



Culinary Arts

PROGRAM DESCRIPTION

Culinary Arts Degree Program

Rated as one of the Top 10 Best Culinary Schools in Ohio by Best Choice Schools in 2021, Hocking College's Culinary Arts program incorporates cooking and management skill training in a state-of-the-art kitchens.

As a student chef, learners gain hands-on experience through coursework, live learning labs, and industry participation. Other benefits of this program include:

- Certified Culinarian Certifications.
Our instructors average 25 years of industry experience, including our Certified Master Chef on staff
Small class sizes offering students more one-on-one time with their instructors.
TServSafe Food Protection Management, Hospitality Supervision, and Certified Culinarian Certifications.
On-site practicums at Rhapsody Restaurant, the college-owned restaurant located on the historic Nelsonville Public Square.



PLACES OF EMPLOYMENT

Hocking College alumni have or are currently working at the following:
BrewDog • Columbus Convention Center • Catawba Island Club • Millstone BBQ • The Wilds • Cameron Mitchell Restaurants



ALL-INCLUSIVE PRICING

Hocking College offers all-inclusive pricing and works with students to assure they have complete college funding, including financial aid, before they start classes. All-inclusive pricing includes the following:

PER SEMESTER

- \$300.....Learning Fee
- \$20.....Health Center Services
- \$75.....Career Center Services
- \$600.....Computer Purchase 1st Semester

Not included in the All-Inclusive Pricing

- \$106.....Annual Parking

*** After IT approves your personal Computer, complete the OPT-OUT form to have charges removed from your account.

***Students must have laptop that meets College requirements. Students not verifying a satisfactory laptop with will be required to purchase one through the College. Cost is subject to market pricing.



DEGREE TRACK

2026/2027 Academic Year

AUTUMN 1				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEES
8 Weeks (1)	CULA-1101	Introduction to Baking & Culinary Industry	3.00	\$1,555
8 Weeks (1)	CULA-1109	Safety & Sanitation	1.00	\$270
8 Weeks (2)	CULA-1111	Stocks, Soups & Sauces	3.00	\$1,190
8 Weeks (2)	ENGL-1510	English Composition I	4.00	\$50
16 Weeks	CULA-1201	Catering Banquet Lab I	3.00	\$607
16 Weeks	GS-1010	Pathways to Prosperity	1.00	\$220
SEMESTER TOTAL			15.00	
IN-STATE TUITION & FEES				\$8,157
OUT-OF-STATE TUITION & FEES				\$11,427
SPRING 1				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEES
8 Weeks (1)	CULA-1113	Fundamentals of Cuisine	3.00	\$985
8 Weeks (1)	CULA-1115	Baking Development:Breads & Pasttries	3.00	\$654
8 Weeks (1)	CULA-1126	Planning & Purchasing	2.00	\$190
8 Weeks (2)	COMM-1130	Speech	3.00	\$50
8 Weeks (2)	CULA-2150	Nutrition in Commercial Food Service Operation	3.00	\$340
8 Weeks (2)	MATH-1103	Applied Mathematics	3.00	\$150
SEMESTER TOTAL			17.00	
IN-STATE TUITION & FEES				\$6,034
OUT-OF-STATE TUITION & FEES				\$9,304
AUTUMN 2				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEES
8 Weeks (1)	ACC-1101	Financial Accounting I	3.00	\$55
8 Weeks (1)	CULA-2117	Garden Manager	3.00	\$943
8 Weeks (2)	CULA-2106	Meat/Poultry/Seafood Prod & Commissary	3.00	\$1,419
8 Weeks (2)	SUPR-1117	Hospitality Supervision	2.00	\$135
16 Weeks	CULA-2600	Culinary Arts Lab II (Practicum)	4.00	\$648
SEMESTER TOTAL			15.00	
IN-STATE TUITION & FEES				\$6,865
OUT-OF-STATE TUITION & FEES				\$10,135
SPRING 2				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEES
8 Weeks (1)	PSYC-1120	Organizational Behavior	3.00	\$50
8 Weeks (2)	BIOS-1112	The Human Organism	4.00	\$500
8 Weeks (2)	GS-2010	Pathways to Prosperity II	1.00	\$170
16 Weeks	CULA-2228	American & International Cuisine	3.00	\$425
16 Weeks	CULA-2240	Table Service (SL)	1.00	\$0
16 Weeks	CULA-2650	Culinary Capstone Experience	3.00	\$1,386
SEMESTER TOTAL			15.00	
IN-STATE TUITION & FEES				\$6,196
OUT-OF-STATE TUITION & FEES				\$9,466
TOTAL CREDIT HOURS			62.00	
TOTAL IN-STATE TUITION & FEES				\$27,252.00
TOTAL OUT-OF-STATE TUITION & FEES				\$40,332.00

*All courses and course fees are subject to change. Visit us online to see the most up-to-date curriculum and pricing for this program.

QUESTIONS? CONTACT ME.

Admissions

Admissions@hocking.edu

(740) 753-7050

www.hocking.edu/culinary-arts

