



THE
INTERNATIONAL
CULINARY
SCHOOLSSM
at The Art Institutes

CULINARY ARTS PROGRAM BACKGROUNDER

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Dining is more than just eating; it's the full experience of taste, aroma, and presentation. Few professions offer the creativity, excitement, and opportunities found in the culinary arts. And, America's interest in culinary arts is growing and prospering. Restaurants, hotels, clubs, resorts, convention centers, lifestyle communities, hospitals and entertainment facilities all offer growing career opportunities for the culinary profession.

The Art Institutes schools' Culinary Arts programs began in 1991 at The Art Institute of Atlanta and have grown exponentially, building a strong reputation in culinary circles.

Culinary Arts programs are offered at more than 35 Art Institutes schools throughout North America.

The Art Institutes introduced The International Culinary Schools at The Art Institutes on November 6, 2007 in order to address the world's growing appetite for international cuisine and employers' demand for talented people to satisfy it. The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs offered at over 35 Art Institutes schools.

The curriculum for The International Culinary Schools at The Art Institutes is based on classical Escoffier, Asian and Latin culinary techniques, emphasizing progressive trends and practices and introduces a variety of international cuisines. Students have the opportunity to learn in modern kitchens and receive practical, hands-on experience.

Our culinary curriculum is designed to develop and sharpen fundamental cooking techniques and professional skills – from using kitchen tools, to managing a menu, to working as part of a team. Once the basics are covered, then it's on to explore a world of cuisines—from the classics to those emerging in popularity.

The International Culinary Schools at The Art Institutes can provide students with unique opportunities for a culinary education beyond the classroom. Real-world internships, student-run school restaurants, guest lectures and webinars, and study abroad programs are available to help broaden the scope of learning.

Program offerings vary at each school. Prospective students should check the course offerings at The Art Institutes school they are interested in attending before enrolling.

Areas of Study and Degree Offerings

- Art of Cooking: diploma/certificate
- Culinary Arts: bachelor's degree, associate's degree, diploma/certificate
- Culinary Management: bachelor's degree
- Baking & Pastry: associate's degree, diploma/certificate
- Food & Beverage Management: bachelor's degree
- Wine, Spirits & Beverage Management: associate's degree

*Degree programs and areas of study vary by location.

- **Art of Cooking**

Students in the Art of Cooking diploma program can learn cooking skills, baking and pastry, and American regional cuisine with emphasis on plating, presentation, and production. The program also offers courses on sanitation and safety, garde manger, management, supervision, and career development, purchasing and product identification, food and beverage operations management, and menu management.

- **Culinary Arts**

The Culinary Arts associate's degree program consists of courses introducing international cuisine, basic skills and techniques, including purchasing and cost control, human relations, kitchen management, nutrition, dining room procedures, garde manger, baking and pastries, a la carte kitchen, and an internship, as well as general education courses.

- **Culinary Management**

Students in the Culinary Management bachelor's degree program integrate culinary technique, entrepreneurial business skills, general education and hands-on technical skills classes that introduce international cuisine in a curriculum designed to foster their culinary leadership ability. They explore factors affecting the food service industry in a global marketplace and develop proficiency in industry technology through advanced training.

- **Baking & Pastry**

The Baking & Pastry associate's degree program provides students with culinary skills combined with a focus on baking and pastry. Students are also introduced to the fundamental concepts, skills and techniques of chocolate and confections.

- **Food & Beverage Management**

The Food & Beverage Management bachelor's degree program provides a wide variety of specialized education to students planning to pursue a management career in food and beverage. Students are introduced to both kitchen skills and "front of the house" service operations and management.

- **Hospitality Management**

The Hospitality Management degree program explores the various dimensions of hospitality, such as the role of culinary education and various career opportunities, before moving on to both practical and theoretical skills in the business arena.

