



THE  
INTERNATIONAL  
CULINARY  
SCHOOLS<sup>SM</sup>  
at The Art Institutes

## CULINARY 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. According to the Occupational Outlook Handbook of the U.S. Department of Labor Statistics, more than 2 million Americans work in the food service industry (<http://www.bls.gov/ooh/food-preparation-and-serving/home.htm>). Further, the Handbook states, "Those with a degree in hospitality, restaurant, or food service management should have the best job opportunities." Restaurants, hotels, clubs, resorts, convention centers, lifestyle communities, hospitals and entertainment facilities all offer career opportunities for the culinary profession.

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

Culinary programs are offered at more than 40 Art Institutes schools throughout North America.

The Art Institutes introduced The International Culinary Schools at The Art Institutes in 2007 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 more than 40 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.

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 and Culinary Scholarship Competitions ([www.aicompetitions.com](http://www.aicompetitions.com)) to provide competition experience and scholarship opportunities for aspiring high school senior and high school graduate chefs across the United States and Canada.

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

## **Programs 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.*

## Locations

### Arizona

The Art Institute of Phoenix  
The Art Institute of Tucson

### British Columbia

The Art Institute of Vancouver

### California

The Art Institute of California—Hollywood, a campus of Argosy University<sup>1</sup>  
The Art Institute of California—Inland Empire, a campus of Argosy University<sup>1</sup>  
The Art Institute of California—Los Angeles, a campus of Argosy University<sup>1</sup>  
The Art Institute of California—Orange County, a campus of Argosy University<sup>1</sup>  
The Art Institute of California—Sacramento, a campus of Argosy University<sup>1</sup>  
The Art Institute of California—San Diego, a campus of Argosy University<sup>1</sup>  
The Art Institute of California—San Francisco, a campus of Argosy University<sup>1</sup>  
The Art Institute of California—Silicon Valley, a campus of Argosy University<sup>1</sup>

### Colorado

The Art Institute of Colorado

### Florida

The Art Institute of Fort Lauderdale<sup>2</sup>  
The Art Institute of Jacksonville<sup>3</sup>, a branch of Miami International University of Art & Design  
The Art Institute of Tampa<sup>4</sup>, a branch of Miami International University of Art & Design

### Georgia

The Art Institute of Atlanta

### Illinois

The Illinois Institute of Art—Chicago

### Indiana

The Art Institute of Indianapolis<sup>5</sup>

### Kansas

The Art Institutes International—Kansas City

### Michigan

The Art Institute of Michigan

### Minnesota

The Art Institutes International Minnesota

### Missouri

The Art Institute of St. Louis<sup>6</sup>

### Nevada

The Art Institute of Las Vegas

### North Carolina

The Art Institute of Charlotte<sup>9</sup>, a campus of South University  
The Art Institute of Raleigh—Durham<sup>9</sup>, a campus of South University

### Ohio

The Art Institute of Ohio—Cincinnati<sup>7</sup>

### Oregon

The Art Institute of Portland

### Pennsylvania

The Art Institute of Philadelphia  
The Art Institute of Pittsburgh

### South Carolina

The Art Institute of Charleston, a branch of The Art Institute of Atlanta

### Tennessee

The Art Institute of Tennessee—Nashville<sup>8</sup>, a branch of The Art Institute of Atlanta

### Texas

The Art Institute of Austin, a branch of The Art Institute of Houston  
The Art Institute of Dallas<sup>9</sup>, a campus of South University  
The Art Institute of Houston  
The Art Institute of San Antonio, a branch of The Art Institute of Houston

### Utah

The Art Institute of Salt Lake City

### Virginia

The Art Institute of Virginia Beach<sup>10</sup>, a branch of The Art Institute of Atlanta  
The Art Institute of Washington<sup>10</sup>, a branch of The Art Institute of Atlanta

### Washington

The Art Institute of Seattle

### Wisconsin

The Art Institute of Wisconsin

<sup>1</sup>Argosy University is accredited by the Accrediting Commission for Senior Colleges and Universities of the Western Association of Schools and Colleges (985 Atlantic Avenue, Suite 100, Alameda, California, 94501, <http://www.wascsenior.org>).

<sup>2</sup>Licensed by the Florida Commission for Independent Education, License No. 1287.

<sup>3</sup>Licensed by the Florida Commission for Independent Education, License No. 3427.

<sup>4</sup>Licensed by the Florida Commission for Independent Education, License No. 3110.

<sup>5</sup>The Art Institute of Indianapolis is regulated by the Board for Proprietary Education, Indiana Commission for Higher Education, W462 Indiana Government Center South, 402 West Washington Street, Indianapolis, IN 46204, (317.232.1324 or 317.232.6716). AC 0080.

<sup>6</sup>The Art Institute of St. Louis is approved to operate by the Missouri Department of Higher Education, 205 Jefferson Street, P.O. Box 1469, Jefferson City, MO 65102-1469, Phone: (573) 751-2361, Toll-free: (800) 473-6757, FAX: (573) 751-6635, [info@dhe.mo.gov](mailto:info@dhe.mo.gov).

<sup>7</sup>The Art Institute of Ohio—Cincinnati is regulated by the Board for Proprietary Education, Indiana Commission for Higher Education, W462 Indiana Government Center South, 402 West Washington Street, Indianapolis, IN 46204, (317.232.1324 or 317.232.6716). OH Registration # 04-01-1698B, AC0165

<sup>8</sup>The Art Institute of Tennessee — Nashville is authorized for operation as a postsecondary educational institution by the Tennessee Higher Education Commission. [www.state.tn.us/thec](http://www.state.tn.us/thec).

<sup>9</sup>A campus of South University. South University is accredited by the Southern Association of Colleges and Schools Commission on Colleges to award certificates, associate degrees, and baccalaureate degrees. Contact the Commission on Colleges at 1866 Southern Lane, Decatur, Georgia 30033-4097 or call 404.679.4500 for questions about the accreditation of South University.

<sup>10</sup>Certified by SCHEV to operate in Virginia.

The Art Institutes ([www.artinstitutes.edu](http://www.artinstitutes.edu)) is a system of more than 50 educational institutions located throughout North America. The Art Institutes schools provide an important source for design, media arts, fashion and culinary professionals. Several institutions included in The Art Institutes system are campuses of South University. OH Registration # 04-01-1698B, AC0165, AC0080, Licensed by the Florida Commission for Independent Education, License No. 1287, 3427, 3110, 2581. Since The Art Institute is comprised of several institutions, see [ajprograms.info](http://ajprograms.info) for program duration, tuition, fees, and other costs, median debt, federal salary data, alumni success, and other important information.