

The Vincennes University *Culinary Academy*



This noncredit 68-hour training program is designed for students interested in securing basic kitchen skills which will prepare them for a career in the food service area. Whether the student chooses to pursue a career in catering, restaurant, hotel, club, being a personal chef or to pursue an advanced culinary education, this program provides the student with skills needed to be a successful kitchen employee. Upon completion of the class students will earn a noncredit certificate from the Vincennes University Culinary Academy. This training will also allow students to become ServSafe Food Safety certified. This program is offered in cooperation with VU-Jasper Continuing Education, VU's Culinary Arts program and VU's Generations.



Skills taught in this program include:

- Food Safety and Sanitation
- Knife Skills
- Food Purchasing, Receiving, Storing
- Food Preparation, Cooking, Holding, Reheating
- Food Presentation and Serving
- Food Utilization

Completion requirements:

The learning environment will consist of practicing techniques in the kitchen, preparing meals, taking tours of local establishments, marketing, and food management. Non-paid internships will also be explored. Evaluation will consist of the student's ability to follow instructions, attendance, attitude with co-workers, faculty and the public and the final project. Upon successful completion of a program students will receive a Vincennes University Certificate of Completion.

Instructors: Amy Bowler, instructor, Vincennes University Culinary Academy and Carol Keusch, associate professor, Vincennes University Culinary Arts degree program.

Tuition: \$850 includes materials, knife set, uniform and ServSafe testing.

Class dates and times: Tuesdays and Thursdays, October 7 – December 18, 2008, 5 - 9 PM (Eastern)

Location: VU Generations Kitchen, Ferdinand Seniors Citizen Center, 313 W. 9th Street, Ferdinand, Indiana

Tuition Assistance:

Typical student financial assistance through Pell Grants and other financial aid programs do not apply to this noncredit program. Assistance may be available through your local Indiana Workforce Development office. To see if you qualify call 812.482.6690 for further details.

Admission requirements:

Students must possess a high school diploma, GED or high school seniors may register with permission from their high school. No formal admission to VUJC is required.

Orientation meeting: To receive complete details, interested students should attend a student orientation September 17th, 6-7PM (Eastern) at the Ferdinand Seniors Citizen Center, 313 W. 9th Street, Ferdinand, Indiana.

Coming Spring 2009 - The Culinary Academy- Advanced Skills is a continuation program and will be offered SPRING 2009. It is open to graduates of the Culinary Academy. Professional cooks with appropriate skills may also enroll with permission of the instructor.

Call 481.5909 for further information or email jmcfaul@vinu.edu for additional details.