Culinary Management

69-credit Associate of Applied Science Degree

For more information: www.wctc.edu/culinary-mgmt

The Culinary Management program is designed for those who are passionate about food, have a strong sense of business savvy and want to combine the two for a rewarding career in the culinary management field. In this program, devote more than 1,000 lab course hours to learning the latest culinary techniques and trends. Gain practical, hands-on experience in meal planning, preparation, presentation and serving at the on-campus training restaurant, The Classic Room.

- Prepare for jobs such as sous chef, station chef, banquet chef or kitchen manager.
- WCTC’s program is accredited by the American Culinary Federation Accrediting Commission, and has received Exemplary Program Recognition.
- International study tour opportunities and internships are available. In the past, students have traveled to Italy, France, London and Berlin.
- A program-to-program transfer opportunity is available at the New England Culinary Institute.* For a complete list of transfer credits, visit www.wctc.edu/transfer.

**FALL OR SPRING START**

Combine Culinary Management with Hospitality Management to earn two degrees in three years.

Curriculum is current as of printing. For available proficiency exams or course prerequisites, visit www.wctc.edu.

*Credit transfer must be approved by the institution to which the credits are transferring.