



## OGEECHEE TECHNICAL COLLEGE CULINARY ARTS

### Why Culinary Arts

Natural resources are an integral part of our everyday life and activities. It relates to the food we eat, the clothes we wear, recreational activities and even the fuel we put in our vehicle. Georgia is the largest state east of the Mississippi river that has almost eight million acres of “prime” farmland. Over 60% of the state is heavily forested pine making Georgia the leading eastern state in the production of lumber and pulpwood.

### Purpose Statement

The Culinary Arts programs at Ogeechee Technical College prepare students for the culinary profession. Learning opportunities develop academic, occupational, and professional knowledge and skills required for job acquisition, retention, and advancement. The program emphasizes a combination of culinary theory and practical application necessary for successful employment including certification in food protection management. Graduates who are current practitioners will benefit through enhancement of career potential. Entry level persons will be prepared to pursue diverse opportunities in the culinary field as cooks, bakers, caterers or culinary managers.



One Joseph E. Kennedy Blvd. | Statesboro, Ga 30458 | 912.681.5500 | [www.ogeecheetech.edu](http://www.ogeecheetech.edu)



Find us in more places than just campus.

Equal Opportunity Institution | A Unit of the Technical College System of Georgia

# Culinary Arts Programs of Study

Culinary Arts AAS Degree

Culinary Arts Diploma

Prep Cook Certificate

## Program goals

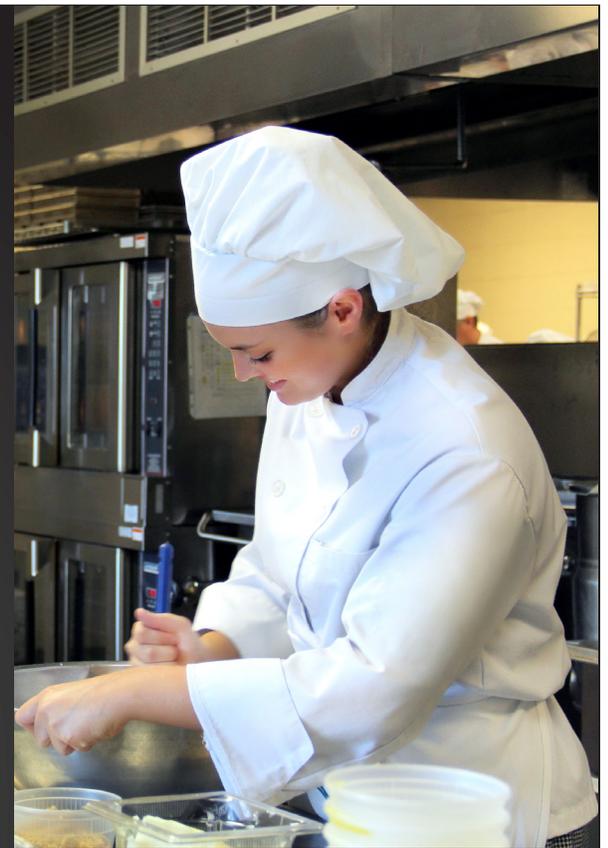
1. The objective of the Culinary Arts program and its instructors is to ensure that our students obtain a comprehensive knowledge of the Culinary Arts.
2. Upon completing the program, Culinary Arts students will be able to enter the food service industry with the necessary skills required to prepare food dishes, based on the standards set by the TCSG and the American Culinary Federation (ACF).
3. The students gain knowledge through hands-on training coupled with lectures that parallel lab work. The Culinary Arts program ensures that the student are well-versed in such areas as pastry and bread baking, international cuisines, nutrition and menu planning, food service sanitation and safety, purchasing, garde manger and pantry, classical cuisine, American regional cuisine, front of the house service, and supervisory management, along with the history and professionalism of the Culinary Arts.

## We'll Support You

Ogeechee Technical College is dedicated to supporting you with all the resources necessary to achieve maximum success in school, in the workplace, and in life. Support includes the Student Resource Center, Tutoring Services, Counseling Services, Disability Services, Career Services, and more.

## For Additional Information:

**Chef Bryan Richard**, *Culinary Arts Instructor*  
Office: Rm 839 | Occupational Studies Building  
912.688.6030 | [brichard@ogeecheetech.edu](mailto:brichard@ogeecheetech.edu)



## Need To Know Info:

[www.ogeecheetech.edu](http://www.ogeecheetech.edu)

PHONE: 912.681.5500

TOLL FREE: 800.646.1316

EMAIL: [info@ogeecheetech.edu](mailto:info@ogeecheetech.edu)

ACADEMIC AFFAIRS: 912.688.6045

ADMISSIONS: 912.688.6994

ADULT EDUCATION: 912.871.1721

BOOKSTORE: 912.871.1648

CONTINUING EDUCATION: 912.871.1816

FINANCIAL AID: 912.486.7402

LIBRARY: 912.871.1606

REGISTRAR: 912.871.1611

[www.ogeecheetech.edu/culinary-arts-program](http://www.ogeecheetech.edu/culinary-arts-program)

One Joseph E. Kennedy Blvd. | Statesboro, GA | 912.681.5500

