

at a glance



### Hospitality Arts

The Hotel at Kirkwood Center

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[www.kirkwood.edu/hospitality](http://www.kirkwood.edu/hospitality)

# Culinary Arts

Department: Hospitality Arts

Degree: Associate of Applied Science

Entry time: Fall, Spring

Length: 2 years

- **The Hotel at Kirkwood Center**, a luxurious **Four Diamond-rated hotel** that is also a **learning laboratory** and the only one of its kind at a two-year institution.
- Students assist in the daily operation of **The Class Act Restaurant**, a first class dining experience for guests that serves as a **real-world teaching environment**.
- The Culinary Arts program is **fully accredited** by the **American Culinary Federation Education Foundation Accrediting Commission** providing graduates with an opportunity for **nationally recognized** certification upon completion.
- Learn from a team of dedicated and highly **professional instructors** and operational managers with **extensive industry experience** and a passion for teaching and sharing their craft.
- Exceptional learning facilities including **advanced culinary labs**.
- **International travel and education opportunities** are available.

## Program Description

Learn culinary arts in a real-world setting. From your first day in the kitchen you will get hands-on training and gain practical experience in management, food preparation and service. Learn from highly experienced faculty and operational managers who have a passion for quality food and delivering exceptional service. Since the Kirkwood Culinary Arts program offers a one-of-a-kind learning experience presented in an exceptional facility, with instruction provided by experienced chefs, you can be sure that you will be ready for industry employment as a Culinary Arts graduate.

## Career Opportunities

Chef  
Cook  
Kitchen manager  
Catering manager  
Banquet chef  
Sous-chef  
Chef de Cuisine

## Sample Classes

Sanitation and Safety  
Kitchen Essentials  
Food Fundamentals  
Culinary Techniques  
Bakery Basics  
Stocks and Sauces  
International Cuisine  
Wine, Beer and Spirits Basics  
Culinary Arts  
Menu Planning  
Nutrition

Purchasing, Receiving and Inventory  
Hospitality Events and Catering  
(Back of House)

## Industry opportunities:

Field trips to various food service establishments and an optional trip to the industry's national convention are also included in the course of study.

## Industry endorsements earned:

National Career Readiness Certificate  
National Restaurant Association's Food  
Protection Manager Certificate

## Scholarships

Kirkwood will help you pay for college! Kirkwood awards more scholarships than any other community college in Iowa. For more information and to apply, visit [www.kirkwood.edu/scholarships](http://www.kirkwood.edu/scholarships).