

Hospitality and Culinary

THE PROGRAM

Food is an art. From proper preparation to creating satiating dining experiences, food is big business in America. The short-term certificate in Culinary Arts will get you prepared to work in the kitchens of cafeterias, banquet halls, bakeries, small diners, clubs or restaurants. The certificate program emphasizes cooking, baking and food preparation skills. Students learn safety and sanitation protocols as well as proper food handling and plating. An internship is part of the certificate. Requires 18 hours.

CAREER OPPORTUNITIES

Employment opportunities include entry-level positions as a prep cook, chef, baker or caterer. Ample opportunity for job growth exists within the food industry.

FOUNDATIONS OF CULINARY ARTS

Curriculum No. 420

Short-term certificate with an emphasis on cooking, baking and preparation skills to prepare and present food in a variety of settings ranging from cafeterias, banquet halls, bakeries and small diners to clubs and gourmet restaurants. Requires 19 credit hours.

Gainful employment information for certificates in the Hospitality and Culinary program can be found at www.kish.edu/hospitality.

REQUIRED COURSES

COM 108	Communication in the Workplace	(3)
HOS 100	Kitchen Techniques	(1)
HOS 103	Introduction to Hospitality	(3)
HOS 108	Cooking Fundamentals	(4)
HOS 113	ServSafe Manager Certification	(1)
HOS 196	Hospitality and Food Service Internship OR	
HOS 220	Catering	(4)
SPA 101	Elementary Spanish I	(3)

Additional Sources of Information:

DEPARTMENT

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STUDENT SERVICES

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