

The Culinary Arts program and the Restaurant Management program work to prepare students for successful employment in the restaurant industry. Students learn the key concepts of food preparation, customer service, leadership, cost controls, and operations management. The programs offers opportunities for students to gain certifications from the National Restaurant Association.

CULINARY ARTS

VU's associate degree Culinary Arts program prepares you to provide professional chef and related cooking services in restaurants and other commercial food establishments. You'll work in a lab kitchen and receive instruction in recipe and menu planning, preparing and cooking of foods, supervising and training kitchen assistants, the management of food

supplies and kitchen resources, aesthetics of food presentation, and familiarity of a wide variety of cuisines and culinary techniques.

VU Culinary Arts student's participate in a variety of annual projects including:

Awards for Excellence -

prepare and serve a gourmet reception to state leaders in the Capitol Building.

Friday Evening Feasts -

a series of elegant dinners of international and regional cuisine for the public.

Intern and Apprenticeships -

Vincennes University culinary students have traveled to Disney World, French Lick Resort, and many local establishments to perfect their craft.



RESTAURANT AND FOOD SERVICE MANAGEMENT

As the manager of a restaurant or food service facility, you will encounter a wide range of responsibilities including administrative and human resource duties. In addition to selecting and pricing menu items and ensuring quality food preparation and service, managers also interview, hire, train, and schedule employees. Supervising the kitchen and dining room, resolving customer concerns, and maintaining sanitation standards are also part of the job.

Successful graduates can find career and employment opportunities in hospitals, school corporations, catering firms, corporate cafeterias, hotels, and restaurants ranging from fast food to fine dining.

VU's associate degree program in
Restaurant and Food Service Management
also prepares you for entry into
management trainee programs in food
service corporations such as Olive Garden,
Applebee's, or Red Lobster.



HOTEL MANAGEMENT

On a typical day, hotel management professionals act as supervisors, budget administrators, negotiators, and even crisis managers. In the midst of balancing these complex roles, they maintain a positive, energetic attitude matched with a strong work ethic and expert organizational skills.

Hotel managers may run entire hotels, motels, and resorts, or they manage specific departments within these establishments. Responsibilities can include setting hotel policies, planning employee schedules, and determining budgets while also taking time to greet and talk to guests, inspect facility conditions, and even fill in at the front desk.

VU's associate degree program in Hotel Management will prepare you for entry-level positions as an assistant manager or even a manager for a small hotel or motel chain. In larger facilities, successful graduates may start out as management trainees before advancing to department management roles where they oversee specific areas of hotel administration such as guest services, food and beverage, conferences and events, and marketing.

VINCENNES UNIVERSITY QUICK

FACTS.

HISTORY

Indiana's first college, founded in 1801.

ENROLLMENT

Students from across the state of Indiana, 28 states, and 30 nations.

CAMPUS

A residential college of 160 acres along the banks of the Wabash River in southwestern Indiana.

DEGREES AA, AS Transfer, AS Career Tech, Certificates, Select BA, BS

PROGRAMS Career and college transfer.



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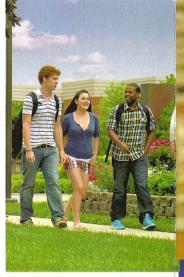
Chef Faye Kidwell 812.888.5828 skidwell@vinu.edu

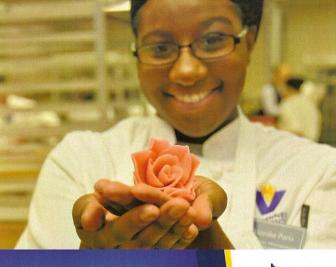
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Hospitality

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