- **Wine, Spirits & Beverage Management***

The associate's degree program in Wine, Spirits & Beverage Management focuses on beverage management operations for coffee, tea, other non-alcoholic beverages, wine, beer, and spirits as well as "front of the house" service operations and management. The content of the curriculum includes product knowledge, trends, inventory, purchasing and cost control, general business, management, and marketing skills, laws and liability, food pairings, catering and event management and service.

*Participation in the program for those under 21 years of age will be conducted in accord with state law regarding the possession and consumption of alcoholic beverages.

Students at The International Culinary Schools at The Art Institutes compete in local, regional, or national competitions, and have achieved national recognition for their skills.

Every year, The Art Institutes hosts the “Best Teen Chef” Competition (www.artinstitutes.edu/btc) to provide competition experience and scholarship opportunities for aspiring high school chefs across the United States and Canada.

The International Culinary Schools at The Art Institutes locations include:

The Art Institute of Atlanta®, GA

The Art Institute of AustinSM, TX
A branch of The Art Institute of Houston

The Art Institute of CaliforniaSM — Hollywood

The Art Institute of CaliforniaSM — Inland Empire

The Art Institute of CaliforniaSM — Los Angeles

The Art Institute of CaliforniaSM — Orange County

The Art Institute of CaliforniaSM — Sacramento

The Art Institute of CaliforniaSM — San Diego

The Art Institute of CaliforniaSM – San Francisco

The Art Institute of CaliforniaSM – Sunnyvale

The Art Institute of CharlestonSM, SC
A branch of The Art Institute of Atlanta, GA

The Art Institute of Charlotte®, NC

The Art Institute of Colorado® (Denver)

The Art Institute of Dallas®, TX

The Art Institute of Fort Lauderdale®, FL

The Art Institute of Houston®, TX

The Art Institute of IndianapolisSM, IN*

The Art Institute of JacksonvilleSM, FL
A branch of Miami International University of Art & Design

The Art Institute of Las Vegas®, NV

The Art Institute of MichiganSM (Detroit)

The Art Institute of OhioSM — Cincinnati**

The Art Institute of Philadelphia®, PA

The Art Institute of Phoenix®, AZ

The Art Institute of Pittsburgh®, PA***

The Art Institute of Portland®, OR

The Art Institute of Raleigh – DurhamSM, NC
A branch of The Art Institute of Charlotte, NC

The Art Institute of Salt Lake CitySM, UT

The Art Institute of San Antonio®, TX
A branch of The Art Institute of Houston

The Art Institute of Seattle®, WA

The Art Institute of TampaSM, FL
A branch of Miami International University of Art & Design

The Art Institute of TennesseeSM — Nashville
A branch of The Art Institute of Atlanta, GA

The Art Institute of TucsonSM, AZ

The Art Institute of VancouverSM, BC
Dubrulle Culinary Arts location

The Art Institute of Virginia BeachSM, VA****
A branch of The Art Institute of Atlanta, GA

The Art Institute of Washington® (Arlington, VA)****
A branch of The Art Institute of Atlanta, GA

The Art Institutes International – Kansas CitySM

The Art Institutes International MinnesotaSM (Minneapolis)

The Illinois Institute of Art® — Chicago

The Illinois Institute of Art® — Schaumburg

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**The Art Institute of Ohio — Cincinnati, 8845 Governors Hill Drive, Suite 100, Cincinnati, OH 45249-3317, OH Reg # 04-01-1698B

***Location includes The Art Institute of Pittsburgh — Online Division.

A range of online course opportunities is available. Degrees and programs vary by location.

****Certified by the State Council of Higher Education to operate in Virginia.

To learn more about The International Culinary Schools at The Art Institutes, visit <http://www.artinstitutes.edu/culinary-degrees.aspx>.

The Art Institutes (www.artinstitutes.edu) is a system of more than 45 educational institutions located throughout North America. The Art Institutes schools provide an important source for design, media arts, fashion and culinary arts professionals. Several institutions included in The Art Institutes system are campuses of South University. See aiprgrams.info for program duration, tuition, fees, and other costs, median debt, federal salary data, alumni success, and other important info.

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