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### [Culinary Arts | Houston Community College - HCC](#)

The Pennsylvania School of Culinary Arts— a division of YTI Career Institute-Lancaster. Our chefs will train you in well-equipped teaching kitchens and a theater-style demonstration kitchen. You will also learn professional development skills and restaurant management and you'll practice your skills in an instructional dining room at the culinary school. Our graduates are ready to begin ...

### [Culinary Arts A.A.S. | Nashville State Community College](#)

Culinary Arts courses inculcate operational, technical and managerial skills in candidates which help them to excel in the culinary sector of the hospitality industry. Aspirants can pursue culinary arts courses at the undergraduate (UG) as well as postgraduate (PG) level. Culinary Arts courses offered at the UG level are mostly of three years ...

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### [School of Culinary Arts in New York | Career Programs | ICE](#)

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People searching for [<u> Become a Butcher: Step-by-Step Career Guide </u>](#) found the following information relevant and useful.

### [Programs & Degrees - Colorado Mountain College](#)

Get a world-class learning experience in hospitality, tourism or culinary arts- both locally and internationally. Our Progress Campus features a striking new 350,000 square foot facility, where you'll learn your trade hands-on in our specialized culinary labs and hospitality facilities.

### [Leading National Culinary Arts Schools - Culinary Schools](#)

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The CIA offers a full menu of education choices—bachelor's and associate degrees with majors in food business management, culinary science, applied food studies, hospitality management, culinary arts, and baking and pastry arts; master's degrees in food business and wine management; and a certificate program in culinary arts.

[WSQ Diploma in Food Services \(Culinary Arts\) - SHATEC](#)

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[Culinary School & Chef Careers | How to Become a Chef](#)

Humber's Culinary Management diploma program teaches you the skills you need to excel as a chef in the culinary industry.

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Work in the world's finest dining establishments, and take advantage of international study opportunities. Kick your career up a notch by competing in on-campus, national and international skill competitions.

### [Justus-Liebig-Universität Gießen](#)

Use this guide to conveniently search for culinary arts institutes by state, ordered A to Z, just click and go - it is very simple to use. Here's what you'll find inside: Overview of each state's culinary industry ; Tips for choosing a culinary or hospitality program and school ; What the regional food scenes offer you in each state, including food festivals and cook-offs ; Tips for ...

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