CULINARY ARTS & SUSTAINABLE FOODWAYS

Certificate

Prepare for an exciting, challenging and rewarding career in the Culinary Arts! Educating the next generation of industry professionals in our community by integrating culinary arts with sustainability, advocacy and critical thinking about the role of chefs in our food systems.

Transform your passion for food and cooking into a dynamic culinary career with a program that goes beyond the kitchen. Under the guidance of James Beard Award-nominated chef instructors, you'll master essential culinary techniques while embracing a holistic understanding of food—from sustainable sourcing and food systems to nutritional impact and environmental responsibility. Our robust academic curriculum is brought to life through personalized externship placements at premier restaurants that match your unique interests. Enriched by insights from high-caliber guest speakers and supported by dedicated career services that connect our graduates with top dining establishments throughout the area. This is culinary education designed for the modern chef: skillful, sustainable, and successful.

Upon successful completion of the final exam and program, students earn their ServSafe Food Manager Certification and Culinary Arts Digital Credential.

Job Outlook

The restaurant industry is the nation's 2nd largest employer. Employment of chefs and head cooks is projected to grow 7% from 2025-2033. With a greater emphasis on sustainable practices like reducing food waste, sourcing local and organic ingredients, and using eco-friendly packaging, chefs are expected to create menus that are not only delicious, but are environmentally responsible.

In May 2024, the median annual wage for chefs and head cooks was $60,990.

The Future of Food

Completed in 12 Weeks!

Application Requirements:

- Age 18 & older
- High School Diploma, GED or HiSet
- Completed Application and Resume
- Interview

Course Curriculum: 12 weeks, 180 hours

Classroom: 120 hours

Curriculum includes hands-on kitchen classes including Culinary 101, kitchen safety, knife skills, Garde Manger cold food preparation, butchery, bread making, and pastry techniques with a focus on sustainability and environmental responsibility. This program also offers ServSafe Food Managers Certification and online nutrition with complementary business classes to enhance your knowledge of culinary systems.

Externship: 60 hours

Receive on-the-job training at local establishments and use your skills in a real-world environment. This unique opportunity allows you to work in professional kitchens that have implemented sustainable practices. The externship also helps build your professional portfolio and establish important connections within the local culinary industry.

This training program is offered in Spring and Fall.

Tuition: $8,500

Please ask about funding opportunities and scholarships.

SCAN ME

TAKE THE NEXT STEP!

For more information contact:
Great Bay Community College
Workforce Development
greatbaybtc@ccsnh.edu | (603) 427-7651

Great Bay Community College | Business & Training Center

WHY GREAT BAY?

- 60+ Degree/Certificate Programs
- Small class sizes
  (avg 15:1 student/faculty ratio)
- Highly qualified and experienced faculty
- Transfer to 4-year or direct to career after graduation
- 70% of full time students receive financial aid
- No application fee
- Academic Support to include free tutoring
- Athletics and Student Life opportunities
- Flexible campus, online, hybrid course options
- ***Lowest tuition and fees in New Hampshire***

Want to find out more? Click the QR code to visit the Great Bay Admissions webpage, where you can learn how to apply, explore all our academic programs, take a virtual campus tour, or sign up for an open house or information session.

Ready to Take the Next Step?

Contact Admissions at (603) 427-7632 or gbadmissions@ccsnh.edu