

# McCall College

## Apprenticeship Culinary

## Prospective Student Guide





## **Program Description**

McCall College Business Department is pleased to offer the West Central Mountains Culinary Apprenticeship Program. This program is a two-year program designed to prepare you for a career in the foodservice industry. The program is in iconic McCall, Idaho, with top-rated restaurants and hotels. The apprentice will receive 6 months of education and be employed for 12 months each year. Top chefs will offer instruction and mentorship.

## **Mission**

The mission of the West Central Mountains Culinary Apprenticeship Program is to provide culinary education to students and professionals. It aims to attract and develop workforce talent to our diverse community in rural Idaho.

## **Apprenticeship**

A culinary apprentice is a short-term work opportunity that gives an aspiring cook or food professional a peek behind the curtain. Unlike internships, which usually last three to four months and include a general range of tasks, apprenticeships are longer and often intensive. They usually focus on a more specific niche: letting students practice skills learned in the classroom and gain experience

with commercial kitchens and equipment. Culinary school industry apprentices are often paid positions. In fact, most apprentices are paid and may lead to permanent employment in the industry. Many culinary school students have either full-time or part-time jobs while they complete their coursework.

Many top restaurants in McCall, Idaho are a part of the apprentice program:

- Shore Lodge
- Ragazza Di Bufalo
- Casa Rosa Wine Bar & Grill

In addition, more restaurants have been invited. Our affordable and unique approach to culinary arts combines hands-on classroom experience learning with paid work experience.

## **Credentials**

1st Year - Certificate in Food Service

2nd Year Certificate in Culinary Arts.

## **Program Highlights**

- 100% hands on culinary program focused on getting you truly ready for the foodservice industry in a fast and concise way.
- Combine intensive practical classes with apprentices at top rated restaurants and hotels.
- Develop a strong set of foundational skills and hone them through real world experiences.
- Get paid while working a 24-month apprenticeship.
- Small class size to ensure personalized attention and mentorship.
- Chef instructors dedicated to helping you achieve all your potential.
- Learn about sustainability with field trips to local farms and producers.
- It all happens in beautiful McCall, Idaho!

## **Cost**

### **1st Year**

\$25.00 Application Fee

\$500.00 Registration Fee

\$1,000 per month for 6-months.

### **2nd Year**

\$1,000 per month for 6-months.

\$100.00 Graduation Fee

\$12,625 Total

Financial Assistance Available.

## **Payment Schedule**

\$500 Registration Fee due 1 Month prior to Semester.

\$1,000 Tuition and Fees due at the beginning of each month.

\$100.00 Graduation Fee due 1 month prior to graduation.

## **Apply**

by August 15th for Fall Semester and December 15th for any Spring Semester openings.

## **Location**

McCall & Donnelly, Idaho

Housing assistance available but limited to candidates apprenticing in specific restaurants. The candidate must provide one's own transportation or be able to use the transit system.

## **Class Size:**

6 Students 1st Year; 12 students 2nd Year

## **Classes Begin**

1st Year: 2025: January 6th

2nd Year: October 6th

Employment begins prior to classes

## **Class Information**

The initial class size is 6 students. 6 existing staff members will join the second year to make a class of 12 students. They will be learning fundamental culinary art skills, proper leadership, and how to function in a commercial kitchen. The admission processes are competitive and based upon the application. The apprentices are at top local restaurants in McCall, Idaho, which offer a different array of opportunities and expert tutelage.

The education approach is dedicated to preparing students to enter the culinary profession confidently, and successfully, with a solid skill set and introductory knowledge of the industry. Students develop strong skills through intensive classes and gain real work experience, as well as paid apprentices at local restaurants which offer real work experience.

### **First Year students will know the following:**

- Kitchen safety.
- Serve Safe Certificate.
- Understand the importance of nutrition & allergens in food service.
- Prepare basic vegetables.
- Breakfast.
- Introduction to cold foods.
- Prepare basic soups.
- Starch, grains, and pasta.
- Explain the importance of sustainability in the food service industry.

### **Second Year students will know the following:**

- Identify and incorporate basic flavors of the world.
- Intermediate Soups and Sauces.
- Menu Development.
- Provide basic costing.
- Demonstrate more complicated plating skills.
- Introduction to Pastry.
- Basic yeast doughs and quick reads.

## **ADMISSIONS & HOUSING**

A Culinary candidate must qualify for the program with the following submitted for review:

- Be 18 years of age or older.
- Provide proof of high school diploma or GED.
- Be proficient in English.
- Pass a background check.
- Complete the admissions form and submit a personal statement and resume.
- Provide 2 letters of recommendation with contact information.

### **Student Selection Process**

Once the application period begins, the Admissions Selection Committee will evaluate applications. Outside of meeting the basic criteria, the committee will evaluate any prior food service and work experience, profession and character references, and high school food classes. The committee will look at your academic record and other activities outside of culinary arts. There will be a waitlist for students who want to attend but classes are full. If a student is dropped or drops out, then the waitlist will be the first to be contacted.

#### **Reservation**

To reserve a place in the program, students must pay McCall College a \$500.00 deposit within 30 days of receiving notice of acceptance. If the student chooses not to enroll in the program, please see school refund policy.

### **Refunds**

If an students does not place with a restaurant for employment, all tuition and fees are 100% refunded within 30 days of the placement notice.

