

Fund for Excellence for the Benjamin Olewine III Center for the Study of Culinary Arts and Food Service Management

Some of the most revered chefs in Central Pennsylvania are graduates of the excellent Culinary Arts Program at HACC, Central Pennsylvania's Community College. However, culinary practices are constantly growing and thus, our curriculum and kitchens must grow with them. It is crucial for our students to keep up with the most advanced techniques and technology so they are prepared for a career after graduating. We are committed to providing our culinary students with the most innovative technology and programs.

To continue to produce culinary experts, the Fund for Excellence for the Benjamin Olewine III Center for the Study of Culinary Arts and Food Service Management is specifically designed to provide financial assistance for program expenses related to the study of culinary arts and food service management. This fund allows us to invest in innovative tools and technology to keep up with the constantly expanding culinary industry. YOUR support will ensure that our culinary arts students experience innovative programs like:



Participation in Culinary Competitions

By allowing students to participate in nationwide culinary competitions, such as the American Culinary Federation competitions, students will hone their skills by putting them to the test in a competitive environment. Additionally, it puts the HACC Culinary Arts program on the map!

Culinary Wing

Students benefit tremendously from watching experts demonstrate their culinary skills. Having a state-of-the-art culinary wing with two demonstration classrooms will significantly enhance the learning environment.

Hydroponic Expansion

Our culinary arts students have seen the positive impact of the two hydroponic garden systems in the classroom, but there is no space to expand this program. With an upgrade to the hydroponic garden system, students are exposed to endless opportunities, including growing specialty ingredients for The Chef's Apprentice (the student-run cafeteria at the Harrisburg Campus) and a student-run Community Support of Agriculture (CSA) program that allows students to connect the consumer with the supplier by subscribing to the supplier's harvest.

The culinary industry is more advanced than ever, and it continues to grow. Our culinary arts students receive an outstanding education that sets them up for success, but HACC must keep up with the changes in the industry to truly serve our students. YOU can provide HACC students with the innovative resources they need to succeed by visiting hacc.edu/GiveNow to make a gift to the Fund for Excellence for the Benjamin Olewine III Center for the Study of Culinary Arts and Food Service Management.

For more information, please contact the HACC Foundation at foundation@hacc.edu.

"I took a class on the hospitality industry as part of my Culinary Arts Program. The instructor worked for Hershey Entertainment and Resorts for over 30 years. It was an incredible learning experience that a student at a four-year college would never have received from a teaching assistant with a textbook. His knowledge of the industry made the material relevant and it put the lessons in perspective. I have encountered that type of instruction on countless occasions over the years at HACC."

– Nick Rubinic, HACC Alumnus



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