

THE MEKJIAN FAMILY CULINARY ARTS & HOSPITALITY CONSERVATORY

Interview Audition Requirements



Culinary Arts & Hospitality (Grades 9-12)

The Culinary Arts & Hospitality Conservatory interview-audition is a one-round process.

Application, YouTube Video & Portfolio Submission

Please submit a completed application, YouTube video, and portfolio containing an essay, your favorite recipe as described below and 2 letters of reference. Please save all portfolio documents as PDF documents only. Letters of reference must be signed by the reviewer and include a contact number.

Portfolio will include:

Essay

Please write an essay of 500 words or less, addressing **any of the questions** below and include this essay at the beginning of your portfolio:

- What is your motivation for entering the conservatory/industry?
- What are your personal/professional goals?
- What is your understanding of the industry?
- Who is your mentor and why? (Chef, teacher, family, etc.)
- Tell us about YOU, your heart, and your mind.

Your Favorite Recipe

- 1 recipe written in standard form, copying and pasting from the internet is not acceptable
- Photo of the finished product

Letters of Reference

- 2 reference letters from student's current teachers.
- Reference letters should address: (1) the student's ability to focus and stay on task and (2) level of maturity amongst his/her peers in a classroom/lab setting.

Video will include:

Please create a 3-5 minute YouTube video which documents you making your favorite recipe. In the video, please explain what you are making and include an explanation of why you would like to be part of the Culinary Arts & Hospitality Conservatory.

- At the beginning of your video, please clearly state your name and the grade you are applying to. Be sure to indicate if you are a current OCSA student, and if so, which conservatory you are in.
- Videos should have no disruptive background noise and good lighting.
- **Copy and Paste your YouTube video URL (web address) directly into your Culinary Arts & Hospitality conservatory application.**
- To protect your privacy, the YouTube video should be uploaded as "Unlisted" so it cannot be publicly viewed
- YouTube video and portfolio submissions must be sent in at the time the application is submitted.
- Applications that do not have a working YouTube video link AND portfolio will be considered incomplete and will be delayed in processing.
- Once your YouTube video and portfolio have been submitted to OCSA, the submission is final and changes cannot be made. Failure to follow these instructions may result in your application being delayed in processing.

After the application is verified complete, portfolio and YouTube video will be submitted to the culinary faculty for review.

Onsite Interview-Audition Requirements Continued on Page 2

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Interview Audition Requirements



On-Site Interview-Audition Portfolio Review & Cooking Demonstration

Applicants will be scheduled into the first available interview with Culinary Arts & Hospitality Conservatory staff. The Culinary Arts & Hospitality Conservatory audition process includes 2 components. The onsite interview-audition and cooking demonstration listed below will not be scheduled on the same day:

1. Interview-Audition & Portfolio Review with Chef will run approximately 15 minutes and consist of:
 - a) Discussion of your essay
 - b) Participation in a conversation centered around attitude, work ethic, passion, creativity, etc.
 - c) Please bring a current, wallet sized, photo of yourself. This photo will not be returned to you
2. Onsite-Audition Cooking Demonstration Requirement (will be scheduled on a different day):
 - a) Students will be asked to participate in an egg cooking demonstration
 - b) All ingredients and equipment will be provided
 - c) Students will randomly select the egg preparation method during the cooking demonstration
 - d) Possible egg preparation methods includes:
 - Poached
 - Sunny side up
 - Over easy
 - French Omelet

Chef Mattos will contact you to schedule your cooking demonstration. Please come appropriately dressed for your cooking demonstration:

- a) Wear your favorite apron and hat
- b) Closed toe shoes and pants are required