

Certificate Program in the

CULINARY ARTS



An intensive, hands-on course in cooking



BOSTON
UNIVERSITY

A RANGE OF CAREERS

Our graduates have joined the food profession as:

Bakers | Caterers | Waiters | Chefs/Pastry Chefs | Line Cooks | Butchers | Candy Makers | Cheesemakers

Restaurant Consultants | Cookbook Authors | Fishermen | Culinary Arts Instructors | Chocolatiers

Dietitians | Restaurant Managers | Nutritionists | Corporate Chefs | Cookware Designers | Food Importers

Culinary Arts School Administrators | Farmers/Dairy Farmers | Restaurant Publicists | Chemists

Grocers | Food and Wine Writers | Event Planners | Restaurant Supply Salespeople | Produce Brokers

Food Editors | Food Photographers | Food Stylists | Test Kitchen Cooks | Wine Educators | Kitchen Designers

Food Historians | Public Health Inspectors | Health Food Specialists | Restaurant Critics | Restaurateurs

Private/Personal Chefs | Television Culinary Producers | Food Marketing Specialists | Retail Business Owners

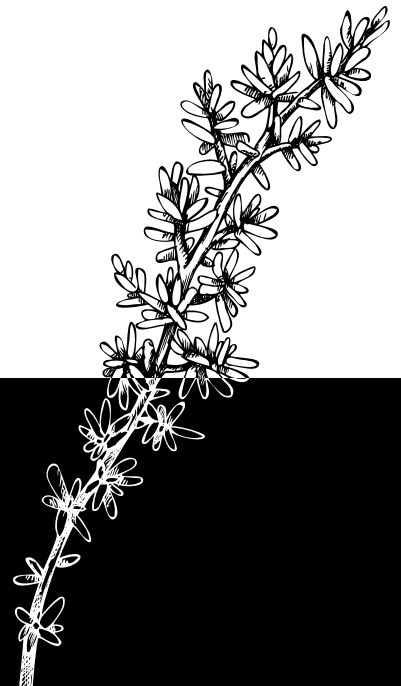
Social Media/Public Relations Managers | Trendologists | Specialty/Natural Food Entrepreneurs

"The advantages of the BU program cannot be matched. The small scale and dynamic environment of the program, along with real working chefs, create a learning experience that is focused and, most importantly, motivating. The accelerated pace and value of the course can't be found elsewhere. The chefs I worked with and the peers I worked alongside during my time in the program have left me with techniques and theories I still use, as well as stories and experiences I still talk about today."

—KRIS TOMINAGA (CULINARY ARTS, 2006), EXECUTIVE CHEF, PALI GROUP

"I loved BU's culinary programs. As a mid-life career-changer I needed to fast-track my entry into the food world. Both the culinary arts and gastronomy programs helped me build a network of contacts and resources that were helpful when starting my own business ventures."

—IRENE COSTELLO (CULINARY ARTS, 2000; GASTRONOMY, 2006), CO-FOUNDER, EFFIE'S HOMEMADE



THE CERTIFICATE PROGRAM IN THE CULINARY ARTS



"One of my favorite places to teach is at BU's Culinary Arts program. For the last thirty years it has been my second home. The quality of the program, as well as the enthusiasm of the students, is unsurpassed."

—JACQUES PÉPIN, CO-FOUNDER (HONORARY DEGREE, 2011)

Founded in 1989 by Julia Child and Jacques Pépin, the Certificate Program in the Culinary Arts at Boston University's Metropolitan College is a unique course of study that introduces participants to the essential techniques, knowledge, and hands-on experience necessary to excel in the food industry. The program, and the connections to the food industry that it provides, successfully prepares students for a wide variety of careers related to food.

The program is located in the heart of Boston, on BU's Charles River Campus. The city is known for its range of world cuisines and has an ever-growing reputation for award-winning restaurants and chefs—many of whom teach in the program.

A DISTINGUISHED PEDIGREE

For over twenty-five years, the Certificate Program in the Culinary Arts has built upon the founding vision of culinary legends Julia Child and Jacques Pépin, merging the best aspects of traditional culinary arts study with hands-on instruction from a wide range of chefs—and providing insight into the food industry as a whole.

