



Culinary Arts



Certificate, Diploma or Associate Degree available

Do you have a passion for cooking or baking? Looking to turn that passion into a fast-paced, high-paying career? Look no further. The NGTC Culinary Arts program is the perfect place to obtain the hands-on skills you need for a successful career in the food service industry. Graduates will be prepared to pursue opportunities as cooks, bakers, or caterers/culinary managers. Choose the credential that fits your needs: Culinary Arts degree or diploma, Prep Cook certificate or Baking & Pastry Specialist certificate. NGTC's Culinary Arts program prepares students for the demands of a career in a professional kitchen.



The program is accredited by the American Culinary Federation Education Foundation Accrediting Commission.



Available on the Blairsville and Currahee campuses

NGTC's Culinary Arts program emphasizes specialized, hands-on training in:

- Safety, Sanitation and Equipment
- Principles of Cooking
- Principles of Baking
- Restaurant and Hotel Baking
- Nutrition, Food and Menu Development
- American/International/Contemporary Cuisine
- Food Service Leadership and Decision Making
- Food Service Purchasing and Control
- Banquet Preparation and Presentation

FOR MORE INFORMATION

scan the QR code with your mobile device or contact:



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Visit northgatech.edu for the latest tuition rates, more information or to apply today.

Let's keep in touch

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NGTC is an Equal Opportunity Institution.

