This Associate in Science degree program prepares students for a career in commercial and institutional management positions leading to employment as an executive chef, steward, food and beverage director, restaurant manager, or caterer.

This program would also provide supplemental training for persons previously or currently employed in the above occupations. Culinary Management focuses on broad, transferable skills and stresses understanding and demonstration of the following elements of the culinary industry: planning; management; finance; technical and product skills; underlying principles of technology; labor issues; community issues; and health, safety, and environmental issues.

For more information, please visit the Occupational Outlook Handbook website.

While academic advisors, faculty and staff provide significant academic planning and related assistance to students, completion of all degree requirements, and the process of monitoring progress to that end, is ultimately the responsibility of the student.