

GBU CULINARY

The Culinary school provides the knowledge and necessary practice to obtain a career as a professional in the culinary industry. We offer small class sizes, and individual attention by our faculty and guest chef instructors. These 1 year degree programs were created to assist the student to move quickly through the necessities of culinary or pastry arts an into their intended career.



MAJOR PROGRAMS

CULINARY ARTS

The perfect pathway for students looking to learn a broad array of skills within the culinary field. Course work includes all aspects necessary to obtain a career in the food-service industry including: cooking fundamentals, management and sanitation. Along with having a high quality curriculum, you will also obtain first-hand experience at our student ran campus restaurant.

PASTRY ARTS

Interested in a career full of sweets? Our Pastry Arts program teaches students the basic skills needed to become excellent at baking and creating delicious pastries. Course work includes all aspects necessary to obtain a career in the food-service industry including: baking and pastry fundamentals, management and sanitation. Along with having a high quality curriculum, you will also obtain first-hand experience at our student ran campus bakery.