

# CONSERVATORY PLACEMENT ACTIVITY GUIDELINES

## THE MEKJIAN FAMILY CULINARY ARTS & HOSPITALITY CONSERVATORY (Grades 9-12) In-Person Placement Activity

### Culinary Arts & Hospitality Placement Activity Guidelines:

- This placement activity includes two (2) components: a 15-minute personal interview and a 10-minute cooking demonstration. Both components take place on the same day.
  - Applicants ONLY please. Parents, please remain in the building lobby or outside the building during the placement activity.
- Applicants will be scheduled for the interview and live cooking demonstration through the admission department.
- Please report to the Tower Kitchen located at 1010 N. Main Street, Santa Ana, CA 92701. The kitchen is located on the second floor. We suggest applicants plan on arriving 15 minutes prior to the scheduled appointment to give enough time to park and find the way to the kitchen.
- Component 1: Personal Interview - Each applicant will participate in a 15-minute interview with the conservatory review team. Please be prepared to discuss your responses included in your Culinary Arts & Hospitality Conservatory application. This interview will take place *prior* to the cooking demonstration.
- Component 2: Cooking Demonstration - The egg cooking demonstration is executed in a group setting and will start promptly at the designated time. Applicants will have 10 minutes, start to finish (including clean-up), to cook one (1) or two (2) eggs (depending on the preparation). It is expected that applicants clean their area before being dismissed.
- Applicants will randomly choose a preparation of an egg:
  - French Omelette
  - Over Easy
  - Poached
  - Sunny Side Up
  - All equipment and ingredients are provided.
- Below are links to videos illustrating how we expect applicants to cook an egg, four different ways, keeping in mind this is a simple preparation and WE ARE LOOKING AT TECHNIQUE and seasoning with salt and pepper ONLY.

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- <https://www.youtube.com/watch?v=PcxGBbRVtHY>
- <https://www.youtube.com/watch?v=tldi07xzQ00>
- <https://www.youtube.com/watch?v=BoEn-QOmooA>
- <https://www.youtube.com/watch?v=9SjmRGKLCQY>
  - DO NOT get creative with the egg(s), WE ARE LOOKING AT TECHNIQUE and seasoning with salt and pepper ONLY.
- Applicants are required to wear the following during the placement activity:
  - Your favorite hat
  - Hair tied up above your collar (if applicable)
  - Shirt
  - Pants (no shorts)
  - Socks
  - Closed-toe footwear
  - Your favorite apron
    - If you do not have any of the above items, please reach out to Chef Director Daniel Mattos at [daniel.mattos@ocsarts.net](mailto:daniel.mattos@ocsarts.net) ASAP. We will make arrangements for applicants to have everything they need.

Applicants who are English language learners, have a disability, or need technology assistance are encouraged to reach out for support with the admissions process. Please contact [admissions@ocsarts.net](mailto:admissions@ocsarts.net) or 714.560.0900 ext. 5510 for more information.

Hay asistencia disponible para los solicitantes aprendiendo inglés, que tienen una discapacidad, o los que necesitan asistencia tecnológica. Favor de ponerse contacto con nosotros por correo electrónico [admissions@ocsarts.net](mailto:admissions@ocsarts.net) o por llamar 714.560.0900 ext. 5510 para más información.

Applicants requesting accommodations must have established eligibility under IDEA, Section 504 or an established Academic Support Plan (private schools only). The documentation must be provided at the time of application submission. Confidential documents must be sent directly to Lauren Reynolds, Director of Special Services, at [lauren.reynolds@ocsarts.net](mailto:lauren.reynolds@ocsarts.net).

Accommodations must be requested 15 days in advance of placement activities for planning purposes.