



Culinary Arts Program

With a Culinary Arts degree, you have options. Graduates are able to pursue careers in a variety of areas, including hotels, fine dining, institutional and health care facilities, resorts, entrepreneurial, food truck/catering, retail food and beverage and entertainment.

As a graduate of the Culinary Arts program, you may be qualified for the following careers:

- Chef and line cook
- Sous chef and chef de cuisine
- Assistant chef and prep cook

Successful Culinary Arts students can be described as:

- Positive and willing to learn
- Professional
- Committed
- Team-oriented
- Passionate

The Chef's Academy at Harrison College allows students to turn their passion for cooking into a culinary career.

The Chef's Academy's Culinary Arts program teaches students the skills they need to pursue an entry-level career in the food service industry. Students are taught the basics in food service purchasing, nutrition and food safety and are given hands-on experience in fundamental food preparation skills, classical cuisines and the basics of meat and poultry cookery.

Our dedicated faculty and staff are full-time food service professionals and executive chefs from the local region, and each of our kitchen courses meets 40 times in a 10-week period so that students get more opportunities to work with food and practice techniques.

Through a well-balanced curriculum, Culinary Arts graduates are introduced to the fundamental concepts of food and beverage management, food production and customer service.

We offer flexible class times and schedules so that students can pursue their dreams while balancing work, family and school. And with opportunities to get involved on campus, students can gain additional experience in the kitchen — and feel confident starting a career in the food industry.

Upon graduation, a student will have the knowledge to:

- Apply fundamental cooking techniques to a wide variety of fruits, vegetables, meats and seafood
- Integrate food safety, cost controls and nutritional concepts in a professional food service operation
- Understand the fundamentals of the classic and modern sauces and how they relate to food and wine pairing



**THE CHEF'S
ACADEMY**

at **HARRISON COLLEGE**

**“My favorite part of attending
The Chef’s Academy is that
everyone is personal – the
administration, the chefs
and the teachers.”**

Jasmine, Culinary Arts



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If you want to cook up a new future,
The Chef's Academy is here for you.

Start your application process at
TheChefsAcademy.com/thedifference or call **800.919.2500.**