

Pima Community College  
 Tucson, Arizona  
<https://www.pima.edu/>

<b>Scholar:</b> To be recruited	<b>Host Institution Financial Support:</b>
<b>Country of Origin:</b> Italy	a) <b>In-Kind Support:</b> \$1,500 b) <b>Salary Supplement:</b> \$0
<b>Discipline:</b> Culinary Arts, Hospitality	<b>Estimated S-I-R Grant Amount:</b> \$42,300
<b>Program Dates:</b> 08/01/2020 - 05/21/2021	<b>Estimated Travel Cost:</b> TBD

Pima Community College (PCC), located in the uniqueness of the Sonoran Desert, is 60 miles from the United States – Mexico border and 118 miles from the state’s capital of Phoenix, Arizona. Pima Community College District was established in 1966 and is now one of the largest multi-campus community colleges in the United States. Pima is considered a Hispanic Serving Institution, serving over 44,000 students, 42.2 percent of whom are of Hispanic descent. With five campuses and numerous learning centers, PCC offers more than 150 degree granting programs.

Pima would like to host an S-I-R for the culinary arts program. The Scholar’s work will contribute to the college-wide internationalization efforts, especially at its Desert Vista Campus, where the Culinary Arts program is based. Hosting an S-I-R will help strengthen Pima’s Hospitality Leadership discipline, International Development efforts, and Honors Program.

Pima is requesting to recruit a scholar with a background in the Culinary Arts with experience in curriculum development and instruction at the college level. The ideal candidate will be a Certified Executive or Master Chef, although not a requirement.

The S-I-R will work within the Hospitality Leadership program and will guest teach in CUL 251 - *International Cuisine: World of Flavor*. This course meets for 6 hours once per week for 8 weeks, each semester (in 1st 8-weeks and 2<sup>nd</sup> 8-week modalities. The course is taught a total of 4 times). The S-I-R will be responsible for developing courses in Advanced Beverage Appreciation and Wine Appreciation. The S-I-R will participate in all college events (including catering and food truck services) and local events that the program is committed to participating in. The scholar will also have an opportunity to play an instrumental role with ACF accreditation standards of PCC Hospitality Leadership becoming an accredited program.

The Hospitality Leadership program will support the S-I-R by offering opportunities through Professional Development that are aligned with the Scholar's background and responsibilities. This may include online training, conference attendance, and Culinary competitions. The S-I-R will be connected to community organizations that align with the region’s culinary scene and agricultural heritage. Visit Tucson, the local tourism office, will facilitate the scholar working with regional wineries to create a program to better connect Southern Arizona’s wineries with the Tucson City of Gastronomy’s restaurants and chefs. Other educational resources in the area include the Museum of Modern Art, the Arizona State Museum, Pima Community College’s Louis Carlos Bernal Galley, Kitt Peak National Observatory, The Biosphere 2, and the Arizona-Sonora Desert Museum.