

## **CAREER & TECHNICAL EDUCATION AREA**





# VINCENNES UNIVERSIT CULINARY ARTS/HOSPITALITY MANAGEMENT

#### PROGRAM DESCRIPTION

As a Culinary Arts major at VU, you will be responsible for preparing menus served to various groups who either work on campus or are visiting our campus. You will also be involved in a number of off- campus projects. In past years, classes have undertaken such projects as:

Awards for Excellence – Students prepare and serve an elegant reception to state leaders in Capitol Building.

Thursday Night Dinners - Students prepare delicious international and regional cuisine for the public.

Interns and Apprenticeships – Students have traveled to Disney World and many have held internships and apprenticeships at French Lick Resort among other places here in Indiana

### **ADDITIONAL EDUCATION/TRAINING AVAILABLE AFTER VU:**

Students can successfully transfer to Purdue University.

### **OCCUPATIONS UPON COMPLETION OF PROGRAM:**

Although it will take you several years of work experience to become a recognized finished cook or chef, this program will qualify you for an entry-level position as a first cook, second cook, chef junior assistant, sauce cook, pastry cook, or sous chef trainee, among others. You can work in resorts, casual themed restaurants, hospitals, or an assisted living facility. Restaurants are around the globe. People want to eat at restaurants to experience variety and specialty menus.

#### **VU ADVISOR: CHEF WILLIAM STENGER**

Phone: 812-888-5743

wstenger@vinu.edu

### **ADDITIONAL INFO**

**GRADE LEVEL: 11TH OR 12TH** 

**LENGTH OF PROGRAM:** 1 YEAR - 1/2 DAY

HS CREDITS PER SEMESTER: 3

**HS CREDITS PER YEAR:** 6

**VU CULINARY ARTS & HOSPITALITY MANAGEMENT WEBSITE** 



### **COURSE INFO**

## FALL SEMESTER COURSES:

**REST120 - Food Service Sanitation** (3 Cr Hrs) M/W 8:00am-9:20am

**HOTL200 - Hotel & Restaurant Food Operations** 

(5 Cr Hrs) T/R 8:00am-11:25am



### **SPRING SEMESTER COURSES:**

**REST100 - Introduction to Hospitality Management** 

(3 Cr Hrs) T/R 8:00am-9:15am

**REST155 - Quality Food Purchasing** 

(3 Cr Hrs) M/W 8:00am-9:15am



Course Fees: Fall semester - \$500

Spring semester - TBD

VU Technology Fees\*: \$20 per Credit Hour

Tuition: Twin Rivers pays ALL CTE course tuition.

Student pays for fees and books.