

CERTIFICATE PROGRAM IN

The Culinary Arts



Becoming a cook or chef is not the only opportunity available to culinary arts graduates. A culinary education is an entrée to hundreds of careers involving food—everything from running a bakery to writing about food and wine.

An education in the culinary arts not only provides a solid foundation in the essentials of cookery, but also encompasses a wide variety of skills and disciplines—from knowledge of world cuisine and trends in the restaurant business, to basic kitchen efficiency and proper food handling, to understanding the past, present, and future of the global food economy.

THE CERTIFICATE PROGRAM IN CULINARY ARTS

This intensive four-month program provides a strong foundation in classic French and modern cooking techniques. In addition, students will develop an understanding of sanitation standards, proper food handling, and the principles of small- and large-scale food production.

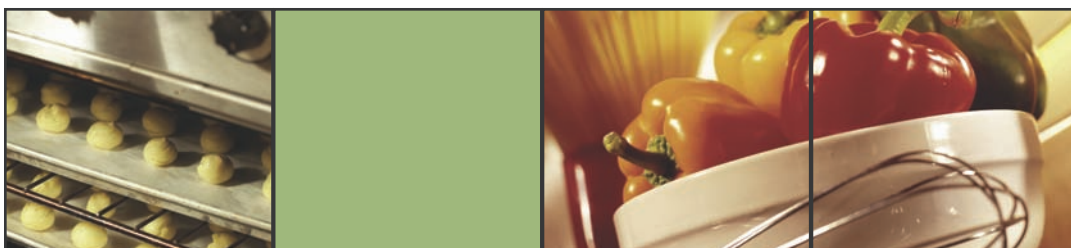
Under the guidance of professional working chefs and food industry experts, students engage in lectures and demonstrations, and acquire hands-on experience in our state-of-the-art laboratory kitchen—one of the finest facilities of its type in the country. Beginning with simple techniques and working towards more difficult and complex preparations, students will develop valuable cooking skills through discipline and practice.

The Culinary Arts program runs twice a year, in the fall and spring semesters. Classes meet Monday through Thursday, 10:30 a.m. to 5:30 p.m. In addition, students are required to participate in occasional evening and weekend seminars.

The Certificate Program in the Culinary Arts may be applied toward the Master of Liberal Arts in Gastronomy.

Curriculum

- ✦ Foundations of Cookery—stocks, soups, sauces, knife skills
- ✦ Production Cookery—sautéing, roasting, frying, stewing, braising, simmering, poaching, grilling
- ✦ Bread and Pastry—cakes, pastries, tarts, cookies, breads
- ✦ Sanitation and Proper Handling of Food
- ✦ Ethnic and Regional Cuisine—Chinese, Indian, Italian, Japanese, Mexican, Middle Eastern, New England, South American, Southeast Asian, Spanish, and others
- ✦ Wine Studies
- ✦ The Business of Food—menu planning, restaurant management, front-of-the-house
- ✦ Gastronomy—food writing, restaurant reviewing, history of food, food and health, food and the environment



Boston University's Certificate Program in the Culinary Arts ensures that you have the essential techniques, knowledge, and hands-on experience necessary to embark upon an exciting career in the food industry.



FACILITIES

Our large, state-of-the-art laboratory kitchen is fitted with individual cooking stations and professional equipment. Our demonstration/lecture room features a full kitchen with a large overhead mirror.

We are located on the main campus of Boston University, in the heart of Boston—a city known for its award-winning restaurants and chefs, many of whom teach in the program.

ADMISSIONS

This program is designed for students of all ages, including career changers, and those already in the food and wine industry.

Classes are limited to 14 students, ensuring a personal and intimate learning environment.

Applicants will be admitted based on their interest in the program, and their dedication to the study of food. Work experience in the food industry is recommended, but not required.

CERTIFICATION

Upon successful completion of this program, students receive a Certificate in the Culinary Arts from Boston University. Assistance in job placement is available.

"All kinds of jobs exist in the food business...not just jobs, but real and meaningful lifetime careers. Cooking... plays a major role, and you should know a lot about the culinary arts. Culinary skills are...the stepping stones not only to becoming an accomplished chef, but to dozens of related activities."

Julia Child

"When professionals work with ease and rapidity, it is a result of long years of practice and discipline. There are no secrets or tricks, only feats of skill acquired with prolonged effort.... You may be very creative and imaginative in the kitchen, but you cannot take advantage of those qualities if you don't know the basics."

Jacques Pépin

The Culinary Arts
www.bu.edu/foodandwine 617-353-9852

Julia Child and Jacques Pépin are founders of the Certificate Program in the Culinary Arts. Chef Pépin remains active in the program, teaching each semester.



METROPOLITAN COLLEGE

808 Commonwealth Avenue
Boston, MA 02215
617-353-9852
www.bu.edu/foodandwine

baker ✦ caterer ✦ waiter ✦ chef ✦ line cook ✦ butcher ✦ pastry chef ✦ candy maker ✦ cheese maker ✦ restaurant consultant ✦ cookbook author ✦ fisherman ✦ culinary arts instructor ✦ chocolatier ✦ dietician ✦ restaurant manager ✦ nutritionist ✦ corporate chef ✦ cookware designer ✦ food importer ✦ culinary arts school administrator ✦ dairy farmer ✦ farmer ✦ home economics teacher ✦ restaurant publicist ✦ chemist ✦ grocer ✦ food & wine writer ✦ event planner ✦ restaurant supply salesperson ✦ produce broker ✦ food editor ✦ food photographer ✦ food stylist ✦ test kitchen cook ✦ wine educator ✦ kitchen designer ✦ food historian ✦ public health inspector ✦ health food specialist ✦ restaurant critic ✦ restaurateur ✦ private/personal chef ✦ television culinary personality

