Culinary Arts

Department: Hospitality Arts
Degree: Associate of Applied Science
Entry time: Fall, Spring
Length: 2 years

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
Executive chef
Banquet chef
Restaurant chef
Chef de Cuisine
Sous chef
Private chef
Business ownership
Catering manager
Line cook
Baker

Sample Classes
Sanitation and Safety
Kitchen Essentials
Food Fundamentals
Culinary Techniques
Bakery Basics
Stocks and Sauces
International Cuisine
Beverage Fundamentals

At a glance

- 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.

Applied Culinary Skills
Menu Planning
Nutrition
Purchasing, Receiving and Inventory
Hospitality Events and Catering (Back of House)

Industry Connections:
Guest speakers, field trips, internships, and professional demonstrations.

Industry endorsements earned:
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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