Program Overview

Are you passionate about food and cooking or Baking and Pastry Arts? In this hands-on program you’ll gain a deep understanding and further appreciation of Culinary Arts and Nutrition and Baking and Pastry Arts learning the necessary components and the practical skills for a career in the Culinary Arts and Nutrition or Baking and Pastry Arts. Students learn by doing; preparing menus featuring American Regional and International Cuisine for the public in our restaurant, 180 Blue and preparing baked goods and pastries and fresh foods for lunch for sale at Stacey’s Express. In class and in lab, learn about classical and modern menu development, cost control and nutrition. And this is only the tip of the iceberg. Students prepare for a career they can be passionate about, and if they choose, after graduation, use the opportunity of being at UNH to advance their education to the next level with a complementary Baccalaureate degree.

Employment Areas
- Restaurants, Bakeries and Food Service Industry
- Healthcare
- Culinary Schools
- Community and Public Health
- Hotels and Banquet Facilities

Job Title Examples
- Dietetic Technician
- Food and Beverage Leader
- Sous Chef
- Nutrition Director
- General Manager
- Head/Executive Chef

Internships and Research
- Meals on Wheels
- Head Start Program
- Concord Hospital
- Health South Rehab
- Jones Family Farms Apprenticeship

Where Alumni Are Working
- Concord Hospital
- Omni Parker House
- The Renaissance Atlanta Midtown Hotel
- “The Dinner Goddess”
- Brattleboro Memorial Hospital
- Vermont Seasons Fine Catering, LLC

Further Education
- University of New Hampshire
- Culinary Institute of America
- Castleton State College

LORI DAMERON
Director
lori.dameron@unh.edu
603-862-1082

St. Martin Career Exploration Office
Career and Professional Success

STEPHANIE BANKS
Career Advisor
stephanie.banks@unh.edu
603-862-2505