

CULINARY ARTS

Program Description

The culinary arts program trains students interested in developing professional food preparation and management skills. From future chefs to foodies, students will learn basic to advanced cooking and baking techniques. Small class sizes and modernized culinary labs energize both students and highly-skilled instructors to share and hone key industry skills, as well as to gain critical real-world applications to culinary marketing, and dining room and restaurant management.

Contact Information

Office of Student Services
WCCC, Bishop B102
2508 Blichmann Avenue
970.255.2670

Programs of Study

See also [Baking and Pastry](#).

Associates

- [Culinary Arts \(AAS\)](#)

Certificates

- [Food Preparation \(Technical Certificate\)](#)