



## **Culinary Arts Program**

### **Turn Your Passion Into a Career!**

Dorsey's specialized training permits you to take only those classes needed to seek employment. The Culinary Arts Program is designed to prepare students to work in professional food serving facilities in both the public and private sectors. Students "learn by doing" the practical side of food preparation. Areas of study include: professionalism, sanitation, knife skills, mise en place, butchering, cooking techniques, food preparation, food purchasing/specifications, healthy cooking/nutrition, baking, menu planning, inventory control, catering and production of regional and international cuisines.

Students in this program are supplied with complimentary chef coats (2), chef pants (2), chef hat (1) and knife/kitchen tools kit (1). The Culinary Arts Program is comprised of 1,080 class and externship hours and can be completed in 48 weeks.

**Call today for a complimentary campus tour! (248) 247-4566**



**Waterford-Pontiac  
Campus:  
440 N. Telegraph**

**Roseville Campus:  
31522 Gratiot**

**[www.dorsey.edu](http://www.dorsey.edu)**