

Business & Accounting:

Culinary Arts



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Whisking up success with a career in the culinary food service industry.

The Business Administration Culinary Arts program is designed for students interested in entering the business management side of the culinary food service industry. Whether your goal is to work for an established business or to tap into your entrepreneurial side by opening your own restaurant or bakery, this program is for you.

Through an exclusive cooperative program between Thiel College and Laurel Technical Institute (LTI), students spend three years at Thiel College and a year studying culinary arts at LTI. They will graduate with both a Bachelor of Arts degree in business administration and a culinary certificate.

We think you'll agree that it is the best of both worlds—a traditional liberal arts experience paired with professional hands-on culinary skills.



"Cooking is at once child's play and adult joy. And cooking done with care is an act of love."

Craig Claiborne | The New York Times food editor

Combining a business administration degree with a culinary arts certificate opens several interesting and rewarding career opportunities. You'll receive a comprehensive education in various facets of business such as accounting, management, marketing, and operations management. Concurrently, the culinary arts courses cover a range of essential skills including culinary techniques, classical and international cuisines, American regional dishes, baking and pastries, and food and beverage management.

Here are a few of things you can do with a business management degree with a culinary arts certificate

- **Restaurant Manager** - Responsible for overseeing daily operations in restaurants, ensuring efficient service, managing staff, and maintaining safety and hygiene standards. Annual salaries in Pittsburgh typically range from **\$52,068 to \$64,475**.
- **Caterer** - Coordinates food services for events, working closely with clients to plan menus and manage food preparation, transportation, and service. Annual salaries in Pittsburgh typically range from **\$44,902 to \$62,796**
- **Food Service Director** - Manages food production and delivery in institutional settings like schools, hotels, and hospitals. Responsibilities include vendor communication, distribution oversight, and sanitation management. Annual salaries in Pittsburgh range from **\$88,714 to \$125,759**.
- **Food Safety Specialist** - Ensures food safety and hygiene standards are met in restaurants and food production facilities to prevent illnesses. Average annual salary in Pittsburgh is around **\$79,222**.
- **Food Truck Manager** - Manages daily operations of food trucks, including event planning, staff management, inventory control, and customer satisfaction. Average salaries in Pittsburgh range from **\$48,000 to \$53,000**.

Here are some exciting things you'll get to do in our program:

- Be knowledgeable about food design and preparation to succeed in the field.
- Become familiar with purchasing, inventory and cost controls, and front-of-the-house operations.
- Gain the confidence to understand and maintain the highest standards needed for working in the food service industry.
- Perform basic business management functions.
- Operate both independently and as a team member in a professional kitchen environment.
- With the enduring demand for dining experiences, graduates can contribute to creating memorable culinary experiences for customers throughout their careers.

You can afford to attend Thiel College. We have given out over \$22 million in scholarships since 2023. Contact an admissions counselor to learn about scholarship opportunities.

** Salary.com May 2024. Salary ranges can vary widely depending on many important factors, including education, certifications, additional skills, the number of years you have spent in your profession.

