

US Foods Innovation Kitchen



Palmetto Electric Trust Lobby



350+
student capacity

+ baking lab & café

2 teaching kitchens

culinary theater

+ teaching restaurant

8
classrooms

FOODseum

interactive food museum preserving and bringing to life the true story of Southern food

▶ associate degrees
▶ college certificates
in a variety of in-demand culinary and hospitality disciplines and specialties



Second-floor Gillis Sampson Chiacchiero Ballroom

Montage Palmetto Bluff Auditorium



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I chose culinary arts because I have a passion for food, and I love to cook. Being able to cook and learn in this brand new facility is a real bonus.

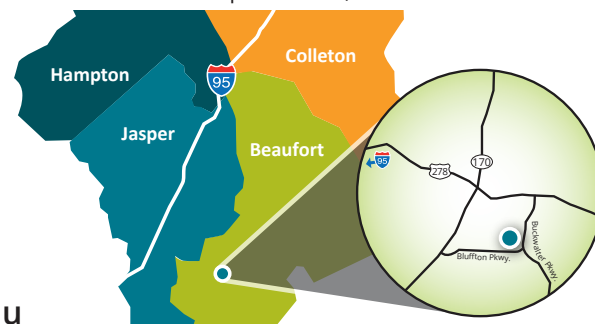
—Mark Bernhard, Culinary Arts Student

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Location

1 Venture Drive | Buckwalter Place | Bluffton, SC 29910



APPLY tcl.edu/apply
CALL 843.305.8575
EMAIL culinary@tcl.edu

tcl.edu/culinary

Statement of Non-Discrimination: The Technical College of the Lowcountry is committed to a policy of equal opportunity for all qualified applicants for admissions or employment without regard to race, gender, national origin, age, religion, marital status, veteran status, disability, or political affiliation or belief.



Culinary Institute of the South

AT TECHNICAL COLLEGE OF THE LOWCOUNTRY



CULINARY ARTS



BAKING & PASTRY ARTS



HOSPITALITY

tcl.edu/culinary

NOW OPEN



Chop, chop

Get on the path to a fast-paced and delicious career.



THE CAREER: *be in demand*

The Lowcountry's travel and tourism industry is the area's number one economic driver.

Get the hands-on training you need to land professional food service positions in hotels, resorts, restaurants, healthcare facilities and more. Graduates can expect starting salaries from \$30,000 to \$50,000 annually. With time and experience, those positions can lead to higher-paid management positions.

It's time to turn your love of all things food into a rewarding culinary arts career.



PROGRAM OPTIONS & CURRICULUM

The Culinary Institute of the South offers hands-on, practical training in culinary arts and hospitality from some of the finest chefs and professionals in the world. Expand your menu of skills by completing internships in the Lowcountry's own world-renowned restaurants and resorts. Customer service training and principles of entrepreneurship are also key components.



CULINARY ARTS

■ **ASSOCIATE DEGREE**
Master a variety of cuisines and culinary techniques.

Classes include the certificate curriculum plus menu planning; hospitality management; food and beverage controls; and marketing. General education courses and an internship round out the curriculum. Graduates are prepared to provide professional culinary services in restaurants and other commercial food establishments.
22 CLASSES | 66 CREDITS

■ **CERTIFICATE**

Earn a college certificate in less than a year. Courses include food production, introduction to baking, a survey of the hospitality industry and more. Graduates are ready for entry-level positions as prep cooks in restaurants.
8 CLASSES | 24 CREDITS



BAKING & PASTRY ARTS

■ **ASSOCIATE DEGREE**
Classes include the certificate curriculum plus courses in general education; laminated doughs and pastries; candies and confectioneries; hospitality marketing and management; and an internship. Graduates are prepared to land meaningful baking and pastry positions or start their own businesses.
22 CLASSES | 66 CREDITS

■ **CERTIFICATE**

In less than a year of studies, this certificate program prepares students to work in restaurants or other commercial baking establishments. Courses include artisan breads, cake decorating, a survey of the hospitality industry and more.
8 CLASSES | 24 CREDITS



HOSPITALITY / TOURISM MANAGEMENT

■ **ASSOCIATE DEGREE**

Learn how to manage hospitality operations and facilities. Courses include the certificate curriculum plus courses in general education; hospitality industry principles; communications and leadership; hospitality law; marketing; convention and event management; and more. Internships provide valuable hands-on training and real-world experience. Graduates, with experience, can expect to fill supervisory positions.
22 CLASSES | 66 CREDITS

■ **CERTIFICATE**

Upgrade your management skills in just under a year and increase your employment opportunities. Courses help you build management skills in a variety of hospitality sectors including resort development, hotels, food service, conventions and more.
8 CLASSES | 24 CREDITS



HEALTHY COOKING & BAKING

■ **CERTIFICATE**

This new certificate program prepares students for professional chef and cooking positions in restaurants, hospitals, assisted living facilities, and other health and wellness providers. Courses include introduction to baking and food production and an emphasis on health and nutrition. Classes in hospitality sanitation and computers round out the curriculum.
8 CLASSES | 24 CREDITS



PERSONAL ENRICHMENT *Coming Soon!*

A wide variety of short courses and seminars will be offered for students of all ages. From cake decorating, cookbook author lectures, and chef-led cooking demonstrations, the Culinary Institute of the South will host educational opportunities throughout the year. Check www.tcl.edu/culinary to see what's offered.

MAKE THE SMART CHOICE

VALUE

With S.C. Lottery Tuition Assistance, full time tuition is about \$1,500 semester. In addition, most students qualify for additional financial aid and scholarships. In fact, many attend TCL for free.*

FLEXIBLE

We work around your schedule. Go full time or part time and choose from evening and online options.

FAST

Finish certificate programs in less than a year and associate degree programs in just two years.

* Tuition, Fees, and LTA are based on Fall 2021 rates and are subject to change. Contact TCL Financial Aid for eligibility requirements.

Note: Supplies and uniforms are out of pocket expenses.



This 24-seat teaching restaurant is open to the public and provides real-world, hands-on training for advanced students. In fact, students plan and manage everything from the menu, to cooking and serving.

Named for donors Liz and Todd Clist, the Clist Café is open to the public and completely run by students. The café offers a variety of grab-and-go items from pastries to sandwiches, each handmade by students onsite.



FOODSEUM

The Foodseum, set to open in late 2022, is a one-of-a-kind interactive museum dedicated to Southern food. Educational exhibits, artifacts and unique programming will create an immersive experience for people of all ages.

