

## Blue Ridge Community & Technical College Culinary Arts

**March 20, 2025**

### Program Summary

Blue Ridge CTC's A.A.S. in Culinary Arts equips students for professional careers in the culinary industry through hands-on training, technical instruction, and essential workplace skills. Balancing artistry and practicality, the program builds expertise in fundamental cooking techniques, global cuisines, nutrition, food safety, and food service management, ensuring graduates are prepared for professional kitchen environments.



### Strengths & Noteworthy Practices

Development of [Essential Employability Qualities](#) (EEQs) is intentionally integrated with students engaging in hands-on, real-world experiences that build creativity, problem-solving, teamwork, and professionalism. Reflection activities, journaling, and portfolio development support learning and adaptability.

Integrated Career Support Services, Employer Engagement, and Alumni Engagement are particularly strong. The internship program, required for all students, is well designed and provides valuable hands-on experience that strengthens workplace readiness and connects students directly with industry professionals. An active Culinary Advisory Board and industry partnerships align curriculum with workforce needs. Employers provide direct feedback on student performance, enhancing relevance and continuous improvement. Alumni contribute as mentors and faculty, while graduates inform curriculum updates, reinforcing strong industry alignment and program relevance. Financial and programmatic supports help ensure inclusive access to learning and career preparation, including accommodating special needs interns.