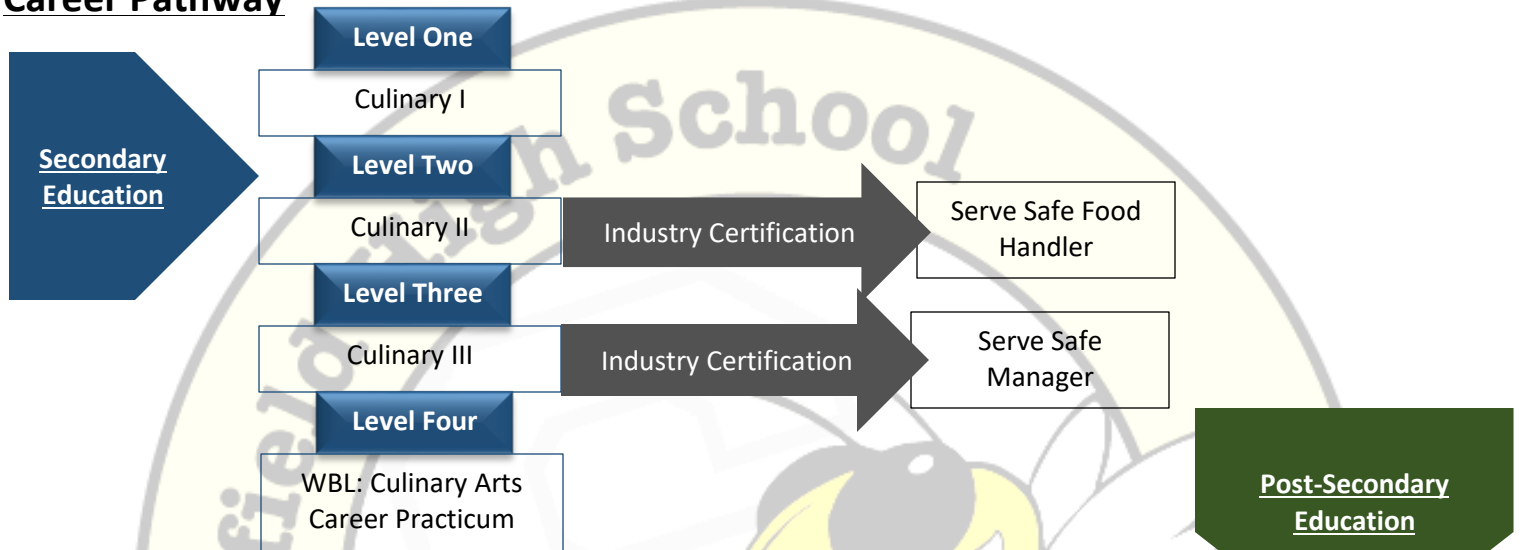


CULINARY ARTS Hospitality & Tourism

Career Pathway



College Ready Whether you are looking for an **associate** or bachelor’s degree, here are your options.

- [Nashville State Community College](#) – Culinary Arts
- [Tennessee State University](#) – Culinary Arts
- [University of Tennessee](#) – Culinary Arts

Career Opportunities

Culinary Arts equips students with the foundational skills necessary to pursue careers in the culinary field as a banquet chef, caterer, executive chef, and food and beverage manager. Courses cover topics that range from kitchen safety and sanitation, history of the foodservices industry, careers, nutrition, recipe basics, proper kitchen tools and equipment, and kitchen staples, to food presentation, advanced cooking principles, bakeshop preparation skills, professionalism, and business opportunities. Upon completion of this program of study, students will have applied a full range of knowledge and skills in culinary arts and built a professional portfolio in preparation for future training at the postsecondary level.