

# Culinary Arts

Online or On-Campus 12-MONTH DIPLOMA



This 12-month immersive diploma program will help you develop a strong foundation in the art of cooking through theory, technique, and palate training. Our Chef instructors will help train your senses, guiding you through an incredible range of tastes and flavors, from herbs and condiments to vegetables and meats.

At Laurel, you can also spend a semester growing and harvesting food in our on-campus garden, serving in our School Restaurant 'Gigi's Table' and work to create community events that celebrate and engage local farmers and producers. You will also gain practical experience with these skills through on-the-job training in three separate internship rotations at some of our region's leading culinary providers.

You will also learn the development of culinary techniques such as:

- ◆ Knife skills
- ◆ Dry and moist heat cooking methods
- ◆ Baking skills
- ◆ Menu planning
- ◆ Local sourcing
- ◆ Sanitation



## CONTENT COURSES

*(For complete course outlines, see our program catalog at [laurel.edu](http://laurel.edu))*

Sanitation and Safety  
Sustainability, Horticulture & Local Sourcing  
Food & Beverage Management  
Baking, Pastry & Dessert Essentials  
International Cuisines  
Butchery  
Culinary Fundamentals  
Menu Planning



Students now have the option to take classes in the Culinary program online, on-ground or in a hybrid format. Industry Internships are required each semester, but you have the flexibility to decide which classroom delivery method meets your needs. In the remote setting, students turn their home kitchen into their culinary lab and LTI will ship you a culinary tool kit and uniform along with a pantry starter kit!

Ready to start your application?  
Scan this QR code with your  
smartphone to begin! Or go to

**laurel.edu**

