

A STATE-OF-THE-ART FACILITY FOR CULINARY AND BAKING & DECORATIVE ARTS

New state-of-the-art facilities for culinary, baking and decorative arts education spaces are critical to meeting demand and preparing our students adequately for the market they will enter after graduation. Construction is underway with an approximate project completion before the start of the academic year in late August 2016. Philanthropy will help fund the \$2.5 million goal to purchase equipment and furnishings.

The Bureau of Labor Statistics projects Food Service and drinking places to grow by 15.8% by 2022, and full service restaurants to grow 17% over the same period. An emerging market for culinary workers is specialty food services and this field is projected to grow 8.7% by 2022 as well.

A few highlights of this project include:

- New First-Year Culinary Lab with cooking suites to accommodate 20 students
- A Culinary Theater and Demonstration Kitchen with capacity for 75-100 students, offering modern instruction space and increased class and program access for industry representatives and community members
- Expanded Second-Year Gourmet Culinary Prep Kitchen, that also includes a Garde Manger Kitchen, to simulate modern restaurants and offer public viewing
- New large output/catering and specialty/ethnic foods areas
- Addition of butcher/meat curing and smoking area
- Expanded baking lab to more than double current student capacity
- Dedicated lab for cake decorating, sugar work, chocolate and candy making with climate controls
- Expanded Gourmet Dining Room open to the public
- Expanded Bakery Store and addition of Culinary Service Outlet for retail sales
- Renovated and expanded cafeteria kitchen and student food services outlet
- Additions of Tasting Room, student lockers, student lounge, and coffee shop





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THE COMMUNITY CAMPAIGN FOR MADISON COLLEGE

While functional for the last 30 years, much of our equipment is outdated. Our cooking and baking labs are crowded and do not meet industry standards of modern instruction tools. To address these challenges, Madison College will build, expand and equip new state-of-the-art spaces for our Culinary Arts and Baking & Decorative Arts programs. The new areas will feature lab and instructional spaces that allow for double our current number of students and the integration of modern tools, learning methods and simulations.

"Madison College provided me with tools that gave me a better grasp of how to choose what direction I wanted to move forward in my industry. It also strengthened my knowledge of how business is in the culinary profession."

— Justin Carlisle
Owner/Chef of Ardent Restaurant

Since Madison College first offered cooking classes in 1912, our Culinary Arts and Baking & Decorative Arts programs have expanded to become two premiere programs at our college, with growing popularity. They contribute hundreds of graduates to the culinary and baking industries, which are important to our region's economy.

These programs offer extraordinary opportunities for our students who can look forward to a promising job placement rate upon graduation. Our programs are among the top in the region, and our graduates can be found across the state and around the country serving as owners, chefs and bakers in some of our finest restaurants, bakeries, healthcare facilities, corporate offices and hospitality venues.



"I have dreamed of working in the restaurant industry since I was 5 years old. Three years ago I started at Madison College and I have had nothing but the greatest experience of my life. My experience would not be possible without the hard work that my teachers and mentors have instilled in me over the years, or the help from donors like you. Going to school and working two full time jobs is very hard and it was what I had to do to put myself through. I will be graduating college with no student debt whatsoever and it is a feeling that is impossible to describe. I would again like to thank you from the bottom of my heart, this means so much to me."

— Brendon Brykett
Jones Dairy Farm Culinary Scholarship Recipient



"This is an exciting time for the culinary arts program at Madison College and Jones Dairy Farm is proud to have a role in making culinary education more accessible to more students throughout Wisconsin. From a personal standpoint, culinary education was such an important part of my upbringing that I'm thrilled with our commitment to help cultivate the future generations of talented foodservice professionals."

— Philip Jones
Chairman, President, CEO Jones Dairy Farm; professionally trained chef