# CULINARY AT KIRKWOOD

# **PARTICIPATE** in real-world learning!

In addition to learning the fundamentals of culinary operations and management with experienced faculty, students train in our state-of-the-art kitchens and The Hotel at Kirkwood Center, a one-of-a-kind AAA Four Diamond luxury teaching hotel and conference center. From your first day in the kitchen, as a Kirkwood Culinary Arts student you will gain hands-on training in food preparation, service, and leadership alongside experienced chefs and operational managers. We believe in a hands-on approach to learning, and you can be sure that you will be ready for industry employment as a Culinary Arts graduate.

### **CAREERS**

- Executive Chef
- Banquet Chef
- Restaurant Chef
- · Chef de Cuisine
- Sous Chef

- Private Chef
- Business Ownership
- Catering Manager
- Line Cook
- Baker

## INDUSTRY ENDORSEMENTS

Earn the National Restaurant Association's Food Protection Manager Certificate as part of your studies.

## **ACCREDITED PROGRAM**

The Culinary Arts program is fully accredited by the American Culinary Federation Education Foundation Accrediting Commission, giving graduates the opportunity for nationally recognized certification upon graduation.

# **TRAVEL & LEARN**

INTERNATIONAL TRAVEL AND STUDY OPPORTUNITIES

WWW.KIRKWOOD.EDU/STUDYABROAD

# **SCHOLARSHIPS**

KIRKWOOD AWARDS MORE SCHOLARSHIPS THAN ANY OTHER COMMUNITY COLLEGE IN IOWA. WWW.KIRKWOOD.EDU/SCHOLARSHIPS **Department:** Hospitality Arts **Degree:** Associate of Applied

Science

Entry Time: Fall, Spring

Length: 2 years







