



THE
INTERNATIONAL
CULINARY
SCHOOLSSM
at The Art Institutes

CULINARY ARTS PROGRAM BACKGROUNDER

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Dining is more than just eating; it's the full experience of taste, aroma, and presentation. Few professions offer the creativity, excitement, and opportunities found in the culinary arts. And, America's interest in culinary arts is growing and prospering. Restaurants, hotels, clubs, resorts, convention centers, lifestyle communities, hospitals and entertainment facilities all offer growing career opportunities for the culinary profession.

The Art Institutes schools' Culinary Arts programs began in 1991 at The Art Institute of Atlanta and have grown exponentially, building a strong reputation in culinary circles.

Culinary Arts programs are offered at more than 35 Art Institutes schools throughout North America.

The Art Institutes introduced The International Culinary Schools at The Art Institutes on November 6, 2007 in order to address the world's growing appetite for international cuisine and employers' demand for talented people to satisfy it. The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs offered at over 35 Art Institutes schools.

The curriculum for The International Culinary Schools at The Art Institutes is based on classical Escoffier, Asian and Latin culinary techniques, emphasizing progressive trends and practices and introduces a variety of international cuisines. Students have the opportunity to learn in modern kitchens and receive practical, hands-on experience.

Our culinary curriculum is designed to develop and sharpen fundamental cooking techniques and professional skills – from using kitchen tools, to managing a menu, to working as part of a team. Once the basics are covered, then it's on to explore a world of cuisines—from the classics to those emerging in popularity.

The International Culinary Schools at The Art Institutes can provide students with unique opportunities for a culinary education beyond the classroom. Real-world internships, student-run school restaurants, guest lectures and webinars, and study abroad programs are available to help broaden the scope of learning.

Program offerings vary at each school. Prospective students should check the course offerings at The Art Institutes school they are interested in attending before enrolling.

Areas of Study and Degree Offerings

- Art of Cooking: diploma/certificate
- Culinary Arts: bachelor's degree, associate's degree, diploma/certificate
- Culinary Management: bachelor's degree
- Baking & Pastry: associate's degree, diploma/certificate
- Food & Beverage Management: bachelor's degree
- Wine, Spirits & Beverage Management: associate's degree

*Degree programs and areas of study vary by location.

- **Art of Cooking**

Students in the Art of Cooking diploma program can learn cooking skills, baking and pastry, and American regional cuisine with emphasis on plating, presentation, and production. The program also offers courses on sanitation and safety, garde manger, management, supervision, and career development, purchasing and product identification, food and beverage operations management, and menu management.

- **Culinary Arts**

The Culinary Arts associate's degree program consists of courses introducing international cuisine, basic skills and techniques, including purchasing and cost control, human relations, kitchen management, nutrition, dining room procedures, garde manger, baking and pastries, a la carte kitchen, and an internship, as well as general education courses.

- **Culinary Management**

Students in the Culinary Management bachelor's degree program integrate culinary technique, entrepreneurial business skills, general education and hands-on technical skills classes that introduce international cuisine in a curriculum designed to foster their culinary leadership ability. They explore factors affecting the food service industry in a global marketplace and develop proficiency in industry technology through advanced training.

- **Baking & Pastry**

The Baking & Pastry associate's degree program provides students with culinary skills combined with a focus on baking and pastry. Students are also introduced to the fundamental concepts, skills and techniques of chocolate and confections.

- **Food & Beverage Management**

The Food & Beverage Management bachelor's degree program provides a wide variety of specialized education to students planning to pursue a management career in food and beverage. Students are introduced to both kitchen skills and "front of the house" service operations and management.

- **Hospitality Management**

The Hospitality Management degree program explores the various dimensions of hospitality, such as the role of culinary education and various career opportunities, before moving on to both practical and theoretical skills in the business arena.

