

Science Meets Spice at STEM Camp

A wet sponge. Slime. Something that looks like it belongs in the ocean. All were accurate descriptions high school students gave of seitan dough – a plant-based meat substitute – during this year's STEM Camp.

Baguettes, Eclairs... Zines?

On Thursday, May 8, a line of people waiting for a taste of artisan treats wrapped around McClaskey Culinary Institute and into Gaiser Hall. The annual Baking Capstone, led by Chef Alison Dolder, is one of the biggest culinary events of the year.

Professional Baking Capstone

Baking and pastry arts students presented their capstone project on May 9 in the McClaskey Culinary Institute Food Court.

McClaskey Culinary Institute

The college's Professional Baking and Pastry Arts program will host the Retail Bakers of America's certified baker and certified master baker practical tests. This is the first time the college is hosting the test.

Professional Baking Capstone

The Penguin Student Lounge looked and smelled like a delectable bakery as second-year students in Clark's Professional Baking and Pastry Arts program displayed their creations as part of their capstone project.