



CULINARY ARTS

BUSINESS, COMPUTER SCIENCE & IT CAREER PATHWAY



BRING YOUR TALENT TO THE TABLE.

Learn the art and science of cooking and baking as a student in Tidewater Community College's culinary arts program. Learn from expert faculty chefs who combine practical experience and academic perspective in all course work and integrate computer applications in the classroom and labs.

Develop your culinary skills while learning the business of food service operations, nutrition, and food safety. Study classical cooking including knife cuts, soups, stocks, and sauces, as well as American regional cuisine, international cuisine, basic baking techniques, and advanced labs.

The culinary arts program is accredited by the American Culinary Federation Education Foundation (ACFEF) Accrediting Commission. Graduates of the ACFEF accredited postsecondary degree program are eligible to receive a Certified Culinarian® (CC®) designation with student membership in the ACFEF.

PROGRAMS

ASSOCIATE OF APPLIED SCIENCE IN CULINARY ARTS

Complete in as few as 4 semesters / 64 credits

Perfect in-demand culinary skills and prepare for success in the food service field in just two years. You'll learn from skilled, professional instructors and receive hands-on education based on the highest industry standards. Our innovative and in-depth curriculum combines both learning theory and application of a variety of cooking techniques.

CAREER STUDIES CERTIFICATES

Want to start—or advance—your career as quickly as possible? Skip the broad requirements of the associate degree and focus your professional competency in a single area with a career studies certificate. You can apply all the credits from these programs toward TCC's Associate of Applied Science in Culinary Arts.

CAREER STUDIES CERTIFICATE IN CATERING

Complete in as few as 2 semesters / 27 credits

CAREER STUDIES CERTIFICATE IN CLASSICAL COOKING

Complete in as few as 2 semesters / 18 credits

CAREER STUDIES CERTIFICATE IN KITCHEN MANAGEMENT

Complete in as few as 2 semesters / 21 credits



TCC FAST FACT

You can earn a TCC degree for less than the cost of one semester at some for-profit or four-year culinary schools.

POSSIBLE CAREER PATHS

- Banquet chef
- Caterer
- Kitchen manager
- Line cook
- Sous chef

IS THIS PROGRAM FOR YOU?

Yes, if you:

- enjoy preparing food and are looking for a professional education
- let your creative juices flow in the kitchen
- enjoy working as part of a team

PROGRAM AVAILABILITY

- Norfolk

Tidewater Community College does not discriminate on the basis of race, sex, color, national origin, religion, sexual orientation, gender identity, age, veteran status, political affiliation, genetics, or disability in its programs or activities. Inquiries related to the college's nondiscrimination policies may be directed to the Associate Vice President of Human Resources, 121 College Place, Norfolk VA 23510, 757-822-1708. Gainful employment consumer information is available at tcc.edu/gainfulemployment.



TIDEWATER COMMUNITY COLLEGE
From here, go anywhere.™

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