- **Wine, Spirits & Beverage Management***

The associate's degree program in Wine, Spirits & Beverage Management focuses on beverage management operations for coffee, tea, other non-alcoholic beverages, wine, beer, and spirits as well as "front of the house" service operations and management. The content of the curriculum includes product knowledge, trends, inventory, purchasing and cost control, general business, management, and marketing skills, laws and liability, food pairings, catering and event management and service.

*Participation in the program for those under 21 years of age will be conducted in accord with state law regarding the possession and consumption of alcoholic beverages.

Students at The International Culinary Schools at The Art Institutes compete in local, regional, or national competitions, and have achieved national recognition for their skills.

Every year, The Art Institutes hosts the “Best Teen Chef” Competition (www.artinstitutes.edu/btc) to provide competition experience and scholarship opportunities for aspiring high school chefs across the United States and Canada.

The International Culinary Schools at The Art Institutes locations include:

The Art Institute of Atlanta®, GA

The Art Institute of AustinSM, TX
A branch of The Art Institute of Houston

The Art Institute of CaliforniaSM — Hollywood

The Art Institute of CaliforniaSM — Inland Empire

The Art Institute of CaliforniaSM — Los Angeles

The Art Institute of CaliforniaSM — Orange County

The Art Institute of CaliforniaSM — Sacramento

The Art Institute of CaliforniaSM — San Diego

The Art Institute of CaliforniaSM – San Francisco

The Art Institute of CaliforniaSM – Sunnyvale

The Art Institute of CharlestonSM, SC
A branch of The Art Institute of Atlanta, GA

The Art Institute of Charlotte®, NC

The Art Institute of Colorado® (Denver)

The Art Institute of Dallas®, TX

The Art Institute of Fort Lauderdale®, FL

The Art Institute of Houston®, TX

The Art Institute of IndianapolisSM, IN*

The Art Institute of JacksonvilleSM, FL
A branch of Miami International University of Art & Design

The Art Institute of Las Vegas®, NV

The Art Institute of MichiganSM (Detroit)

The Art Institute of OhioSM — Cincinnati**

The Art Institute of Philadelphia®, PA

The Art Institute of Phoenix®, AZ

The Art Institute of Pittsburgh®, PA***

The Art Institute of Portland®, OR

The Art Institute of Raleigh – DurhamSM, NC
A branch of The Art Institute of Charlotte, NC

The Art Institute of Salt Lake CitySM, UT

The Art Institute of San Antonio®, TX
A branch of The Art Institute of Houston

The Art Institute of Seattle®, WA

The Art Institute of TampaSM, FL
A branch of Miami International University of Art & Design

The Art Institute of TennesseeSM — Nashville
A branch of The Art Institute of Atlanta, GA

The Art Institute of TucsonSM, AZ

The Art Institute of VancouverSM, BC
Dubrulle Culinary Arts location

The Art Institute of Virginia BeachSM, VA****
A branch of The Art Institute of Atlanta, GA

The Art Institute of Washington® (Arlington, VA)****
A branch of The Art Institute of Atlanta, GA

The Art Institutes International – Kansas CitySM

The Art Institutes International MinnesotaSM (Minneapolis)

The Illinois Institute of Art® — Chicago

The Illinois Institute of Art® — Schaumburg

*The Art Institute of Indianapolis is licensed by the Indiana Commission on Proprietary Education, 302 W. Washington St., Rm E201, Indianapolis, IN 46204. AC-0080

**The Art Institute of Ohio — Cincinnati, 8845 Governors Hill Drive, Suite 100, Cincinnati, OH 45249-3317, OH Reg # 04-01-1698B

***Location includes The Art Institute of Pittsburgh — Online Division.

A range of online course opportunities is available. Degrees and programs vary by location.

****Certified by the State Council of Higher Education to operate in Virginia.

To learn more about The International Culinary Schools at The Art Institutes, visit www.artinstitutes.edu/culinary.

The Art Institutes (www.artinstitutes.edu) is a system of more than 45 education institutions located throughout North America. The Art Institutes system is America's Leader in Creative Education providing an important source for design, media arts, fashion and culinary arts professionals. Several institutions included in The Art Institutes system are campuses of South University. See [aiprograms.info](#) for program duration, tuition, fees, and other costs, median debt, federal salary data, alumni success, and other important info.