A FACULTY OF CHEFS AND INDUSTRY PROFESSIONALS

The program is taught entirely by working chefs and industry professionals from Boston and beyond, serving as an ideal entrée to hundreds of food-related careers—from culinary writing to restaurant management to working as a chef, or even starting your own food business. Our skilled team of core instructors comprises esteemed local restaurant owners, chefs, and consultants, while our visiting instructors include renowned chefs and restaurateurs from around the nation.

AN ACADEMIC CONNECTION

Boston University's Metropolitan College offers a Master of Liberal Arts program in Gastronomy, which combines academic food scholarship with unique, hands-on food and wine courses. Students enrolled in the degree program earn eight elective credits upon completion of the Certificate Program in the Culinary Arts. Non-degree students earn a certificate from BU that is highly valued in the industry.

"BU's culinary program has a great variety of instructors and resources that all have a common goal—to educate and train the students. It's a great opportunity to work with Boston chefs and industry people who help influence what is happening in food today."

—JEREMY SEWALL, CHEF/CORE INSTRUCTOR, CHEF/CO-OWNER OF ISLAND CREEK OYSTER BAR AND ROW 34; COLLABORATING CHEF AT EASTERN STANDARD

EXPERIENCE
FOOD & WINE
AT BOSTON UNIVERSITY



bu.edu/culinaryarts

"As a career changer who was unsure of where I would fit in the culinary world, I wanted an education that would introduce me to the fundamentals of food, wine, and cooking. I learned from some of the best in the business—all were so giving of not only their time and talent, but also their advice and candid insight into the industry. The experience inspired me to discover my passion for teaching, and it is my hope that my students take away some of the same sense of excitement that I experienced when I was a student at BU."

—CHRIS MERLO (CULINARY ARTS, 2003), CULINARY ARTS INSTRUCTOR, BOSTON UNIVERSITY

A Unique Course of Study

BU's intensive, semester-long Certificate Program in the Culinary Arts provides a strong foundation in classic French and modern cooking techniques, along with exposure to international cuisines. Under the tutelage of professional working chefs and food industry experts, you will engage in lectures and demonstrations, acquire hands-on experience in our state-of-the-art laboratory kitchen—one of the finest in the country—and, through discipline and practice, develop cooking skills that encompass everything from simple techniques to more difficult and complex preparations. Over the semester, you will attain expertise in:

- Core knife skills and care
- Proper food handling and sanitation standards
- Essential culinary techniques
- The foundations of food and flavor
- Introduction to kitchen culture and competency
- The cultural context of global cuisines
- Current restaurant and food trends

The program also provides an introduction to broader food issues, including the global food economy, sustainability, and the principles of small- and large-scale food production.



THE CURRICULUM

The Certificate Program in the Culinary Arts runs twice a year, in the fall and spring semesters. Classes meet for full days, Monday through Thursday—with occasional evening and weekend seminars—and cover the following topics:

- Foundations of cookery: stocks, soups, sauces, knife skills
- Production cookery: sautéing, roasting, frying, stewing, braising, simmering, poaching, grilling
- Bread and pastry: cakes, pastries, tarts, cookies, breads
- Sanitation and certification in the proper handling of food (ServSafe Certification)
- International and U.S. regional cuisine: Chinese, Indian, Italian, Japanese, Middle Eastern, New England, Southeast Asian, Spanish, and others
- The business of food: photography, menu planning, and restaurant management
- Gastronomy: food writing, restaurant reviewing, history of food, food and health, sustainability, food and the environment
- Allergen Awareness Training Certification

PROFESSIONAL FACILITIES

Boston University has a state-of-the-art demonstration kitchen with a large overhead mirror that provides a bird's-eye view of demonstrations—ensuring that each student is able to view expert techniques in practice. In addition, the hands-on learning experience is enhanced by our extra-spacious laboratory kitchen. Boasting the latest professional culinary equipment, this facility enables students to gain familiarity with the fast-paced environment and diverse tools of a working kitchen. Students have access to the Food & Wine program's extensive collection of historic cookbooks, which includes seminal literature on gastronomy, cuisine, and wine studies.

