

VIRGINIA WESTERN COMMUNITY COLLEGE

Culinary Arts AAS and Certificate Guidelines

- **CUL 106 Principles of Culinary Arts I** and **HRI 158 Sanitation and Safety** are the pre-requisites that **MUST** be taken before any other lab class. Students may enroll in other lecture only culinary classes or general education courses while completing these two pre-requisites.
- It is important to follow the sequence of classes listed in the catalog. If a class is listed as a fall class, it will only be offered in the fall; same goes for spring.
- Full uniform must be worn for ALL culinary classes both lecture and lab. Uniform information is attached.
- Mercer 15-piece custom cutlery set is mandatory and can be purchased in the bookstore.
- All culinary classes are taught at the Claude Moore Education Complex in downtown Roanoke (behind the Roanoke Higher Education Center). Directions and parking information: [Directions and Parking | Roanoke Higher Education Center - Roanoke Higher Education Center](#). Students can park free in lots #2, #4 and #5 with a permit.
- Culinary classes fill up quickly! Be sure to plan out your schedule with your faculty advisor before enrollment begins and register as soon as possible.
- Chef Jim Zeisler is the program head and can be contacted in his office at the Claude Moore Education Complex at 540-857-6331 or email jzeisler@virginiawestern.edu. He is also a faculty advisor and can answer questions about the industry, give details about the content of the classes and the sequence they are taken in.
- The School of Business, Technology & Trades oversees the program. They are in Webber Hall room 305, and the main phone number is 540-857-7272.

VIRGINIA WESTERN COMMUNITY COLLEGE

Associate Degree & Career Studies Certificate Supplies

IF FINANCIAL AID HAS BEEN AWARDED AND AVAILABLE AFTER TUITION IS PAID, STUDENTS MAY USE IT TOWARD THE PURCHASE OF SUPPLIES SOLD IN THE COLLEGE BOOKSTORE.

MANDATORY: Cutlery Set

Available at the bookstore

\$ 423.99 Mercer Custom 15-piece knife and garnishing tool set

MANDATORY: Uniform

Available at the bookstore

One full uniform (excluding shoes) is approximately \$125 depending on size.

- *Chef Coat** White – Standard French Knot with Logo & name embroidered
- Chef Pant** Black & White Check
- Bib Apron** White
- Chef Hat** Adjustable White
- ¹ Black Shoes**

¹ Black non-skid shoes can be purchased at any store the student chooses. Shoes must be closed toe and heel. -hard style shoes required (tennis shoes and soft cloth shoes will not be permitted)

** Chef coat should have name embroidered. We recommend Two & A Half Sisters (2130 Colonial Ave. Roanoke, VA 24015/540-491-9787) or Embroidery by Patty (Facebook: Embroidery by Patty/540-597-8173).*

OPTIONAL: Classic Knife Cuts Visual Model Set IV

Available at the bookstore or www.ardculinary.com. As part of your coursework, you will need to learn how to make consistent cuts that conform to the accepted culinary standards. These kits will aid you in that learning process and will serve as a valued reference throughout your culinary career.



Please contact the School of Business, Technology and Trades
at 540.857.7272 with questions.