

CULINARY ARTS

The Culinary Arts program will prepare individuals with little to no industry experience for entry-level and secondary food service positions with the potential for expedited promotion.

The curriculum covers a diverse menu of options, from artisanal breads and pastries to global cuisines classes and places emphasis on maximizing lab contact hours, and providing real-world experience in an urban location within the framework of innovation, sustainability, and accessibility .



DEGREE AND CERTIFICATE OPTIONS	LENGTH	COST	AVERAGE WAGE	EXAMPLE JOB TITLES
Technical Certificate	1-1.5 Years	\$7,170	Coming Soon	Developmental Chef Food Service Director
AAS Degree	2 Years	\$17,028		Head & Sous Chef

PROGRAM CONTACTS:

- **Kaleb Talkington**
Admissions Counselor
ktalkington@WSUTech.edu
[WSUTechAdvising.as.me/Kaleb](https://wsutechadvising.as.me/Kaleb)
- **Xavier Madrigal**
Academic Advising
xmadrigal@WSUTech.edu
[WSUTechAdvising.as.me/xavier](https://wsutechadvising.as.me/xavier)

WHY CHOOSE CULINARY ARTS?

- ◆ State-of-the-art facilities and equipment
- ◆ Accredited by the Higher Learning Commission
- ◆ Over 1,000 kitchen hours
- ◆ Students get to create specials that are sold at our student-run bistro

LOCATION INFORMATION

- ◆ Culinary classes are located at NICHE–124 S Broadway, Wichita, KS 67202
- ◆ General Education Classes: Times vary–Online or WSU South Campus–3821 E Harry, Wichita KS 67218
- ◆ Advising/Financial Aid: WSU South –3821 E Harry, Wichita KS 67218

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PROGRAM FLOW

Semester 1 - Fall				
Course Number	Course Name	Credit Hours	TC Culinary Arts	AAS Culinary Arts
CUL 105	Culinary Fundamentals	3	X	X
CUL 120	Modern Banquet Cookery	3	X	X
CUL 115	Culinary Nutrition	3	X	X
HEM 105	Sanitation and Safety	1	X	X
SPH 111	Interpersonal Communication	3	X	X
MTH	Math Elective	3	3	X
Total			16	16
Semester 2 - Spring				
HEM 115	Introduction to the Hospitality Industry	3	X	X
CUL 125	Baking & Pastry Skill Development	3	X	X
CUL 133	Bistro Practicum I	3	X	X
	Culinary Arts Electives	3		X
ENG 101	Composition I	3		X
Total			9	15
Semester 3 - Summer				
CUL	Culinary Arts Electives	6		X
Total			NA	6
Semester 4 - Fall				
CUL 130	Culinary Innovation & Sustainability	3		X
	Culinary Arts Electives	3		X
	Social Science Elective	3		X
Total			NA	9
Semester 5 - Spring				
CUL 145	Cuisines and Cultures of the Mediterranean	3		X
CUL 150	Cuisines and Cultures of Northern Europe	3		X
CUL 155	Cuisines and Cultures of Asia	3		X
CUL 135	Cuisines and Cultures of the United States	3		X
	Humanities Elective	3		X
Total			NA	15
Electives				
CUL 137	Bistro Practicum II	3		12 credit hours required
CUL 143	Bistro Practicum III	3		
CUL 147	Bistro Practicum IV	3		
CUL 140	Global Cuisines and Cultures	3		
CUL 110	Gastronomy (Pre-req for CUL 160)	3		
CUL 160	Garde Manger	3		
CUL 165	Culinary Arts Internship	3		
CUL 170	Advanced Baking: Chocolate and Confectionary Tech	3		
CUL 175	Advanced Baking: Cakes and Desserts	3		
CUL 180	Advanced Baking: Breads and Rolls	3		
HEM 210	Beer (Must be 21)	3		
HEM 225	Wine Fundamentals (Must be 21)	3		
HEM 230	Mixology (Must be 21)	3		

Technical Certificate = 25 credit hours total

Associates Degree = 61 Credit hours total

FAQS

Q. When can I start the Culinary Program?

→ Students may start the Culinary and Hospitality Program in the Fall. Enrollment for this program opens in early April. You can enroll for general education classes throughout the year.

Q. What utensils and books are required for the program?

→ Students will need a digital device (tablet or laptop) to access their required digital textbook. The laptop does not have to be purchased from WSU Tech, but it must meet certain specifications. See an advisor for details. Textbooks are required for success in this program. Check with the academic advisor regarding the current process for accessing textbooks. Tuition includes a knife set and a uniform.

Q. Is there a dress code for this program?

→ Yes, there is a strict dress code. Please see NICHE dress code policy. Students will get two sets of uniforms and one pair of non-slip shoes when they start the program.

Q. What are the Technical Qualifications of the instructional staff?

→ Our instructional staff have years of experience in the food service industry and have taught culinary courses prior to working at WSU Tech.

Q. What certifications will I earn in this program?

→ For industry, it is required that you have the ServSafe Manager certification. This will be completed in HEM 105 which is required to continue in the program. For more details or resources, please visit www.servsafe.com.

Q. What kinds of jobs can I obtain after completing this program?

→ After completing this program, students will have the skills to work as a Head Chefs, Sous Chefs, Developmental Chefs, Private Chefs, Pastry Chefs, Food Service Directors, etc.

Q. Are there internship opportunities with this program?

→ WSU Tech offers students the opportunity to take a practicum. Students may take their practicum in either the Envision Bistro. For practicum 1, students should be able to arrive as early as 9:00 am and stay as late as 3:30 pm Monday through Friday. For advanced practicums, the hours are 8:00-4:00 Monday through Friday (you will have one day off a week).

Program Cost w/ Practicums:	
Practicum I (Required)	\$17,028
Practicum II (Optional)	\$16,128
Practicum III (Optional)	\$15,228
Practicum IV (Optional)	\$14,328

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