

## **McHenry County College Welcomes Kaltenecker to New Culinary-Management Program**

McHenry County College, Crystal Lake, Ill., welcomes Thomas Kaltenecker, a European-trained chef, as the new full-time instructor/executive chef for its first-ever culinary-management certificate program.

Kaltenecker was appointed by the MCC Board of Trustees in April and will teach Introduction to Hospitality, Culinary Skills I & II beginning in fall semester. He also will teach dual-credit classes to Woodstock High School students through MCC's Partnership for College and Career Success (PCCS) program.

MCC's culinary students can earn a professional certificate in either chef assistant or baking and pastry in as little as 16 weeks. The class format will include a one-hour lecture at MCC and a five-hour lab at Woodstock North High School, which is equipped with a culinary kitchen. The training will prepare students as culinary managers or pastry chefs for careers in the restaurant, hotel, cruise and country-club segments.

A native of Austria and a graduate of Higher Federal Institution of Tourism in Semmering, Austria, Kaltenecker is a certified hospitality educator (CHE) through the American Hotel and Lodging Association Educational Institute and a master certified foodservice executive (MCFE) through the International Food Service Executive Association (IFSEA). He is currently seeking a bachelor's degree online through Northwood University of Michigan, which has a campus in Lisle.

Kaltenecker was an adjunct instructor at Elgin Community College (ECC) for nine years and assistant manager at Panera Bread in Crystal Lake for one year. From 2003 to 2006, he led the culinary program at Robert Morris College in Orland Park. He also worked as executive chef at Brian's Charhouse in West Chicago. Kaltenecker's first job in the United States from 1999 to 2001 was at Piece of Cake Bakery in East Dundee, where he was assistant pastry chef and night baker.

Kaltenecker says he will emphasize hands-on learning so students are able to apply their knowledge and skills learned in class.

In addition, Kaltenecker says he believes in green technology and plans to order food products from local vendors and local farmers and find outlets for biodegradable waste leftover from cooking lab sessions.