TEAMWORK | EXCELLENCE | STEWARDSHIP | LEARNING

Metropolitan Community College
INSTITUTE FOR THE CULINARY ARTS

7 REASONS TO ATTEND

INVOLVEMENT OPPORTUNITIES provide leadership development and peer-based learning throughout the program.

EXPERIENCED FACULTY bring a breadth of qualifications, depth of knowledge, and a passionate involvement in the world of food and hospitality.
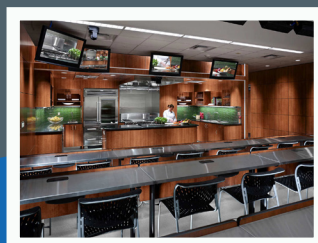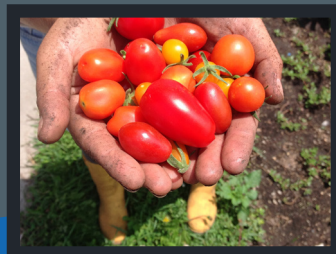
LOCAL AND NATIONAL RECOGNITION translate into meaningful internships, significant careers, and fellowship for a lifetime.

SMALL CLASSES mean you get individualized, hands-on, guest-centered instruction.

CUTTING EDGE COURSES root you in the basics, providing freedom to navigate the ever-changing culinary and hospitality landscapes.

EXCELLENT FACILITIES promote a comfortable environment where you can push yourself to greatness.

AFFORDABLE TUITION keeps the dream of pursuing your passion within reach.

PROGRAM HIGHLIGHTS

ASSOCIATE DEGREE OPTIONS (TWO-YEAR, FULL-TIME STUDY)

Culinary Arts & Management
Prepares students for a career as a chef, pastry chef, sous chef, or culinarian. Focus in Culinary Arts or Baking and Pastry.

Hospitality & Restaurant Leadership
Prepares students to become leaders in industry as restaurant managers, event coordinators, hospitality consultants, beverage directors, and business owners.
Focus in Food and Event Management or Hospitality Entrepreneurship.

STUDENT PREPARED LUNCH & DINNER

SAGE STUDENT BISTRO

The Sage Student Bistro is a live, guest-centered restaurant, open to the public, that's run entirely by students as part of their course work. Students refine their skills from all areas of their program in a setting where time, service, and food quality all play important roles in this customer-focused classroom.

TAKE THE NEXT STEP !
Schedule a tour with our Outreach Coordinator at 531-MCC-2548, and discover how to get started on the path to your education at the Institute for the Culinary Arts.

TO ENROLL, CALL 531-MCC-2400

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