

OVERVIEW

Prepare meals that keep customers coming back! All over the world, culinary professionals are behind the scenes preparing every meal we purchase. Work closely with industry-proven Chef Instructors to discover what it takes to prepare world-class food and manage a professional kitchen.

In less than 15 months, you could earn an Associate of Applied Science degree in Culinary Arts. A Diploma in this field is also available.

PROGRAM OUTCOMES

Modern culinary trends are taught in terms of classical cooking techniques to provide students with a strong foundation of skills desired by today's employers. Students could apply and expand on their education during a "real-world" externship.

CULINARY SKILLS AND TECHNIQUES

The foundation of any professional chef, these concepts lay the groundwork for basic skills and techniques that will be applied throughout a career in culinary arts.

- Mise en Place and Kitchen Organization
- Cooking Methods and Principles
- Baking and Pastry Foundations
- Fabrication of Meat, Seafood, and Poultry

ADVANCED CULINARY ARTS

While reinforcing the fundamentals of cooking, advanced courses provide students with the opportunity to explore their creativity and individuality.

- Plating and Presentation Techniques
- International Ingredients, Methods, and Cuisines
- Garde Manger and Culinary Artistry
- Advanced Baking and Pastry Arts
- A La Carte Cooking

CULINARY OPERATIONS MANAGEMENT

These courses provide insight on the role of management in ensuring a safe and profitable business both in and out of the kitchen.

- Kitchen Sanitation and Safety
- Purchasing and Storeroom Management
- Supervision for Food Service
- Front of the House Management



**COLLEGE OF
CULINARY ARTS**

POSSIBLE CAREER TRACK

- RESTAURANTS
- HOTELS AND RESORTS
- COUNTRY CLUBS
- ON- AND OFF-PREMISE CATERING
- PERSONAL OR PRIVATE CHEF
- SCHOOLS AND UNIVERSITIES
- HOSPITALS AND RETIREMENT COMMUNITIES
- CRUISE LINERS



CULINARY ARTS