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The Art Institutes®

CREATE TOMORROW

FACT SHEET

www.artinstitutes.edu



WHO WE ARE

The Art Institutes (www.artinstitutes.edu), a system of more than 45 education institutions located throughout North America, is America's Leader in Creative Education, providing an important source for design, media arts, fashion and culinary arts professionals. Several institutions included in The Art Institutes system are campuses of South University. Led by President John M. Mazzoni, each Art Institutes school is licensed by the state in which it is located and accredited by accrediting bodies recognized by the U.S. Department of Education.

The Art Institutes system of schools extends back to 1921, when The Art Institute of Pittsburgh opened its doors. In 1970, Education Management Corporation (EDMC) acquired the school and has served as the parent company of The Art Institutes ever since. EDMC is among the largest providers of private post-secondary education in North America, based on student enrollment and revenue. Founded in 1962, EDMC is headquartered in Pittsburgh.

WHERE WE EDUCATE

The Art Institutes schools are located in these cities:

Arlington, VA	Milwaukee, WI
Atlanta, GA	Minneapolis, MN
Austin, TX	Nashville, TN
Boston, MA	New York, NY
(Brookline)	Orange County, CA
Charleston, SC	(Santa Ana)
Charlotte, NC	Philadelphia, PA
Chicago, IL	Phoenix, AZ
Cincinnati, OH	Pittsburgh, PA
Dallas, TX	Portland, OR
Decatur, GA	Sacramento, CA
Denver, CO	Salt Lake City, UT
Detroit, MI	(Draper)
(Novi)	San Antonio, TX
Durham, NC	San Bernardino, CA
Fort Lauderdale, FL	San Diego, CA
Fort Worth, TX	San Francisco, CA
Hollywood, CA	Schaumburg, IL
Houston, TX	Seattle, WA
(two locations)	Sterling, VA
Indianapolis, IN	Sunnyvale, CA
Jacksonville, FL	Tampa, FL
Kansas City, KS	Tinley Park, IL
(Lenexa)	Troy, MI
Las Vegas, NV	Tucson, AZ
(Henderson)	Vancouver, BC
Los Angeles, CA	(Burnaby)
Miami, FL	Virginia Beach, VA
	York, PA

The Art Institutes schools also offers many programs online.



QUALITY

What We Do

The Art Institutes offer a broad range of programs including Audio Production; Culinary Arts; Culinary Management; Fashion Design; Fashion Marketing; Graphic Design; Industrial Design; Web Design & Interactive Media; Interior Design; Media Arts & Animation; Photography; Restaurant Management; and Video Production. Not all programs are offered at all schools. Several institutions included in The Art Institutes system are campuses of South University.

The Art Institutes schools offer programs in a variety of formats – including traditional classroom work, online learning, night and weekend programs, and study abroad opportunities. In addition, The Art Institutes sponsor a variety of art competitions each year, including programs focused on fashion and graphic design.



COMMUNITY

How Our Students are Making a Difference

Faculty members of The Art Institutes schools are not only skilled instructors, but also trained professionals in their fields, enabling students to graduate from the program with skills necessary to pursue rewarding careers in a highly-competitive industry. To allow students to sharpen their creative skills outside the classroom, The Art Institutes also coordinate a number of innovative programs – from the “Cool vs. Cruel” fashion design competition to a national “Web Raising” project, in which students create dozens of websites for not-for-profit organizations providing services in the arts, the environment, social programs, and education.



GROWTH

Who We Educate

With a collective enrollment of more than 81,000 students as of Fall 2010, The Art Institutes schools continue strong enrollment and geographic growth as students seek a respected program in design, media arts, fashion, culinary arts, and more. To expand its reach to more students and honor the service of our nation's veterans, The Art Institutes are actively working with the U.S. Department of Veterans Affairs in the “Yellow Ribbon” reduced tuition program, part of the post-9/11 G.I. Bill.

