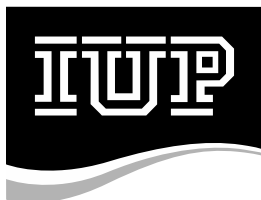


UNDERGRADUATE CATALOG 2016–17

Department of Culinary Arts
College of Health and Human Services
www.iup.edu/culinary

This document is a direct extract from the full 2016–17 *Undergraduate Catalog*. As a result, the original page numbering will appear.

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Indiana University of Pennsylvania

Department of Culinary Arts

Website: www.iup.edu/culinary

Lynn A. Pike, Chairperson; Barnes, Battaglia, DeMane, Kapusta, McIsaac, Nutter, Price, Rupert, Santicola, Wygonik; and professors emeriti Brown, Klinger

The Department of Culinary Arts offers a four-semester (16 calendar months), competency-based, noncredit certificate culinary program. This distinctive program provides hands-on learning experiences, including fundamental culinary theory and on-the-job work experience, giving each student the necessary skills and knowledge to begin a successful career in the field of culinary arts.

The department also offers a Culinary Arts and Baking and Pastry Arts program for the students with a desire to excel in pastry arts. Students admitted to the combination Culinary Arts and Baking and Pastry Arts program are on the culinary campus in Punxsutawney for five semesters: fall, spring, and summer of the first year and fall and spring of the second year. The final summer semester is a paid externship in the industry.

The Culinary Arts and Baking and Pastry Arts programs are nationally recognized and accredited by the American Culinary Federation.

During the last semester of study, students are placed with a distinguished employer in a prestigious resort or restaurant for a paid externship experience. This contemporary approach to learning enables students to achieve advanced levels of proficiency in both culinary techniques and business management skills while they advance through the certificate programs.

Graduates of these programs may transfer 42 credits of course work toward a bachelor of science degree program in hospitality management, 32 credits toward a bachelor of science degree program in nutrition, or 21 credits toward a bachelor of science degree program in family and consumer science education. In addition to these programs, a European study option is also available.