Island, Phranang Cave, Bangkok's Grand Palace; admission fees and transfers; and medical/repatriation insurance.

Information sessions:

All sessions will be held at the the Institute for the Culinary Arts Fort Omaha Campus, Building 22
Wednesday, Feb. 1, 10 a.m.



For more information, contact:

Chef Janet Mar
402-457-2512
jmar@mccneb.edu

Chef Tim O'Donnell,
C.E.C.
402-457-2467
tjodonnell@mccneb.edu

Barbara Velazquez
Coordinator of
International/
Intercultural Education
402-457-2253
bvelazquez@mccneb.edu

Online application: www.mccneb.edu/studyabroad