CONTACT

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See aiprgrams.info for program duration, tuition, fees, and other costs, median debt, federal salary data, alumni success, and other important info.



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THE INTERNATIONAL CULINARY SCHOOLS AT THE ART INSTITUTES FACULTY CHEF/SPOKESPERSON BACKGROUNDERS

THE ART INSTITUTES ASSISTANT VICE PRESIDENT, CULINARY ARTS



CHEF MICHAEL NENES, ASSISTANT VICE PRESIDENT, CULINARY ARTS

Chef Nenes began his career with The Art Institutes in 1992 as Director of Culinary Arts for The Art Institute of Houston. He started the Culinary Arts program at the school.

Chef Nenes was appointed Assistant Vice President of Culinary Arts for The Art Institutes in 2004.

In his role, Nenes oversees standardization of The Art Institutes schools' Culinary Arts curriculum, supports the Academic Directors for Culinary Arts, aids in designing the school system's culinary facilities and new product development and serves as the culinary advisor for The Art Institutes Best Teen Chef Competition. Chef Nenes is the author of the second edition of The Art Institutes *American Regional Cuisine* book.

With over 35 years of hospitality management experience, Nenes is certified by the American Culinary Federation as a Certified Executive Chef and Certified Culinary Educator.

Prior to joining The Art Institutes, Nenes owned and operated successful restaurants in Houston, Texas; Fairbanks, Alaska; and Vail, Colorado. He served as an Executive Chef for ARAMARK Corporation; and as a consultant to organizations including: Campbell's Soup Company, The Rice Council of America, Moet & Chandon Champagne and Star Fleet Cruise Ships.

Areas of expertise

American regional cuisine, culinary management, International cuisine, restaurant operations and wild game cuisine.

THE INTERNATIONAL CULINARY SCHOOL AT THE ART INSTITUTE OF TUCSON



CHEF BILL SY, ACADEMIC DIRECTOR, CULINARY ARTS, THE ART INSTITUTE OF TUCSON

Chef Sy began his career with The Art Institute of Phoenix in 1996 and now serves as Culinary Academic Director for The Art Institute of Tucson. Sy is a Certified Chinese Master Chef and Certified Executive Chef.

His credits include a “Culinarian of the Year” award from the Chef’s Association of Greater Phoenix (American Culinary Federation) in 1997 and “Outstanding Achievement as the Past President” of the Chef’s Association of Greater Phoenix – 2001 to 2002; and the American Culinary Federation’s Western Region Hermann G. Rusch Chef’s Achievement Award.

Additionally, Chef Sy was owner of Anna Kao’s Restaurant in Pittsburgh; President of China Gate restaurants in Phoenix; and Production Manager for the famed Fairmont Hotel located in San Francisco, CA.

Areas of expertise

Asian cuisine, business management, culinary competitions, International cuisine and restaurant operations.



CHEF TINA LUU, FACULTY, CULINARY ARTS

Chef Luu has spent two years in Singapore as a Pastry Chef overseeing menus for both Stars Restaurant and Stars Café, as well as supplying baked goods to eight Spinelli Coffee Company retail outlets. When Stars decided to open their doors in Seattle, Washington, Luu returned to the United States. She spent two years as Pastry Chef and Sous Chef of Stars Bar & Dining: Seattle, Washington, where she and a highly skilled team of chefs produced their acclaimed Puget Sound cuisine.

Chef Luu has consulted as Pastry Chef for Alan Wong's Restaurant on King Street in Honolulu, Hawaii; and contributed as writer and photographer for *Gusto Magazine*, a culinary lifestyle publication promoting eating, drinking, and living in Hawaii.

In January 2003, she was asked by *Hospitality News* to share one of her favorite chocolate dessert recipes. In November 2005, she provided a recipe to *Ranch & Coast* for candied yam croissant bread pudding with ginger crème anglaise.

Areas of expertise

Asian culinary markets, baking, baking with organic ingredients, cooking with chocolate, desserts, plating, and presentation, green cooking, International-style pastries including French and Italian pastry and sustainable foods and farming.

