

CULINARY ARTS

ASSOCIATE IN APPLIED SCIENCE DEGREE AND CERTIFICATE PROGRAMS

Great cuisine starts with high quality, nutritious, and flavorful ingredients. It begins where crops are grown, animals are raised, and wild foods harvested. The modern chef in Maine needs to know more than culinary techniques and kitchen management skills. KVCC's culinary arts program strongly connects good agriculture and sustainable practices to what happens in the kitchen.

"The Culinary Arts Program at KVCC has made an amazing impact on my life. Chefs Enjaian and Reale are knowledgeable and experienced in their craft and it was an absolute pleasure to work with and learn from them. I would definitely recommend Culinary Arts to anyone who wants to learn how to cook."



The art of cooking farm-fresh foods



What Culinary Arts graduates do:

- Prepare meals
- Slice and cut food items
- Prepare hors d'oeuvres
- Organize kitchen cookware
- Manage kitchen work flow
- Greet customers
- Order food from vendors
- Work in teams

Career Opportunities:

- Restaurants
- Hotels
- Cruise ships
- Bakeries
- Catering
- Hospital food service
- Resorts

For further questions about this program, please contact:

cul@kvcc.me.edu or go to: www.kvcc.me.edu/cul

COOKING SKILLS

COURSE #	COURSE TITLE	CREDITS	PREREQUISITES (CO-REQUISITES)
Certificate			
— —	CUL111	Food Safety and Sanitation	1
— —	CUL121	Culinary Arts I	5 (CUL111)
— —	CUL122	Culinary Arts II	5 CUL121
— —	CUL124	Baking and Pastry I	5 CUL121 (CUL122)
	Total Credits		16

CRITERIA FOR GRADUATION

Students must complete or 16 credits in the Cooking Skills certificate and achieve a minimum grade of "C" in all courses. Students must attain a final GPA of 2.0 or higher.

GAINFUL EMPLOYMENT

For more information about the Cooking Skills Certificate's graduation rates, the median debt of students who completed the program, and other important information, please go to

<http://www.kvcc.me.edu/pages/general/gainful-employment>.

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