



ICA Students,

It has been wonderful to see students returning to the ICA this fall! Things have looked a bit different, but we are proud of the adaptations and innovations that have kept us all moving forward. The ICA faculty and staff has not stopped striving for excellence and we remain committed to providing you with impactful education and progress towards your goals.

In general, winter quarter will look quite similar to fall; lectures will continue to be online and most lab courses (blended) plan to come to campus in some way. See below for a **Winter Quarter FAQ** with some great links to college resources and content we have put together.

Q. Am I too late to sign-up for winter classes?

A. NO! Winter quarter begins on December 3. Register today on My Way or setup an appointment with your advisor or navigator!

Q. What courses will be offered?

A. [YOU CAN SEE THE WINTER SCHEDULE HERE!](#)

Most of the courses we typically offer in the winter will be offered. Bistro stack courses will be offered and taught in-person on-campus. Sage Student Bistro will not be open to the public, but we are committed to offering these classes so our student can make progress towards their goals. Additionally, there are [AWESOME INTEGRATED COURSES YOU SHOULD TAKE.](#)

Q. How often will the blended courses meet? What classes meet on-campus?

A. Most lab courses will bring you back to campus at least twice, but every course is a little different. Please take some time to review the .pdf below for specifics on how each course will be delivered.

[CHRM COURSE ADAPTATIONS – WINTER 2020](#)

Q. Will we be coming to school in-person?

A. YES and NO. We have prioritized the courses that can only happen here at the ICA and cannot be delivered from afar. MCC's priority is to keep us all safe; to achieve that the number of students on-site will be kept to a minimum. All lectures will continue to be delivered remotely as they have been since spring. Most lab courses will bring you back

to campus at least twice, but every course is a little different. Please take some time to review the .pdf below for specifics on how each course will be delivered.

CHRM COURSE ADAPTATIONS – WINTER 2020

Q. Why are some of the courses on my current track of study not offered?

Where are American Cuisine, World Cuisine, Cost Management and Purchasing?

A. The 2020-2021 Course Catalog introduces some big changes to general education requirements as well as changes to both culinary and hospitality degrees. The most important things to know about these changes right now are listed here.

1. You should be taking CHRM 1035 "Regional Cuisine"

CHRM_1035 American Cuisine and CHRM 1150 World Cuisine were merged into a new course, CHRM_1035 Regional Cuisine that incorporates content from both.

2. If you have yet to take CHRM 2480 Purchasing, you will need to take CHRM 2480 "Purchasing and Cost Management."

CHRM 2480 Purchasing and CHRM 2460 Cost Management were merged into a new course, CHRM 2480 *Purchasing and Cost Management* for the new catalog year.

3. Don't worry too much. The changes may look confusing, but the path to completion is actually easier than ever AND you get to take more electives.

[See a .pdf of the CHH section of the 20/21 catalog here.](#)

You can also view the CHRM degree options in the online catalog.

[Culinary Arts and Management - Culinary Arts Option \(CACA1\)](#)

[Culinary Arts and Management - Baking & Pastry Option \(CABA2\)](#)

[Hospitality and Restaurant Leadership - Food and Event Management \(CHFA1\)](#)

4. Plan to meet with your advisor or navigator this fall, to review your student planning.

Q. Who can help me?

A. Amy Holtmeier and Peter Walsh are there to help! They both host regular office hours. Reach out to Peter or Amy for additional info.

Advising | Amy Holtmeier – aholtmeier@mccneb.edu

*Discuss degree options, catalog changes, registration or schedule a private appointment.
Email for zoom link.*

Tuesdays 2-4 p.m. | Thursdays 9-11 a.m.

Outreach Office Hours | Peter Walsh, pdwalsh@mccneb.edu

Discuss Career opportunities, events, recruitment, etc.

Please feel free to drop-in this week or reach out to make an appointment!

Wednesday, Nov. 18, 9-11 a.m. | Thursday, Nov. 19, 1-3 p.m.

<https://zoom.us/j/94912564026?pwd=VUtpRzJmSIVIOEdqaTlGeEs5d1hNZz09>

Q. What do I need to be successful in this environment?

A. [Click for here for a guide to Technology and Kitchen Requirements.](#)

Q. I don't have the technology I need? Is assistance available?

A. See mccneb.edu/gethelp for a list of available resources to students. Support may be available for those who have incurred financial hardship due to COVID-19. To apply for assistance, fill out the [COVID-19 Resource Aid Request Form.](#)