Faculty of Chefs and Food Professionals

Boston University's Culinary Arts faculty includes the following core instructors: Jacques Pépin, Cara Chigazola-Tobin, Chris Douglass, Jeffrey Fournier, Michael Leviton, Barry Maiden, Janine Sciarappa, and Jeremy Sewall.

Visiting chefs and culinary professionals include: Mary Ann Esposito, Sheryl Julian, Jim Dodge, Helen Chen, Dante de Magistris, Joanne Chang, Kevin O'Donnell, Chris Fischer, Deborah Hansen, Raymond Ost, Ihsan Gurdal, Garrett Harker, and many others.

Admission

The Certificate Program in the Culinary Arts is designed for a wide array of students, career changers, and those already in the food and wine industry. Applications for both sessions are processed on a rolling admission basis. Although not required, we recommend a visit to tour our facilities and meet with our program manager. In cases where a visit is not possible, a phone interview can be arranged. Classes are limited to 12 students to ensure a personal and intimate learning environment.

Certification

Upon successful completion of this program, students receive a Certificate in the Culinary Arts from Boston University. The certificate may be applied for credit toward Boston University's Master of Liberal Arts in Gastronomy upon acceptance to the program. Students currently in the MLA in Gastronomy can also earn 8 credits toward their degree.

Students also receive Allergen Awareness Training Certification and ServSafe Certification.

"This is most definitely not a traditional, by-the-book program. Rather, while getting a broad survey of cooking in general, students also benefit from the multiple perspectives of a varied roster of chefs who approach the same techniques and ideas in different ways. The small class size allows students to work more closely with the instructors and with each other. And, perhaps most importantly, because most of the instructors are actively working in the industry, lessons from the field are communicated every day."

—MICHAEL LEVITON, CHEF/CORE INSTRUCTOR



Additional Programs

CERTIFICATES IN WINE STUDIES

The Elizabeth Bishop Wine Resource Center at Boston University's Metropolitan College offers a four-level Wine Studies curriculum that provides personal enrichment and enhances wine expertise for a range of students. Certificates are provided upon successful completion of Levels 1, 2, 3, and 4. The knowledge obtained through these courses will prove invaluable, even for those already in the industry.

CHEESE CERTIFICATE PROGRAM

Led by Ihsan Gurdal of Formaggio Kitchen, this in-depth exploration of cheese varieties and production will look at an international array of cheeses—from the farm to the finished product at the table—and will include wine pairings. The final class will be a tour of a dairy farm. Successful completion of the course and final exam leads to a certificate from Boston University.

LAUNCHING A FOOD BUSINESS

Whatever type of food business you want to start, you will need expert advice to plan and launch. Bill Ward—experienced in virtually every dimension of the food industry from farming to consumer packaged goods—will guide you through the process of developing and realizing your business plan, as guest speakers from the food industry share hands-on knowledge and insight. Students will also focus on writing a business plan utilizing the "Lean Canvas" methodology. Grading is based on attendance, participation, and completing a Lean Canvas.



Boston University Metropolitan College Programs in Food & Wine

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BOSTON UNIVERSITY'S METROPOLITAN COLLEGE

Boston University is one of the premier research institutions in the nation. As one of BU's 17 degree-granting schools and colleges, Metropolitan College offers more than 70 degree and certificate programs in convenient evening, online, and blended formats—including the Master of Liberal Arts in Gastronomy; the Graduate Certificate in Food Studies; professional-level Wine Studies and Culinary Arts certificates; and a variety of food and wine programs, cultural tours, and seminars for the casual epicure and aspiring industry professional.

"During my time at BU, I got a chance to take a restaurant seminar class from Garrett Harker of Eastern Standard. At the time, I wasn't sure that I would become a pastry chef, but I knew that I wanted to be part of a team like the one Garrett created in Kenmore Square. It's been eight years since then, and I'm now the executive pastry chef for all of his restaurants—and I am able to lead a team of my own under him and Chef Jeremy Sewall!"

—LAUREN KROESSER (CULINARY ARTS, 2009, PICTURED BELOW LEFT), EXECUTIVE PASTRY CHEF FOR ISLAND CREEK OYSTER BAR, ROW 34, EASTERN STANDARD, AND HOTEL COMMONWEALTH



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