



CULINARY, CULINOLOGY, BAKING AND PASTRY ARTS



The College of DuPage Culinary programs are on the forefront of inspiring and educating students from foundation to advanced skill mastery to meet industry standards. Highly educated and experienced faculty, from an array of backgrounds, provides students with the training and skills they need to succeed.

College of DuPage has prepared successful culinary students since 1967. It is one of the few programs in the nation that holds dual certification from the prestigious American Culinary Federation in Culinary Arts and Baking/Pastry.

WHY COLLEGE OF DuPAGE IS RIGHT FOR YOU

- Dedicated instructors with years of practical industry and teaching experience
- State-of-the-art instructional kitchens with individual stations
- Flexible schedules with day, evening and weekend classes
- Affordable!
- Articulated transfer program with several prestigious institutions
- Programs designed to prepare students with the skills that are in demand by today's employers



“COD has given me real-world experience in the field, such as working in the two restaurants in the Culinary & Hospitality Center, and through internships. Teachers are always excited and willing to help with your personal goals or something you want to learn.”

—Ashley Sabo, Culinary, Baking and Pastry student

DEGREES

Associate in Applied Science in Culinary Arts

The AAS degree program in Culinary Arts offers a full range of courses consisting of a minimum of 64 credits in program requirements and general education. The curriculum covers sanitation, measurements and basic kitchen skills moving to restaurant preparation in advanced level courses such as International and Contemporary Cuisine, Garde Manger, Supervision and Management, and Fast Casual Service.

Start your culinary journey in state-of-the-art kitchens that hold a maximum of 16 students at 16 separate cooking stations. Learn to make stock in bulk, use your senses to distinguish flavors, and practice different cooking methods, as well as using your skills in the Wheat Café and the fine dining Waterleaf restaurant. In addition, you will be provided with a culinary passport to give you global knowledge of various cuisines.

Associate in Applied Science in Baking and Pastry Arts

The AAS degree program in Baking and Pastry Arts consists of a minimum of 64 credit hours in program requirements and general education. The curriculum covers cake decorating techniques, breads, fine desserts and nutrition to courses in management, purchasing and marketing. Specialty and alternative baking prepares students to create desserts to meet dietary needs.

The bake shops consist of 16 learning stations with a cap of 16 students per class. From theory to practice, expert chefs, including a master baker, guide you to develop your skills in baking and pastry. Students learn to make dough-based products from bagels to brioche and baguettes to pizzas and practice essential techniques like creating simple truffles to fine desserts and cakes.

Advanced decorating is included, as well as use of the specialized chocolate lab for higher level techniques. Advanced levels provide desserts for the Wheat Café, Waterleaf restaurant and Culinary Market for the enjoyment of the community.

Associate in Applied Science in Culinology and Food Science

The Culinology and Food Science AAS degree requires a minimum of 65 credits in program requirements and general education requirements. Culinology is a field that blends culinary arts, food science and food technology to prepare students for occupations such as food product development, food research, food manufacturing, food processing inspection or flavor development.

The AAS in Culinology and Food Science complements the Culinary Arts and Baking/Pastry degrees that develop skills in restaurant and bakery operations by introducing topics related to developing new foods, nutrition, processing technology and government regulations.





CERTIFICATES

Certificates provide training that allow students to enter into the job force quickly. Without compromising the Culinary Arts and Baking and Pastry, Culinology curriculum, students may forego general education electives and consider completing those courses at a later date.

Certificates include:

- Culinary Arts
- Baking and Pastry
- Culinology

The Culinary & Hospitality Center is a 60,000 square foot real-world training center that features:

- Waterleaf, a student run fine-dining restaurant
- Wheat Café, a student run fast-casual restaurant
- The Culinary Market, a retail shop offering student created food items
- Five state-of-the-art kitchens including:
 - Two bake shops with individual work stations, one with a dedicated chocolate room
 - A Skills Kitchen with individual work stations
 - A professional restaurant kitchen
 - A student-centered kitchen for restaurant services
- Silverleaf, a meeting facility
- A 100-plus seat Amphitheatre for classes and guest chef demonstrations

“I was shocked by how beautiful the building was! They have state-of-the-art equipment, the teachers are extremely knowledgeable, and one of my teachers is an executive chef at an awesome restaurant. In comparing it with other schools, it didn’t make sense to not go to COD.”

—Muaz Mansour, COD Culinary and Baking student



CULINARY MARKET

The Culinary Market features baked goods, soups, salads, sides and other items created by students in the Culinary program. It's open Tuesday to Thursday, noon to 2:30 p.m., during each term. Call (630) 942-3809 for more information, or visit www.cod.edu/programs/culinary/wheat_cafe/culinary_market.aspx.

The Fast Casual service class features a variety of breakfast and lunch options available to the public. Each selection is made to order and available to dine in or to-go. The Fast Casual service is available on Tuesdays from 10 a.m. to 12:30 p.m. during fall and spring semesters.



CULINARY MARKET



WHEAT CAFÉ



WATERLEAF

AVAILABLE SCHOLARSHIPS

Students planning to enroll in the Culinary, Baking and Pastry Arts and Culinology programs may be qualified to receive a financial award through a variety of supported scholarships. Eligibility varies, as does the amount of each scholarship. Scholarships can be based on academic achievement, financial need, field of study and population. Students are strongly encouraged to apply for scholarships through College of DuPage or outside resources. See cod.edu/scholarships for more information.

TRANSFER OPPORTUNITIES

If you plan on continuing your education beyond College of DuPage, earning an associate in arts to prepare for transfer to a four-year school might be perfect for you. Our expert faculty can advise you on options as you go through the program choosing a particular area of interest.





GETTING STARTED

If you are considering this program as an area of study:

- Visit our website at www.cod.edu/programs/culinary
- Consult with a program coordinator or specialist:

Laura Lerdal, Culinary Market and Lab Coordinator

Culinary & Hospitality Center (CHC), Room 1015
(630) 942-2359, lerdal@cod.edu

Anna Gay, Program Support Specialist

Berg Instructional Center (BIC), Room 1441A
(630) 942-2502, gayanna@cod.edu

David Kramer, Associate Professor, Coordinator

Culinary & Hospitality Center (CHC), Room 2021D
(630) 942-2868, kramerd@cod.edu

Timothy Meyers, Professor, Coordinator

Culinary & Hospitality Center (CHC), Room 2021F
(630) 942-3223, meyerst@cod.edu

Arts, Communication and Hospitality Division

Berg Instructional Center (BIC), Room 2E06, (630) 942-2048

The College will not discriminate in its programs and activities on the basis of race, color, religion, creed, ancestry, marital status, sexual orientation, arrest record, military status or unfavorable military discharge, citizenship status, or physical or mental handicap or disability.

For Americans with Disabilities Act accommodations, call (630) 942-2141 (voice) or (630) 858-9692 (TDD).

For individuals who need language assistance, please contact Campus Central at (630) 942-2380.



 **College of DuPage**

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