

Culinary Arts — Faculty



Jay Demers, CHE, FMP, Chair

(207) 974-4830 | jdemers@emcc.edu

Chef Jay Demers, CHE, FMP, is the Department Chair of Culinary Arts/Restaurant & Food Service Management at EMCC. A Maine native, Chef Demers started in the restaurant business over 30 years ago working in fine restaurants and resorts as well as catering from Maine to South Florida throughout his career.

Never one to stop learning, Chef Demers has degrees in Business Administration, Accounting, and Applied Technical Education in addition to his culinary training from Johnson & Wales and L'Academie de Cuisine. His most recent active learning was butchering a hog from snout to tail and learning how to make Pastrami via Sous

Vide while training at the Niagara Falls Culinary Institute last June.

Mark Janicki

(207) 974-4838 | mjanicki@emcc.edu

Mark Janicki is a Certified Hospitality and Culinary Educator as well as a Certified Pastry Chef, under the auspices of the American Culinary Federation and the American Hotel and Lodging Institute. He has degrees in Culinary Arts and Foodservice Management from Newbury College; a certificate of studies from LaVerenne, Paris; and a Baccalaureate Degree in Education from University of Southern Maine. Janicki has 30 years of experience as a post-secondary educator, an Executive Chef, personal chef, and caterer. He has also served as Department Chair for both Culinary Arts and Hospitality and Tourism Management at EMCC and is an accomplished food writer and television chef.



Nathan Scott

(207) 974-4822 | nscott@emcc.edu

After graduating from Paul Smith's College School of Culinary Arts and Service Management, Nathan Scott moved to Florence, Italy, where he was employed as an educator, cookbook publisher, and chef. He later returned to the U.S. to work as a cookbook author, private chef and caterer, and host of his own televised cooking series, *The Open Kitchen*. He brings diverse experience in the culinary arts industry, as well as his classical French and Italian training, into the classroom to offer an all-inclusive look at the world of food.

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Chef Kara van Emmerik

(207) 974-4830 | kvanemmerik@emcc.edu

A 2014 graduate of Eastern Maine Community College's Culinary Arts program, Kara van Emmerik has poured passion and dedication into her ten years in the food service industry. She has worked as the Sous Chef at El El Frijoles where she learned the appeal of small business management and local, from-scratch cookery.

In 2015, she opened Dudley's Refresher as the Chef de Cuisine. Following her first season, *Eater Maine* named Kara "Maine Chef of the Year." With recognition from *Food and Wine* magazine and *Cooking Light* magazine, as well as many local media fronts, Kara continues to share her passion for real food made by real people with the students

of EMCC.