

MISSISSIPPI DELTA COMMUNITY COLLEGE

CULINARY ARTS TECHNOLOGY



AT THE MDCC GREENVILLE CAMPUS (GHEC) STARTING FALL 2023!

The Culinary Arts Technology concentration provides a solid foundation in the methods and science of cooking through exposure to classical, American, and international cuisine, as well as the art of baking and pastries. Special emphasis is placed on culinary tools, equipment, techniques, and specialty ingredients. The heart of the Culinary Arts Technology program is hands-on lab instruction by a chef instructor in a commercial kitchen.

SCAN FOR
WEBSITE



SCAN FOR
VIDEO



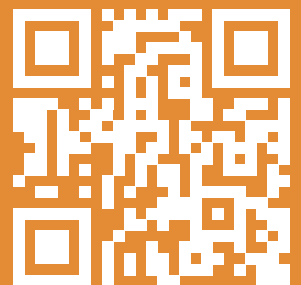
MINIMUM REQUIREMENTS FOR ENTRY

- High school diploma or equivalent
- No minimum ACT

DEGREE OPTIONS

- Technical Certificate
(1 year, 30 hours)
- Advanced Technical Certificate
(2 years, 45 hours)
- Associates of Applied Science
(2 years, 60 hours)

APPLY
NOW!



COST

Culinary Arts Technology Program
Fall 2023 Semester
\$1920



INSTRUCTOR ACCOLADES

- Bachelor of Science in Culinary Arts
- Baking and Pastries Certificate
- Certified as:
 - ServSafe Manager
 - ServSafe Instructor
 - ServSafe Proctor
- Restaurant Manager
(National Restaurant Association)
- Private Chef
(American Culinary Federation)

FEATURED ON

- Food Network Cutthroat Kitchen
- Food Network Super Market Stakeout
- VeryVera Show
- + many local appearances



INSTRUCTOR David Crews

Culinary Arts Instructor
dcrews@msdelta.edu
662-719-5274

Mississippi Delta Community College does not discriminate on the basis of age, race, color, national origin, religion, sex, sexual orientation, gender identity or expression, physical or mental disability, pregnancy, or veteran status in its educational programs and activities or in its employment practices. The following person has been designated to handle inquiries regarding the non-discrimination policies: Dr. Steven Jones, Vice President of Administrative and Student Services, Stauffer-Wood Administration Building, Suite 119, Office 123, P. O. Box 668, Moorhead, MS 38761, 662-246-6304; EEOC@msdelta.edu.