

# Associate in Culinary Arts

Monroe's Associate degree in Culinary Arts prepares students for the workplace by covering cooking and baking techniques as well as the latest industry trends on how food is grown and processed, nutrition, food handling and safety.

Students gain knowledge of equipment, cooking fundamentals, and expertise planning menus and overseeing food and beverage costs, controls, and procedures.

All of these elements are learned through hands-on experience at The Dining Lab, Monroe's student-run restaurant, and the Pastry Kiosk, Monroe's student-run café. Both operations are open to the public and provide a way to gain real-world knowledge while earning a degree.

## DID YOU KNOW?

- The Baking and Pastry program and the Culinary program are accredited by the American Culinary Federation (ACF) since 2012.
- 100% of our students secure internships before graduating at some of the best hotels and restaurants in the metropolitan New York area.
- The Culinary competition teams are award-winning: More than 600 competition medals have been won in ACF culinary competitions, including more than 70 gold medals. The team won the 2015 and 2016 State Championships, the 2016 Regional Championships, and five gold medals at the 2016 National Championships.
- The program has several clubs and organizations, including the Culinary competition team, The PCMA (Professional Convention Manager's Association), Hospitality Club, ACF Junior Chapter, Pastry Club, and The Caribbean Tourism Organization (CTO) competition team.
- Monroe Culinary students won the Marc Sarrazin Cup at the 145th Salon of Culinary Art competition.
- The School's dean, Dr. Frank C. Costantino (EdD EdS CEC CCE CCA AAC) is one of 35 professionally certified chefs recognized by the ACF in the United States who holds a doctoral degree.
- More than 75% of our AAS students move into the BBA program.

## POPULAR CAREER PATHS

Culinary Arts graduates pursue careers as sous chefs, line cooks in acclaimed restaurants or open up their own establishments. Others move into the corporate environment of hotel and school food service, and catering operations. Monroe's graduates have recently started careers in the following positions.

- Chef de Partie
- Assistant Garde Manager Chef
- Sous Chef
- Assistant Kitchen Manager
- Line Cook—Sauté or Grill



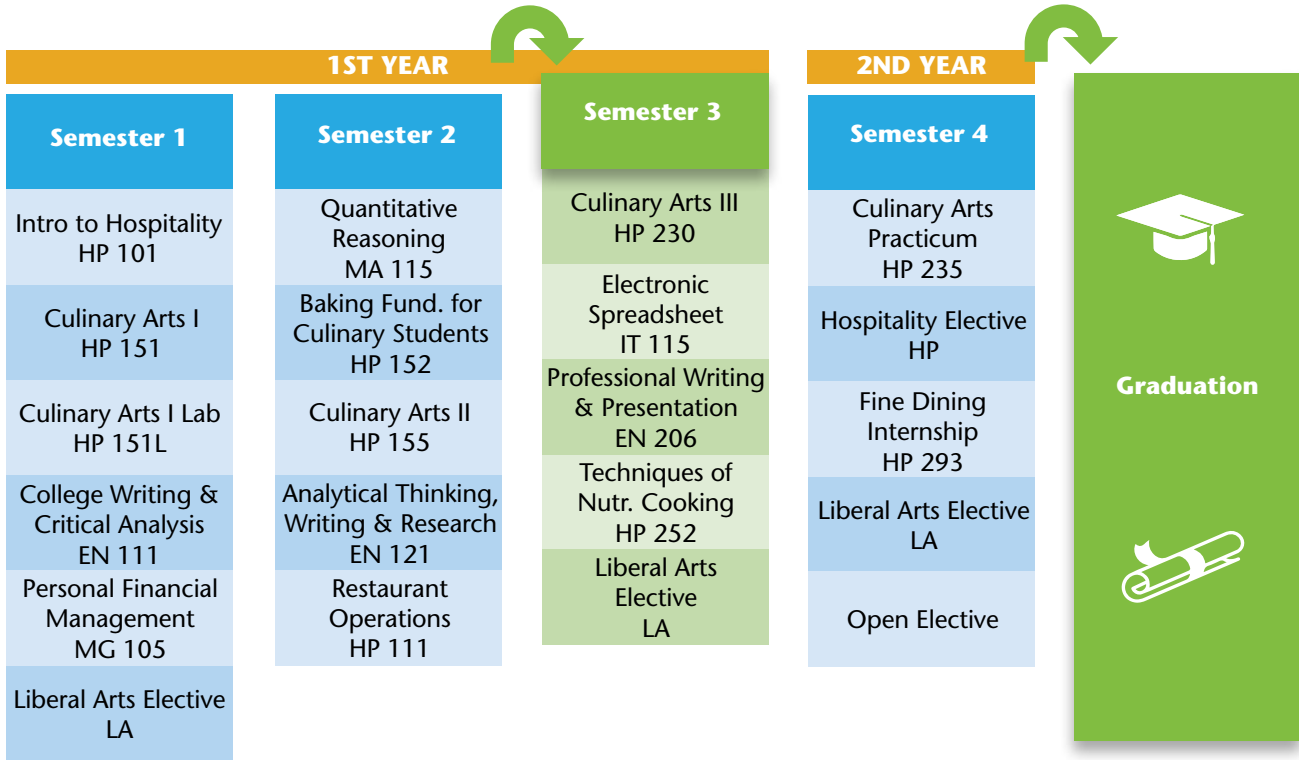
**CONTACT:** Office of Undergraduate Admissions | (800) 556-6676 | [www.monroecollege.edu](http://www.monroecollege.edu)

**MONROE COLLEGE**

BRONX | NEW ROCHELLE | QUEENS | ST. LUCIA | ONLINE

## Recommended MAP Sequence

The Monroe Advantage Plan is a unique three-semester plan that offers our students the opportunity to earn up to 45 credits in just one year. By following the sequence below, you can receive your Associate in Culinary Arts in just 16 months and still enjoy time off in December, April and a full month in August.



For consumer information about these programs and their graduates, go to [www.monroecollege.edu/info](http://www.monroecollege.edu/info).

## Student Testimonials

// Monroe's School of Hospitality and Culinary Arts was a great fit for me because I was able to receive my degree while continuing to work. Now I've been promoted and I couldn't be happier. //

Working Professional

// I've always wanted to study and live in New York, so I decided to pursue my degree at Monroe. As a member of the hospitality and culinary program, I found that I was able to adjust quickly to my new surroundings. //

International Student

// The MAP program was introduced to me as soon as I began my degree at Monroe. I knew it was the perfect program for me because I wanted to join the workforce as soon as possible. I was able to complete my degree quickly and I still had a month-long vacation in August. //

Recent High School Grad