

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, 1st floor
LearningCenter@sunysccc.edu

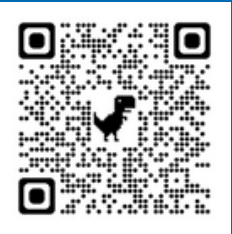
View ALL Learning Zone
schedules on our website!

tinyurl.com/SCCCLC



Online support with
Brainfuse available 7 days a
week!

tinyurl.com/BrainfuseSCCC



Also offers...

- Gamified flashcards
- Tutorial Videos
- ...And more!