

Cooking from Bachelor of Science in Culinary Management

CULINARY PROGRAMS



Southern
New Hampshire
University 

Go Fire Up Your Career

Bachelor of Science in Culinary Management

Take your love for cooking to the top with Southern New Hampshire University's Bachelor of Science in culinary management.

The four-year culinary management program combines advanced culinary arts courses with business and leadership courses, so you can take your culinary/baking career to the management level. The program is also transfer-friendly.

Commuter and nontraditional students will find it easy to fit third- and fourth-year culinary courses into their schedules. Advanced labs are offered in the evenings, and many non-culinary courses can be taken online or at one of our centers.

The Curriculum

The B.S. in culinary management courses emphasize such industry concerns as sustainability, cooking and baking for those with restricted diets, and reducing costs. Students will hone their culinary arts and baking skills in hands-on labs and cook for patrons of SNHU's gourmet student restaurant, The Quill, and student-run bakery, Caffé é Dolce. Internships also provide valuable industry experience.

Five-Star Faculty

Our faculty members are enthusiastic teachers who will help you succeed. All our culinary faculty members have professional certifications as well as industry experience. They are or have been bakers, innkeepers, executive chefs, world travelers, hotel managers, consultants, wine connoisseurs and more and are eager to share what they've learned.

Career Outlook

B.S. in culinary management students are prepared for careers leading and overseeing large hotel and restaurant kitchens, catering operations and other food-preparation businesses.

Our culinary arts students and graduates have worked for a number of great companies, including:

- Bedford Village Inn, Bedford, N.H.
- Edgartown Yacht Club, Martha's Vineyard, Mass.
- La Notte, East Windsor, Conn.

- The LandMark, Old Orchard Beach, Maine
- Grill 23, Boston
- Disney World, Orlando, Fla.
- Ambrosia on Huntington, Boston
- Aletia, New York City
- Chef Geoff's, Washington D.C.
- Jardiniere, San Francisco
- Aqua, Las Vegas
- French Laundry, Napa Valley, Calif.

Major Courses

TCI 110	Culinary Skills and Procedures
TCI 111	Progressive Culinary Techniques
TCI 113	Fundamentals of Baking
TCI 114	Intermediate Baking
TCI 116	Safety and Sanitation
TCI 167	Nutritional Cooking
TCI 211	Italian Cuisine
TCI 217	Classical Cuisine
TCI 218	International Cuisine
TCI 230	Retail Baking Operations
TCI 235	American Regional Cuisine
TCI 250	Dining Room Management
TCI 256	Food and Beverage Cost Control
TCI 390	Culinary Internship

Select One Free Elective

Related Accreditation

Accreditation Commission for Programs in Hospitality Administration
American Culinary Federation Educational Institute
Association of Collegiate Business Schools and Programs
European Council for Business Education
New England Association of Schools and Colleges
New Hampshire Postsecondary Education Commission
New Hampshire State Department of Education for
Teacher Certification

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