



Oregon Culinary Institute ***Education Programs***

Oregon Culinary Institute offers a full spectrum of world-class culinary arts, baking and pastry arts, and restaurant management programs for individuals aspiring to careers and ownership in the restaurant industry.

PROFESSIONAL PROGRAMS

CULINARY ARTS

Associate of Applied Science Degree in Culinary Management

\$29,505 (includes tuition, fees, books, uniforms and cutlery)

60 academic weeks

The Culinary Management Associate of Applied Science program is designed to prepare graduates for a management career in a wide variety of food service industry work settings. The core curriculum covers safety, sanitation, the understanding of ingredients, flavors and cooking methods, professional cuisine, culinary artistry, food and beverage service, wine studies, dining room management, computer applications, marketing principles, human resource management, and the development of essential communication skills. Related business management studies and general education round out the program. Students learn through a combination of lecture, demonstration, extensive practice in the school's kitchen labs and open-to-the-public restaurant, and gain valuable experience during their externship at a school-approved industry property.

The Culinary Management Associate of Applied Science program is comprised of five eight-week terms in the OCI kitchen labs and classrooms, one ten-week term of English composition at another Pioneer Pacific College campus, and a 360-hour externship.

Culinary Arts Diploma

\$18,770 (includes tuition, fees, books, uniforms and cutlery)
34 academic weeks

The Culinary Arts diploma program is designed to prepare the graduate for an entry-level position in a variety of food service industry work settings. The program emphasizes safety, sanitation, the understanding of ingredients, flavors and cooking methods, and the development of basic skills. Students learn through a combination of lecture, demonstration and extensive practice in kitchen labs, and also work in the school's open-to-the-public restaurant which gives them valuable practical experience prior to their externship and graduation.

The Culinary Arts diploma program is comprised of three eight-week terms in the OCI kitchen labs and classrooms, and a 360-hour externship.

BAKING & PASTRY

Associate of Applied Science Degree in Baking & Pastry Management

\$29,505 (includes tuition, fees, books, uniforms and cutlery)
58 academic weeks

The Baking and Pastry Management Associate of Applied Science program is designed to prepare graduates for a management career in a wide variety of food service industry work settings. The core curriculum covers safety, sanitation, the understanding of weights and measures, ingredients, baking methods, pastry arts, food and beverage service, wine studies, dining room management, computer applications, marketing principles, human resource management, and the development of essential communication skills. Related business management studies and general education round out the program. Students learn through a combination of lecture, demonstration, extensive practice in the school's kitchen labs and open-to-the-public restaurant, and gain valuable experience during their externship at a school-approved industry property.

The Baking & Pastry Management Associate of Applied Science program is comprised of five eight-week terms in the OCI kitchen labs and classrooms, one ten-week term of English composition at another Pioneer Pacific College campus, and a 240-hour externship.

Baking & Pastry Diploma

\$14,150 (includes tuition, fees, books, uniforms and cutlery)
24 academic weeks

The Baking & Pastry Diploma program is designed to prepare graduates for an entry-level position in a variety of food service industry work settings. The program emphasizes safety, sanitation, the understanding of weights and measures, ingredients, baking methods, pastry arts, and the development of basic skills. Students learn through

a combination of lecture, demonstration and extensive practice in kitchen labs. They also gain valuable practical experience, prior to their externship and graduation, producing breads and desserts for the school's open-to-the-public restaurant.

The Baking & Pastry diploma program is comprised of two eight-week terms, or 32 weekends, in the OCI kitchen labs and classrooms, and a 240-hour externship.

Baking and Pastry Certificate

\$11,510 (includes tuition, fees, books, uniforms and cutlery)
16 academic weeks

The Baking & Pastry certificate program is designed to prepare the graduate for an entry-level position in a variety of food service industry work settings. The program emphasizes safety, sanitation, the understanding of weights and measures, ingredients, baking methods, and the development of basic skills. Students learn through a combination of lecture, demonstration and extensive practice in kitchen labs. They also gain valuable practical experience prior to graduation by producing breads and desserts for the school's open-to-the-public restaurant.

The Baking & Pastry certificate program is comprised of two eight-week terms, or 32 weekends, in the OCI kitchen labs and classrooms.

RESTAURANT MANAGEMENT

Associate of Applied Science Degree in Restaurant Management

\$26,110 (includes tuition, fees, books, uniforms and cutlery)
64 academic weeks

The Restaurant Management Associate of Applied Science program is designed to prepare graduates for a management career in a variety of food service industry work settings. The core curriculum covers basic culinary arts, food and beverage service, wine studies, dining room management, computer applications, marketing principles, human resource management, and the development of essential communication skills. Related business management studies and general education round out the program. Students learn through a combination of lecture, demonstration, and extensive practice in the school's open-to-the-public restaurant, and gain valuable experience during their externship at a school-approved industry property.

The Restaurant Management Associate of Applied Science program is comprised of three eight-week terms in the OCI kitchen labs and classrooms, three ten-week terms at another Pioneer Pacific College campus, and a 360-hour externship.

Restaurant Management Diploma

\$18,690 (includes tuition, fees, books, uniforms and cutlery)
34 academic weeks

The Restaurant Management diploma program is designed to prepare graduates for an entry-level position in a variety of food service industry work settings. The core curriculum covers basic culinary arts, food and beverage service, wine studies, dining room management, computer applications, marketing principles, human resource management, and the development of essential communication skills. Students learn through a combination of lecture, demonstration, and extensive practice in the school's open-to-the-public restaurant, and gain valuable experience during their externship at a school-approved industry property.

The Restaurant Management diploma program is comprised of three eight-week terms in the OCI kitchen labs and classrooms, and a 360-hour externship.

SOMMELIER PROGRAM

Sommelier Diploma Program (Offered by the International Sommelier Guild)

Oregon Culinary Institute partners with the International Sommelier Guild to offer Sommelier Diploma classes and coursework at the school's facility.

CONSUMER CLASSES

Individual Consumer Cooking Classes

\$95 to \$125

Oregon Culinary Institute offers a full range of cooking classes in many formats, for home cooks and enthusiasts of all levels. The classes are taught by the same professionally trained chefs/educators who teach the school's professional programs. Because the consumer classes are taught in the same kitchens used for the professional programs, all classes occur on the weekends.

As with the institute's professional programs, the emphasis is "hands-on" – students slice, dice, stir and taste. And all classes concentrate on technique, meaning the classic and proven methods that form the foundation of good cooking, regardless of ingredients or ethnic origin.

Anyone can read a recipe. Oregon Culinary Institute aims to help students understand how cooking works.