



HOSPITALITY & CULINARY

Hospitality & Culinary

These programs are based in Jackson, Wyoming with an extension program in Riverton and Lander, WY.

Learn the foundational skills, industry standards, and professional processes key to working in the hospitality and culinary trades from industry professionals and leaders. Utilize connections to local businesses for work or internships at some of the region's leading hotels, resorts, and restaurants.

Program courses include full-length semester courses and condensed courses to provide the student with a dynamic learning experience.

Degree/Certificates

- Associate of Applied Science
- Certificates I, II

Learn Skills

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| • Administrative/Front Office Procedures | • Knifework & Safety |
| • Baking | • Leadership & Management |
| • Culinary Nutrition | • Meats, Poultry & Fish Preparation |
| • Customer Service | • Pantry & Garde Manger |
| • Food & Beverage Service | • Sales and Marketing |
| • Food Safety & Sanitation | • Sauces & Soups |
| • Foundations and History of Hospitality and Tourism | • Wine Appreciation |

Non-Discrimination Statement

Consistent with its mission to value diversity and to treat all individuals with dignity and respect, Central Wyoming College does not discriminate on the basis of race, color, religion, sex (including pregnancy, sexual orientations, marital status, or gender identity), national origin, age, disability (mental and/or physical), veteran status, or genetic information in admission, or access to, or treatment, or employment in its educational program services or any other activities. The college makes reasonable accommodations to serve students with special needs and offers services to students who have the ability to benefit. Inquiries concerning:

- Title VII and Title IX may be referred to Jennifer Appleby, Director of Human Resources, Central Wyoming College, 2660 Peck Avenue, Riverton, WY 82501 (307) 855-2112
- Section 504 of the Rehabilitation Act may be referred to: Nicole Schoening, CWC Counselor and Disability Services Coordinator, Central Wyoming College, 2660 Peck Avenue, Riverton, WY 82501 (307) 855-2011. Inquiries may also be sent to the Office of Civil Rights for Wyoming at Denver Office, Office of Civil Rights, U.S. Department of Education, Federal Building, 1244 Speer Blvd, Suite 310, Denver, CO 80204-3582, 303-844-5695, Fax 303-844-4303, TDD 303-844-3417, email OCR_Denver@ed.gov.



Snapshot

- Practical-based training by executive chefs, general managers, hoteliers, and leaders
- On-location learning at local hotels, restaurants, farms, and resorts
- Support local events and initiatives with industry partners
- Attend educational and enrichment events in the community
- Paid internship and work opportunities often with housing
- Workforce connections and support
- Earn industry-recognized standards and certifications
- Operate our state-of-the-art mobile kitchen
- Be part of the next generation of hospitality and culinary professionals driving WY forward

Pathways to...

- Guaranteed advanced workforce placement
- Strong relationships with local professionals
- Preparedness for continuing education
- Deep understanding and experience across the industry



To view our faculty,
visit www.cwc.edu/faculty



To learn more about the program,
visit www.cwc.edu/culinary



Central Wyoming
College

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www.cwc.edu/apply