

Culinary Arts

Program

Food is anywhere, which means there are a lot of different things you can do and be all around the world. At Swiss Hills, you'll get a hands-on, real-world learning experience in a professional kitchen. Learn how you can turn your passion into an exciting career.

You'll learn:

- How to operate in a safe and sanitary environment
- Current cooking methods and culinary techniques used today across the industry
- How to prepare a wide variety of foods and pastries
- How to use the tools and equipment found across the industry
- Technical, communication and management skills within a real business setting
- Knowledge required to earn your ServeSafe Management and ProStart Program certifications

What can you do with a Culinary Arts education

With great job placement and continued education opportunities, Swiss Hills gives you the foundation you need for success in the fast-paced hospitality and food service industry.

Continue Your Education

Swiss Hills graduates have the opportunity to walk away with college credits. Your academic achievement and certifications, combined with competitions, make you eligible for up to \$15,000 in scholarship opportunities at some of the country's leading culinary arts schools.

95% of graduates get accepted to the culinary school of their choosing.

Start Earning Money Now

The knowledge and certifications you'll gain through your education at Swiss Hills will start you out ahead of the competition for entry-level positions. You can enter the industry as a cook, nutritionist, food scientist, restaurant manager and more.