

CULINARY ARTS & SCIENCE

The University of Cincinnati’s CEAS - Applied Science and Cincinnati State Technical and Community College offer a new baccalaureate degree in Culinary Arts and Science. This unique dual enrollment program has students spending their first two years at Cincinnati State and then completing their bachelor’s degree at UC. This is the first culinary program of its kind in Ohio and only the third in the U.S.

This arrangement provides students with a seamless pathway to completing a bachelor’s degree that begins as a student enters the program at Cincinnati State and continues through to degree completion at the University of Cincinnati.

The new program immerses students in the culinary arts and then broadens their education in the science of food. The culinary arts features the creativity exhibited by a chef in completing a meal. This is the focus for students at Cincinnati State where students complete the initial two years and earn an associate degree. Then, students shift to UC to complete the baccalaureate program focusing on the science of food, its components and how they react to heat, cooling, storage and other variables.

Those enrolled in the program are considered students of both UC and Cincinnati State. Even while working toward an associate’s degree at Cincinnati State, students are able to live in UC residence halls and participate in activities open to UC students.

BACHELOR DEGREE GRADUATES

Total number of graduates	2
Employed Relevant	2
Employed Non-relevant	0
Continuing Education	0
Entering Military Service	0
Plans Unstructured	0
Seeking Employment	0
Declined to Provide Information	0
Average yearly salary	N/A

RELEVANT EMPLOYERS

Heinz
Miami University

POSITIONS

Unknown
Exec Chef of Culinary Operations