We Inspire Future Hospitality Professionals

Discover Your Passion

And Make Your Ambition A Reality
The Culinary & Hospitality Institute

See The Advantages… of pursuing a degree in Hospitality/Culinary/Nutrition Management at Jefferson State:

- Longest ACF Accredited Culinary Apprenticeship Program in Alabama
- ACF “Exemplary Accreditation Status”
- Accredited through the Southern Association of Colleges and Schools
- ACF Certified Instructors give you the attention you deserve
- Two campuses to better serve your needs
- Affordable tuition — Approximately $10,000 for the entire two-year program
- State of the art culinary kitchens
- Student operated Bistro ProVare restaurant

The Culinary & Hospitality Institute prepares students for a variety of positions in restaurants, hotels, commercial types of food services, health care institutions, schools, and other lodging operations. Check with your four-year institution for the transferability of courses.

Degrees Offered

- Culinary Apprentice
- Culinary/Nutrition Science Management
- Baking and Pastry
- Hotel-Restaurant

Experience the Student Operated Restaurant

bistro provare

Associate in Applied Science Degree Requirements

Prior to taking courses, students should meet with an advisor to discuss program requirements. All course work in the certificate program may be applied to an Associate of Applied Science in Culinary/Nutrition Science Management. Students gain admission to the Associate in Applied Science Program (Culinary/Nutrition Science Management Option) by completing the certificate program. A student gains admission to the Culinary Apprentice and the Hotel-Motel Management Options by completing required academic course work.

For More Information,
Go Online At jeffersonstate.edu/chi
Or Call (205) 983-5214