Boston University Metropolitan College

Boston University is one of the premier research institutions in the nation. As one of BU’s 17 degree-granting schools and colleges, Metropolitan College offers more than 70 degree and certificate programs in convenient evening, online, and blended formats, ranging from the Master of Liberal Arts in Gastronomy, the Graduate Certificate in Food Studies, professional-level Wine Studies and Culinary Arts certificates, and a variety of food and wine programs, cultural tours, and seminars for both the aspiring industry professional and the casual epicure.

Contact Us
If you have any questions about the Certificate Program in the Culinary Arts or other food and wine programs, seminars, and events at Boston University, please contact us:
Certificate Program in the Culinary Arts
808 Commonwealth Avenue
Boston, MA 02215
Phone: 617-353-9852
Fax: 617-358-0559
Email: cularts@bu.edu

Follow us at:
Facebook.com/BUFoodAndWine
Twitter.com/BUFoodAndWine
Instagram.com/BUFoodAndWine

A Range of Careers
Our graduates have joined the food profession as:
Bakers • Caterers • Waiters • Chefs • Pastry Chefs • Line Cooks • Butchers
Candy Makers • Cheesemakers • Restaurant Consultants • Cookbook Authors
Fishmongers • Culinary Arts Instructors • Chocolatiers • Distillers • Restaurant Managers
Nutritionists • Corporate Chefs • Confectionery Designers • Food Importers
Culinary Arts School Administrators • Farmers/Dairy Farmers • Culinary Arts Instructors
Restaurant Publicists • Chemists • Grocers • Food and Wine Writers • Event Planners
Restaurant Supply Salespeople • Produce Buyers • Food Editors • Food Photographers
Food Stylists • Test Kitchen Cooks • Wine Educators • Kitchen Designers • Food Historians
Public Health Inspectors • Health Food Specialists • Restaurant Critics • Restaurant Owners
Private/Personal Chefs • Television Culinary Producers • Food Marketing Specialists
Retail Business Owners • Social Media/Public Relations Managers • Trendologists

Certificate Program in the Culinary Arts
An intensive, hands-on course in cooking
bu.edu/culinaryarts
The Certificate Program in the Culinary Arts

Founded in 1989 by Julia Child and Jacques Pépin—who continue to teach in the program each semester—the Certificate Program in the Culinary Arts at Boston University’s Metropolitan College is a unique course of study that equips participants with the essential techniques, knowledge, and professional connections within the industry. The program is located in the heart of Boston, at chef Charlie Cunings’s The Empire, known for its stage of world cuisines and as an ever-evolving reputation for award-winning restaurants and chefs—many of whom teach in the program.

“Of my favorite places to teach is at BU’s Culinary Arts program. For the last 30 years, it has been my second home. The quality of the program, as well as the enthusiasm of the students, is unsurpassed.”

JACQUES PÉPIN

Enriching Course of Study

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JACQUES PÉPIN

A Distinguished Pedigree

The program also provides an introduction to broader food issues, including the global food economy, sustainability, and the principles of small- and large-scale food production.

Industry Professionals

The class will also be joined by food industry professionals who will lead seminars on topics including: the basics of starting a food business, wine studies, including seminal literature on gastronomy, cuisine, and diverse tools of a working kitchen.

Professional Facilities

The curriculum includes seminal works in gastronomy, cuisine, and diverse tools of a working kitchen.

The Curriculum

The curriculum is designed to be a launching point for hundreds of food-related careers, from food industry as a whole.

An Academic Connection

The class will also be joined by food industry professionals who will lead seminars on topics including: the basics of starting a food business, wine studies, including seminal literature on gastronomy, cuisine, and diverse tools of a working kitchen.

The Basics of Starting a Food Business

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Alternatives to a Liberal Arts Program in Gastronomy

Students also have access to an extensive collection of historic cookbooks in the Programs in Food & Wine library, including seminal literature on gastronomy, cuisine, and wine studies.

Additional Programs

Boston University offers additional certificate programs, including:

Certiﬁcates in Wine Studies

The certificate program provides students with expertise and appreciation for a range of students. Certiﬁcates are considered upon successful completion of Levels 1–4. Each level studies include wine history, production, wine appreciation, and professional working knowledge and expertise include the completion of wine tastings.

Cheese Certiﬁcation Program

The class will also be joined by food industry professionals who will lead seminars on topics including: the basics of starting a food business, wine studies, including seminal literature on gastronomy, cuisine, and diverse tools of a working kitchen.

The Basics of Starting a Food Business

The class will also be joined by food industry professionals who will lead seminars on topics including: the basics of starting a food business, wine studies, including seminal literature on gastronomy, cuisine, and diverse tools of a working kitchen.

Visiting chefs

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Admission

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Choice Certification Program

The class will also be joined by food industry professionals who will lead seminars on topics including: the basics of starting a food business, wine studies, including seminal literature on gastronomy, cuisine, and diverse tools of a working kitchen.