



## COURSECURSOR

# SERVE WELL

A BA in culinary arts not only trains students to become professional chefs, but also provides industry exposure beyond the classroom, reports **Aditya Harikrishnan**

**A** course in culinary arts not only trains students to pursue a career as a chef, but also helps them explore their artistic side. The School of Culinary arts, Kendall College, California, offers a four-year BA in culinary arts that combines the basics of culinary studies with advanced skills, practical restaurant experience and detailed study of the world's cuisines.

### COURSE DETAILS

The course is divided into 12 quarters and trains students in subjects such as menus, human nutrition, meat and sauce preparation, modern cuisine, food service management, fine dining service, quick service restaurants, sustainability and environmental stewardship.

The institute conducts three written and practical exams throughout the culinary programme. Elaborates Christopher Koetke, vice president, Kendall School of Culinary Arts, "While the written exam tests students on the information they have learnt during classroom sessions, the practical exam grades students on their ability to produce high quality dishes, to work in a professional manner, to practise proper sanitation and organisation, and to produce the required food in a certain time constraint."

The institute offers rolling admissions, wherein students can submit their application forms throughout the

year. Students need to write an essay on a given topic as part of the application process. Admissions are in four intakes where students must submit transcripts of their secondary school and the IELTS or TOEFL score. A minimum score of 525 in the written TOEFL or 71 in the internet-based TOEFL or a 5.5 score in the IELTS is mandatory.

The course also includes a two-quarter-long project for which students of culinary arts pair up with their peers from the college's hospitality and business management programmes to plan a concept for a hotel in downtown Chicago. Their concept is judged by industry professionals and experts. Additionally, the course also includes a compulsory internship where students have to work in a professional set-up for at least 400 hours. The college admits about 225 students for the culinary arts course every year. The tuition fee is \$ 8,197 per quarter for international students. The college offers financial aid specifically for international students. The Kendall Presidential Scholarship offers a 50% waiver on the tuition fee and the Kendall Dean's Scholarships, a 25% waiver. Both the above scholarships are distributed to one student every term.