For all other refund information, see student handbook at <https://mccallcollege.org/student-services-costs.html>.

## Supplies

The program will provide you with a knife roll with the following items:

- 8" Chef knife
- Paring knife
- Boning knife
- Flexible fish filet knife
- Serrated Knife
- Slicer Knife
- Sharpening Steel
- Instant read thermometer
- Peeler

The student provides the following:

- Non-Slip Shoes

If replacements are needed, then the student will have to cover the cost. Along with 2 chef coats, the student is responsible for laundering the jackets, and if they need to be replaced, students must cover the cost. The book that is required will also be provided, but if the student loses the book or it becomes destroyed, the student must purchase their own copy.

## Apprenticeship Compensation

The student will be compensated during the apprenticeship by the employers, pay set upon hire. The employers will decide what their pay will be based upon knowledge and experience. Housing is limited and first come, first served.



## **Failure to Pass Exams**

- If a student fails the first practical or written exam, the student can retake it within 48hrs.
- If the student fails both exams a second time, the student will be placed on academic suspension, where they will be required to meet with the Culinary Director.
- The student must complete the required skill checklist at the end of the first semester to be eligible to start the second semester.

## **Attendance**

A student cannot miss more than 5 days of instructional time for practical and classroom time combined. If more than that is missed, the student must complete the coursework before beginning or returning to the apprentice program. In addition, students cannot miss more than 5 days of the apprenticeship. If more are missed, then they must make up the time prior to being allowed to graduate.

### **Conduct**

Students are required to have the highest level of professionalism in the class and during the apprenticeship. Any unprofessional, inappropriate, or illegal behavior will be met with swift and appropriate action. Such behavior may result in immediate dismissal of the program.

## **Dress During the Apprenticeship**

Students must wear either their school uniform or the uniform provided by the apprentice employer. The employer will determine the uniform and scheduling outside of class time.

## **Timeliness**

All students must be on time for the classes and apprenticeships. The WCM Culinary Apprenticeship Program defines on-time as being ready to go 10 minutes before the start time. Excessive tardiness may result in dismissal from the program, with no refunds. Excessive tardiness in the apprenticeship may result in immediate dismissal, if they do not meet the expectations for timeliness.



## **Failure to Meet Requirements**

The program will encourage the students to obtain extra educational support and services as appropriate. It is imperative that students take advantage of this and make a solid effort to improve. If the student decides to leave the program due to a lack of interest, dedication, or poor performance, no refunds will be given subject to the refund policy. If the student does not show the needed improvements they will be dismissed from the program, no refunds will be given subject to the refund policy.

## **After the Program Opportunities**

After the professional program comes to an end, there may be opportunities to stay with your apprenticeship site or move on to other employment in the food and service industry. The teaching staff will try to guide the student whether they elect to continue to work in the Valley County area or wish to seek employment in other geographic areas. The portfolio will be necessary to provide future employers with documented results of your education.

## **Program Assessment**

- The students will be evaluated on coursework and performance in the classroom and work completed in the apprenticeship.
- The teachers will meet every three months in front of the culinary board and discuss how
- The program is working, any changes that need to happen immediately, and future changes to the program as it evolves.
- The college will be assessed by how successful the program is, is there a need to have larger classes, longer programs, or need full time teachers.



## FAQ

1. How long is this program? 2 years.
2. How much is the tuition? \$1,000.00 each month totaling \$12,000.
3. Are there extra fees? Yes. An application fee: \$25.00; a registration fee: \$500.00 and a graduation fee: \$100.00. Total: \$12,625.00
4. Do I need to pay for supplies? They are provided besides non-slip shoes. Refer to the supply section in the Student Handbook.
5. Is there housing? It may be available when your apprenticeship is at specific restaurants.
6. Do I need to buy the book? No, it is supplied, but if you need a replacement, you must buy it.
7. Do I get paid? For the apprenticeship yes, depending on your site, the pay will be set by the restaurant.
8. What days are the classes? Mondays.
9. How many students per class? 6 1st Year; 12 2nd Year.
10. Uniforms? Uniforms are provided and are required. If they get damaged, then you are responsible for replacements.
11. Where will I be working? You will be matched with a local restaurant.
12. Will I get a certificate? Yes. 1st Year: Certificate in Food Service; 2nd Year: Certificate in Culinary Arts
13. Is the certificate recognized by any regional or national credentialling boards? No. The student will need to use the portfolio to indicate job skills to future employers.
14. When do classes start and end? Start in October and end in March or when ready. Other months are working months.
15. Where is it located? Classes will be held in the City of McCall; apprenticeships will be within a 15-mile radius of McCall.
16. Do I have to be a US citizen? You can be a permanent resident or a citizen.
17. What is the Age Requirement? A candidate must be 18 years old or older.
18. Is High School required? A candidate must have a High School Diploma or GED equivalent.
19. Do I need transportation? Yes, because the public transportation system stops at 7pm and doesn't go outside city limits.
20. Who are the chefs? The chefs are professionals and top-rated chefs in McCall & Donnelly.
21. What is apprenticeship? Paid hands-on learning experience.
22. What is the application process? Go to [mccallcollege.org](http://mccallcollege.org) and click on <Apprenticeships> or <CULINARY>.

McCall College  
is registered with the  
Idaho State Board of  
Education as a  
proprietary school.

Equal Opportunity Employers/Program  
Auxillary aids and services available upon request

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Culinary

