



Apply Now

Culinary Arts

Why Culinary Arts?

This two-year program prepares students for entry to mid-level employment in a variety of culinary venues. It combines a foundation of the culinary and management skills the industry demands.

The curriculum incorporates opportunities to learn and work in a student-operated restaurant. Summer employment in the culinary field complements the program, providing the student with hands-on knowledge and the benefit of work experience.

Potential Jobs/Careers

- Chef
- Sous Chef
- Kitchen Manager
- Personal Chef
- Line Cook
- Caterer
- Food Service Manager

Potential Salary:

There is a wide range of jobs in the culinary industry. See below for the average annual salary range in NH for a food service manager.

- Entry Level \$48,318
- Mid-Range \$71,073
- Experienced \$82,430

*New Hampshire Occupational Employment & Wages 2022, published by the NH Economic and Labor Market Information Bureau – Salaries are based on 40 hours of work, not including overtime.

Estimated Degree Program Cost:

- Year 1: \$9,806
 - Year 2: \$10,163
- for a total of \$19,969

*Costs are based on in-state tuition and do not include fees, supplies, or books. Additional fees may apply; all prices are subject to change.

Did you know?

“LRCC gave me a great start into the culinary industry...My college experience was life changing.”

Matthew O'Brien
Sous Chef
Manchester Country Club

DEGREE Requirements

FIRST YEAR Fall Semester Credits

CULA146L	Bakery Production	3
CULA151L	Culinary Fundamentals	3
CULA152L	Sanitation and Safety	3
ENGL100L	English Composition	4
INDL100L	College Essentials	1
TOTAL		14

FIRST YEAR Spring Semester Credits

CULA158L	Restaurant Facility and Menu Design	3
CULA159L	Cost Control	3
HOS113L	Intro to Worldwide Cuisine	3
HOS114L	Dining Room Management I	3
ELECTIVE	Mathematics Elective	3
TOTAL		15

FIRST YEAR Summer Semester Credits

CULA232L	Culinary Co-op Education (300 hours required)	3
TOTAL		3

Total Credits for Year = 32

SECOND YEAR Fall Semester Credits

CULA253L	Intro to Garde Manger	3
CULA254L	Classical Cuisine	3
HOS222L	Quantity Food Purchasing	3
BIOL127L	Nutrition for Health and Fitness w/Lab	4
ELECTIVE	Social Science Elective	3
TOTAL		16

SECOND YEAR Spring Semester Credits

CULA147L	Hot and Cold Plated Desserts	3
CULA255L	Italian Cuisine	3
CULA256L	U.S. Regional and Infusion Cuisine	3
ELECTIVE	English Elective	3
ELECTIVE	Humanities/FineArts/Foreign Language Elective	3
TOTAL		15

Total Credits for Year = 31

Total for A.S. Degree = 63

CERTIFICATE Requirements

CULA146L	Bakery Production	3
CULA151L	Culinary Fundamentals	3
CULA152L	Sanitation and Safety	3
CULA254L	Classical Cuisine	3
CULA253L	Intro to Garde Manger	3
HOS113L	Intro to Worldwide Cuisine	3
CULA147L	Hot and Cold Plated Desserts	3
CULA255L	Italian Cuisine	3
CULA256L	U.S. Regional and Infusion Cuisine	3
INDL100L	College Essentials	1
TOTAL		28