

# Columbia College-trained chefs transform the ordinary into the extraordinary!

**O**NE THING'S FOR SURE...Columbia College's Culinary & Pastry Arts Program will not only teach you how to prepare extraordinary cuisine, you'll also gain practical hands-on experience in all aspects of the business!

Our program's reputation draws students from across the nation and around the world. The common bond with our department instructors is a passion for the art of food and pastry preparation. Besides being multi-cultural, our graduates come from all walks of life, ranging from recent high school graduates to more mature re-entry students.

## Columbia College and you

Columbia is a rural community college with small-sized classes. What this allows for is a lot of student-



instructor interaction. Students have direct access to staff daily for consultation, and have many more opportunities to participate in the kitchen lab and pastry shop than at larger institutions.

Further, our instructors are committed to student success and the success of the overall program. All teaching staff have *real-life* experiences, based on prior employment in fine restaurants across the country.

The reasonable tuition cost at Columbia is another deciding factor for many. Quality education and affordability go hand-in-hand here at Columbia.

## Cookin' up new ideas

An advisory committee of culinary professionals guides our college curriculum. Committee members are executive chefs and food and beverage managers from area restaurants and hotels, along with owners of local ski resorts. In addition, our Culinary & Pastry Arts Program has received certification by the prestigious American Culinary Federation.

To keep in step with current trends, various guest speakers and industry experts are invited to discuss new trends and innovative ideas throughout the semester.



## Sampling of Required Courses

	Units
HPMGT 130 Survey of Commercial Food Service Operations.....	3
HPMGT 133A Intro to Commercial Food Preparation.....	3
HPMGT 133B Commercial Food Preparation.....	4
HPMGT 134 Commercial Baking: Beginning.....	2
HPMGT 135 Commercial Baking: Advanced.....	2
HPMGT 140 Contemporary Cuisine.....	2
HPMGT 141 Restaurant Desserts.....	2
HPMGT 190 Culinary Arts/Pastry Arts Internship Program*.....	3

*\*Internship Programs are offered in the student's final semester.*

## Advanced culinary preparation

As part of the hospitality management curriculum, students are also introduced to the world of advanced classical cuisine preparation, fine dining room management and service, wine making, and kitchen and beverage management.

## Add spice to your life!

Learn more about Columbia College's Culinary & Pastry Arts Program. It's an education that provides excellent career options in a growing field. Call *today!*



## Tempting college programs to whet your appetite

Discover the art of Culinary & Pastry Arts at Columbia College! It's one of our most popular vocational education programs, and highly regarded by restaurateurs throughout the country.

Unravel the mysteries of preparing *haute cuisine*, fine pastries and desserts firsthand! Plus, learn the basics for a career in this tasty profession, including training as a chef, baker, dinner line cook, pantry and dessert chef, deli cook, dining room staff/manager, bartender, and restaurant manager.



The Columbia College program offers an Associate in Science Degree, Associate in Science (Occupational Education) Degree, and Certificate of Achievement, all excellent incentives for future employment.

You can also further your educational goals by transferring to a four-year institution.



**Culinary & Pastry Arts Dept. 209.588.5135**

Instructional Services **209.588.5142**

Admissions & Records **209.588.5231**

Visit our website **[www.gocolumbia.edu](http://www.gocolumbia.edu)**

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COLUMBIA COLLEGE

# Culinary & Pastry Arts



VOCATIONAL EDUCATION