THE INTERNATIONAL CULINARY SCHOOLS AT THE ART INSTITUTES



CHEF JOE BONAPARTE, DIRECTOR OF CURRICULUM AND QUALITY ASSURANCE

Bonaparte opened the Culinary Arts program at The Art Institute of Charlotte in October 2002. Prior to joining the school, Bonaparte served as a Chef Instructor at The Art Institute of Houston. He now serves as the Director of Curriculum and Quality Assurance for The Art Institutes.

In 2003, Bonaparte was the only American chef selected to participate in an international cooking competition in Bologna, Italy. He was one of only three US chefs selected to participate in October 2008 in an international slow-food conference that drew some 6,000 chefs, farmers and producers to Italy.

Bonaparte is a Certified Culinary Educator and a Certified Chef de Cuisine by the American Culinary Federation.

Areas of expertise

Italian, charcuterie, farm to table, French and Thai.

FREQUENTLY ASKED QUESTIONS



THE
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What is the official name?

Nationally: *The International Culinary Schools at The Art Institutes*

Locally: *The International Culinary School at The Art Institute of <City>*

What are the major educational changes?

Our system model curriculum being implemented in all of The Art Institutes schools with a culinary department is being enhanced to teach a wider variety of world cuisines – over 25 in all.

A wide variety of world cuisines will be taught in five core classes:

- Classical European Cuisines
- Latin Cuisines
- Asian Cuisines
- American Regional Cuisines
- “World Cuisines” which teaches cuisines from Spain, India, Africa, the Middle East, and the Mediterranean.

These courses will be designed to *introduce* students to these world cuisines. The intent is to provide students additional exposure to the world of food to become versatile, creative and well-rounded culinary professionals.

Foundation courses such as “Fundamentals of Classical Techniques” and “Garde Manger” will also take on a more diverse range of world cuisines so that students can learn more about the world of food while they establish fundamental and technical skills.

Also, extra-curricular programming such as guest lectures and study abroad programming will expand and emphasize world cuisines to provide additional experiences for students.

In addition to curriculum changes, what other initiatives will support the new identity?

- Expanded Web-based learning
- Expanded guest lectures
- Facility enhancements (classroom plasmas; décor)

Program offerings vary at each school. Prospective students should check the course offerings at The Art Institutes school they are interested in attending before enrolling.

Why the changes to the program?

Americans are increasingly seeking new tastes and cuisines and the culinary industry is continually responding by incorporating new flavors and dishes into its menus. To prepare students for careers in this industry, we are enhancing our program so that our students will be exposed to more of the world’s cuisines.

While our curriculum will take on a new emphasis of teaching a variety of world cuisines,

it will not lose focus on teaching the fundamental technical and “soft skills” that students will need to succeed in the industry. With these enhancements, our students will learn these fundamentals AND be exposed to more of the world’s cuisines which will better prepare them to be more versatile and creative culinarians in the long run.

How many Art Institutes currently deliver culinary programs?

More than 35.

What areas of study and degrees will be offered to students?

The following programs will be offered:

- Art of Cooking: diploma/certificate
- Culinary Arts: bachelor’s degree, associate’s degree, diploma/certificate
- Culinary Management: bachelor’s degree
- Baking & Pastry: associate’s degree, diploma/certificate
- Food & Beverage Management: bachelor’s degree
- Wine, Spirits & Beverage Management: associate’s degree

* Degree programs and areas of study vary by location.

When did The Art Institutes’ culinary program begin?

The Art Institutes’ Culinary Arts program began in 1991 at The Art Institute of Atlanta.

What is The Art Institutes system of schools?

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The Art Institutes schools offer a broad range of programs including: Audio Production, Computer Animation, Culinary Arts, Culinary Management, Fashion Design, Fashion Marketing, Graphic Design, Industrial Design Technology, Web Design & Interactive Media, Interior Design, Media Arts & Animation, Photography, Restaurant Management, and Video Production. Not all programs are offered at all schools.

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