

Culinary

The culinary industry is one of the fastest growing industries in the nation. If you are fascinated by the art of cooking or you desire to open your own restaurant or catering business, a certified culinary training program would be a perfect start in reaching those dreams. This field offers so many different positions that almost anyone can find an area that fits their personal talents. This program combines theory, practical training, and industry experience to prepare students for entry-level and management positions in the diverse and dynamic hospitality industry.

Program Description:

Culinary Arts Certificate of Applied Science

In the Culinary Arts Program, students develop a basic background in cooking methods, portion control, and food service sanitation that enables them to become line or dinner cooks. Instruction includes:

- Salad and cold sauce preparation
- Short order cookery
- Meat cutting
- The preparation of soups, stocks, sauces, meats, and vegetables
- Efficient storeroom procedures
- Culinary safety
- Dining room protocol and procedures
- Preparing of ethnic and American regional cuisine
- Comprehensive hands-on learning experiences with supportive courses designed to prepare students for a wide range of career opportunities

Food Service Management Associate of Applied Science

The Food Service Management Program is designed to continue principles taught in the Culinary Arts Certificate Program. The spectrum of learning is expanded to include:

- More in-depth professional studies which enhances employment options
- Introduction to the industry
- Basic baking
- Patisserie
- Cost control
- Dining room service
- Garde manger
- Nutritional cooking
- Fundamental cooking principles
- Short order cookery
- A la carte stations
- Menu planning
- Supervised internship
- Purchasing
- Food and costs controls
- Sales analysis
- Marketing services through promotions, publishing, nutrition, facility designs, and safe preparations for many types of food options

Special Features of this Program

- Accreditation by the American Culinary Federation (ACF) ensures graduates the eligibility for certification as an ACF "Certified Culinarian."
- The Culinary Program is the only one of its kind offered in the Montana University System.
- Students have the opportunity to complete a sanitation certificate from the National Restaurant Association Education Foundation.
- The Culinary Program caters many University and Missoula events.
- The Culinary Program has been aired on the "Chefs of Montana" cooking show, on the NPR's Pea Green Boat radio program, and has it's own segment for the UM periodicals called "Ask the Chef."
- Many students have the opportunity to participate in national culinary competitions.
- Students within the Food Service Management A.A.S. degree program are required to fulfill a formal internship.
- The Culinary Arts Certificate fulfills the first two semesters of the Food Services Management A.A.S. degree program.
- Classes are designed to be small and personal which gives students the hands-on experience and training needed to be successful on the job.
- This program offers an excellent opportunity to carry the certificate or associate degree forward into other advanced academic options.
- All students receive one-on-one academic advising and counseling with an instructor in the program who helps them reach their academic goals.
- Faculty in this program work professionally within this field of study giving students the opportunity to be trained with the most current information and skills.
- The demand for these skilled professionals in society is very high; therefore, many of the students in this program have jobs before they graduate.

Job Placement and Internship Opportunities:

- Resorts
- Yellowstone National Park
- Glacier National Park
- Disneyland
- Restaurants
- Catering Companies
- High Schools
- The University of Montana Dining Services
- Many out-of-state opportunities

Entry Times:

Fall Semester



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