Thailand has an independent history going back more than seven centuries. It is a country of scenic diversity, ancient traditions, amazing food and modern urban excitement. Join the Culinary faculty at MCC to see a variety of cultural and food influences blended to give you a unique and memorable Thai experience.

**Dates:** July 25–Aug. 15, 2012

**Course:** CHRM 2900 International Cuisine (6.0)

**Prerequisite:** CHRM 1030

**Cost:** $3,250 plus airfare and tuition

(Scholarships may be available for Pell Grant-eligible students.)

**Payment includes:**
- Accommodations (double-occupancy)
- Guidance of two MCC faculty
- Cooking courses at Blue Elephant Cooking School (Bangkok), Krabi Thai Cookery School and Kuala Lumpur
- International air flights
- Visits to Wet Market in Pudu, Tab Island, Kai Island, Poda Island, Phranang Cave, Bangkok’s Grand Palace
- Admission fees and transfers
- Medical/repatriation insurance

**Information sessions:**
All sessions will be held at the the Institute for the Culinary Arts Fort Omaha Campus, Building 22
Wednesday, Feb. 1, 10 a.m.

For more information, contact:

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**Online application:** [www.mccneb.edu/studyabroad](http://www.mccneb.edu/studyabroad)