

## SPRING 2026 Learning Center Support Culinary Arts Zone

### James Thornton (he/him)

Peer Navigator

#### Monday

10am – 4pm

#### Thursday

12:30pm – 6:30pm

#### Areas of Support:

American Baking & Pastry

Basic Principles of Nutrition

Cakes & Cake Decorating

Chocolates & Confections I & II

Classical Cuisine, I & II

Commercial Baking, I & II

Elements of Baking

Food Administration & Menu Planning

Food Prep, I & II

Food & Beverage Control

Front Office Management

Human Resources Management

Intro to Hospitality Industry

Lodging Management & Operations

Math for Food Service Records

Quantitative Foods

Sanitation Tech for Food Service

### Kyle Desjadon (he/him)

Peer Navigator

#### Tuesday & Thursday

11am - 3pm

#### Wednesday

10:00am – 3pm

#### Areas of Support:

Chocolates & Confections I & II

Classical Cuisine, I & II

Commercial Baking I & II

Dining room Management & Operation

Elements of Baking

Food Administration & Menu Planning

Food Prep, I & II

Food & Beverage Control

Garde Manger

International Baking & Pastry

Math for Food Service Records

Modern Culinary Trends & Tech

Quantitative Foods

Regional American Baking & Pastry

Sanitation Tech for Food Service

Wines of the World

### Learning Center

Begley Learning Commons, 1<sup>st</sup> floor  
LearningCenter@sunysccc.edu

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