Keiser’s Center for Culinary Arts accepted into prestigious WACS program recognizing quality education

The World Association of Chefs Societies, or WACS, has accepted Keiser University’s Center for Culinary Arts for inclusion in the organization’s highly regarded “Recognition of Quality Culinary Education Program.”

A WACS Education Review Panel reviewed the evidence provided by the Keiser University Center for Culinary Arts and determined the Melbourne, Sarasota and Tallahassee campuses “meet and in some cases exceed” the WACS Standards of Quality Culinary Education.

“For Keiser University to have achieved this distinction clearly demonstrates the quality of the culinary arts program we are offering to our students”, said Joseph Hardiman, associate vice chancellor of culinary arts.

Chef Michael Baskette, assistant continental director for the Americas with the WACS, made a plaque presentation at Keiser University’s Melbourne Center for Culinary Arts in front of community leaders and other distinguished guests. Similar events are being scheduled for the future at Sarasota and Tallahassee campuses.

“Chef James McGuinness, dean of Culinary Arts at Keiser University in Melbourne, described the benefit for his students beyond the international recognition that the campus has received with WACS. “Keiser University’s inclusion in this program will provide our students with a broader range of topics of concern to aspiring culinarians and enhance their global perspective on food.”

Also in attendance at this event to recognize the university was Chef Klaus Friedenreich, who is the recipient of 2013 American Culinary Federation Hermann G. Rusch Award. This honor recognizes a chef who “generously shares his knowledge with others throughout the years and continues to be a source of information and guidance for other culinarians.”

Keiser University began offering the culinary arts program at the Tallahassee campus in 1998 and after 2003 was approved to begin the program at the Melbourne campus, and Sarasota followed after 2005.

Currently, the three campuses nearly 200 students are enrolled in the program. Keiser University Center for Culinary Arts is accredited by the American Culinary Federation. Its associate of science degree in culinary arts presents a “comprehensive curriculum” that includes laboratory sessions, academic preparation and hands–on experience.

Students acquire professional knowledge of food, its preparation and handling, and cooking, from basic to advanced. The curriculum includes an externship to prepare students for entry–level positions in the food–service industry.

Keiser is a private, not–for–profit university serving nearly 20,000 students offering 100 degrees at the doctoral through associate level on 17 Florida campuses, online and internationally.

The institution employs 3,500 staff and faculty. Keiser University holds Level VI accreditation, signifying recognition of its expanded doctoral degree offerings.

Sixty–two percent of Keiser University students graduate in science, technology, engineering and math, and health–care fields.

Statewide Keiser University campuses currently have 60 accredited programs, spanning 21 program offerings, including nursing, occupational therapy assistant, radiologic technology, physical therapy assistant, physician’s assistant, and others.

Keiser University is accredited by the Southern Association of Colleges and Schools Commission on Colleges to award certificates and degrees at the associate, baccalaureate, masters, specialist, and doctoral levels.

For additional information regarding Keiser University, go to www.KeiserUniversity.edu.

Hannah Clarke of Merritt Island to attend Advanced SportAir Academy program

The Experimental Aircraft Association Inc. and EAA Chapter 724 of Merritt Island announced that Hannah Clarke of Merritt Island has been accepted to attend the EAA Advanced SportAir Academy 2015 in Oshkosh, Wis. Clarke is the winner of a full scholarship to attend this weeklong aviation adventure, given by EAA Chapter 724 and local pilots from the Merritt Island Airport.

The EAA Air Academy offers young people the opportunity to meet and work with aviation professionals, while living and learning the arts, sciences, and lore of aviation in both classroom and workshop settings.

They join many other young people, ages 16 to 18, in aviation program. Participants in the EAA Air Academy come from around the U.S. and several foreign countries.

Academy activities will include flight experience, workshops and classroom study.

“The EAA Air Academy teaches young people new skills and instills a pride of craftsmanship,” said EAA’s Bob Campbell, director of the museum and museum education. “More importantly, it develops their leadership potential and broadens their understanding of both aviation and themselves. The EAA Air Academy is a benchmark of personal experience… and an aviation experience that will last a lifetime.”

Campbell added that “those who are interested in attending any of the EAA’s Air Academy Programs, should write to: Experimental Aircraft Association Inc., Resident Education Office, P.O. Box 3086, Oshkosh, Wis., 54903–3086. Applicants need not be EAA members. The prime consideration is an ‘interest and enthusiasm for aviation.’”

Satellite Beach Library seeks volunteers for ‘book sort’

The Satellite Beach Public Library is seeking volunteers for its “Friends Book Sort,” set for 2 p.m. on Friday, July 10. The library’s address is 751 Jamaica Blvd. Volunteers will help sort the “many donations the library receives during the month to get ready for the next mini-book sales in September.” For more information on volunteering for this event, call the library at 779-4004.