



Hospitality Arts

The Hotel at Kirkwood Center

319-848-8770

800-332-2055

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.

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