



# CULINARY ARTS

ASSOCIATE OF APPLIED SCIENCE  
60 CREDITS

The Culinary Arts program prepares students for entry-level and management positions in the food service industry. The curriculum emphasizes developing culinary skills, including baking and pastry techniques, alongside general business management. Students also complete a supervised internship at a cooperating food service facility.

Coursework is supplemented by practical experience arranged through these internships. Each student is expected to complete an internship of 405 hours.

## CAREER OPPORTUNITIES

- Line Cook
- Sous Chef
- Head Chef
- Head Cook
- Cafeteria Manager
- Kitchen Manager
- Kitchen Supervisor
- Foodservice Production Supervisor

## KEY COURSES

- Introduction to Business
- Management Principles
- Food Sanitation and Safety Credential
- Foods I, II, III & IV
- Baking and Pastry I, II, & III
- Hospitality Management
- Culinary Arts Internship

## WE ARE ACCREDITED.

Penn Highlands is accredited by the Middle States Commission on Higher Education. This means you will receive the same quality of education as major four-year institutions in our area.

## WE ARE FAMILY.

Our supportive staff and faculty are here for you. We are available to listen, offer advice, and provide support to help you succeed. With an 18:1 student-to-faculty ratio, the hands-on support you will receive feels like family.

**DISCOVER MORE  
ABOUT THIS PROGRAM.**

