

SCHOOL OF CULINARY ARTS



laurel.edu

Hermitage Campus
2370 Broadway Avenue
Hermitage, PA 16148
724-983-0700

Sharon Satellite
200 Sterling Avenue
Sharon, PA 16146
724-983-0700

Uniontown Campus
11 E Penn Street
Uniontown, PA 15401
724-439-4900

Morgantown Branch Campus
200 Wedgewood Drive
Morgantown, WV 26505
304-381-4097

(a Satellite Campus of LTI Hermitage)

(a Branch Campus of LBI Uniontown)

Culinary Arts

DIPLOMA *Now available ONLINE and ON-GROUND!*

Develop a strong foundation in the art of cooking through theory, technique, and palate training. Our chef instructors will help train your senses, guiding you through an incredible range of tastes and flavors, from herbs and condiments to vegetables and meats. You'll also spend a semester growing and harvesting food in our on-campus garden, serving in our school restaurant, and working to create community events that celebrate and engage local farmers and producers.



CONTENT COURSES

(For complete course outlines see our program catalog at laurel.edu)

- Sanitation and Safety
- Butchery
- Introduction to Culinary Arts
- Culinary Fundamentals I
- Culinary Fundamentals II
- Culinary Fundamentals III
- Menu Planning
- Sustainability, Horticulture & Local Sourcing
- Food & Beverage Management
- Baking, Pastry & Dessert Essentials
- International Cuisines
- Internship

This program model is offered at the following locations:
Hermitage (PA).

Laurel's program prepares you to take the following industry-recognized credentials:



School Restaurant & Garden



Laurel's on-site restaurant gives you the opportunity to build skills in the type of environment that you can expect in future career options. It allows for professional interaction with members of the community

and gives you the opportunity to practice your skills in the very environment you've been learning in. We've also integrated an on-site garden where you'll put your local sourcing and sustainability skills into practice!



Greenhouse Partnership

Whole Life Services Inc. and Laurel Technical Institute have teamed up to bring our students a fully functioning, on-site greenhouse! Learn the importance of sustainability and horticulture in the classroom and then put it into practice! Our students gain through experiential learning by having the opportunity to literally grow the tools they need! Our partnership with Whole Life Services on this greenhouse helps open doors and hands-on experience that you won't get anywhere else!

Culinary Restaurant Incubator

Laurel's Small Business Incubator now provides a community kitchen that helps new and growing food-based businesses reach the next level. This incubator is an affordable way to grow your business without making a huge capital investment! We support our students in all stages of business development and at Laurel, we understand that starting a culinary business has challenges, but we strive to give you the opportunity to grow within our walls first before taking the leap of continued growth in your own space!