



COLLEGE OF FOOD INNOVATION & TECHNOLOGY

CULINARY SCIENCE & PRODUCT DEVELOPMENT

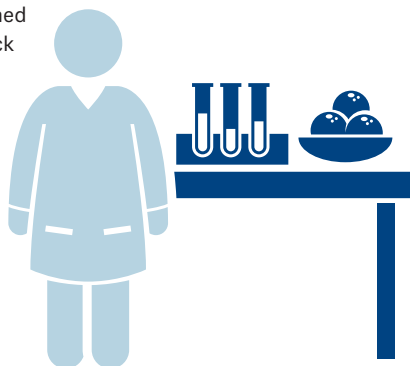
INDUSTRY FOCUSED LABS & CLASSROOMS

Cuisinart Center for Culinary Excellence (CCCE) Building

- 30 teaching labs and classrooms
- 9 hot kitchens
- 3 dining rooms
- 2 garde manger
- 2 bake shops
- Artisan bread lab
- 7 pastry and chocolate labs
- 2 meat-cutting labs
- International Baking & Pastry Institute

Bistro 61 Lab

- Learning lab in a form of a restaurant
- Students manage lunch and dinner for guests
- Experience gained in front and back of house



Food Innovation Design Lab (FIDL)

At the FIDL students

- research market trends
- study competitive products
- source and price ingredients
- develop and refine shelf-stable recipes

UNIQUE TO JWU

The *Future Food All-Stars Challenge* competition set the stage for nine student teams from across all JWU colleges to work on developing their business ideas into full-fledged concepts they would pitch to investors. Our first Food Entrepreneur in Residence, Tyler Florence '94, '04 Hon., proud JWU alum and *Food Network* star, worked with the teams to help them refine their products and get them ready for the live competition.

FUTURE FOOD ALL-STARS CHALLENGE

100+ STUDENT ORGANIZATIONS AND CLUBS

- Nutrition Society
- Student Activists Supporting Sustainability (SASS)
- Bee the Change, JWU Providence's Apiary Society, a student beekeeping club
- Club of Culinary Excellence
- Cooking Asia



CULINARY SCIENCE CAREER POSSIBILITIES

- Food Technologist
- Recipe Tester
- Research Chef
- Quality Assurance Manager
- Research and Development Chef

WHERE CAN CULINARY SCIENCE GRADS WORK AFTER GRADUATION?

- Campbell's
- Kraft Heinz Co.
- Tyson Foods
- Dunkin' Brands
- Land O'Lakes
- McCormick
- Stonewall Kitchen

