



Over the last half century, the College of Food Innovation & Technology (CFIT) at Johnson & Wales University (JWU) has established itself as one of the country's most respected institutions for food and culinary education. CFIT alumni include celebrated food professionals in the industry who run award-winning restaurants, author books, create prolific food media, design new products for global supply chains, develop meal and nutrition strategies for professional athletes, manage hotels and resorts around the world, teach in K-12 and collegiate culinary programs and so much more.

No matter their major, CFIT students hone their technical skills in the college's state-of-the-art kitchen laboratories with world-class instructors and garnish that training with comprehensive liberal arts coursework. Our students see food in its business, political, social and cultural contexts and enter the work world well-rounded, with the intellectual curiosity and creativity required for economic mobility and return on investment.

2026-27 Programs

UNDERGRADUATE DEGREES		GRADUATE DEGREES	
Applied Food Science (B.S.)	Charlotte	Food Safety (M.S.)	Online
Baking & Pastry Arts (A.S.)	Providence Charlotte	Food Systems Innovation & Leadership (M.S.)	Providence
Baking & Pastry Arts (B.S.)	Providence	GRADUATE CERTIFICATE	
Culinary Arts (A.S.)	Providence Charlotte	Advanced Food Systems Studies	Providence
Culinary Arts (B.S.)	Providence		
Culinary Nutrition (B.S.)	Providence Charlotte		
Culinary Science & Product Development (B.S.)	Providence		
Food & Beverage Entrepreneurship (B.S.)	Providence Charlotte Online		
Sustainable Food Systems (B.S.)	Providence		

2,513
students

10
programs

21
average
class size

40,115
alumni

Notable Alumni

Emeril Lagasse '78, '90 Hon.
Michelle Bernstein '94, '03 Hon.
Chris Cosentino '94
Tyler Florence '94, '04 Hon.
Rock Harper '96
Graham Elliot '97
Lorena Garcia '00, '14 Hon.
Tristan Epps '09

Facilities

50
specialty labs
universitywide

At the Charlotte Campus, specialized beverage, culinary and baking/pastry labs are housed within the Academic Center, located in the heart of Charlotte's thriving

Gateway Village area. Many of the lab spaces boast a view of bustling Trade Street where passers-by can get a glimpse of the pastries, cakes and breads our students craft. Charlotte CFIT students explore North Carolina's farms and food hubs to learn how to advocate for sustainable foodways.

In Providence, CFIT programs are housed on our Harborside Campus, with stunning views of Narragansett Bay. Labs are located in the Harborside Academic Center and the Cuisinart Center for Culinary Excellence, the country's first LEED-certified culinary educational facility.

Both Providence and Charlotte are noted "food cities," with ample part-time work opportunities in every facet of the food and hospitality sectors. Many of the fantastic restaurants, cafes and bars in both cities are owned and operated by JWU alumni and are important parts of the JWU student experience.

Career Outcomes Rate

92.3%
career
outcomes
rate

Johnson & Wales University enjoys a 92.3% career outcomes rate for our 2024 universitywide graduates who earned an associate or a bachelor's degree. This rate reflects the percentage of JWU graduates

who secure full or part-time employment, are enrolled/accepted in a program of study to continue their education, are performing voluntary service, or enlist in military service within six months of graduation. The 2024 JWU rate is 6.6 percentage points higher than the national average. For more information, visit jwu.edu/career-outcomes.

Experiential Education

JWU students are invested in their education and are intentional about their experiences, ensuring that their learning is authentic and purposeful. CFIT programs require credit-bearing internship or study abroad experiences that literally take students all over the world and embed them in some of the most successful food and hospitality businesses in the industry.

- Sustainable Food Systems students work with food-centric nonprofit organizations to learn about and assist with services that directly impact food access, nutrition outcomes and the farm economy in the region.
- Culinary Arts students develop casual cuisine concepts that are implemented in campus dining halls and run pop-up restaurants and cafes every week as part of their junior and senior-level lab courses.
- Culinary Nutrition students work closely with faculty to deliver cooking and nutrition education to medical professionals and community members with food security or nutritional needs.

- Baking & Pastry Arts students lead the charge on baking-themed after-school programming that encourages a love for cooking and baking among K-12 students.

100%
students
participated
in experiential
education

To support students' career success, JWU faculty and career advisors from Experiential Education & Career Services offer career readiness planning and advising and can assist students with selecting internship sites. Over 95% of internship site supervisors in 2023-24 rated JWU Providence's internship program as good or exceptional and describe our students as uniquely prepared for work compared to interns from other institutions.

Often, CFIT labs and classrooms incorporate projects from JWU's Ecolab Center for Culinary Sciences so that students experience the process of food innovation from start to finish. Relaunched in April 2023, the center provides product development, lab analysis, nutrition assessment, HACCP planning and regulatory services for food entrepreneurs and manufacturers from across the country.

The annual FIT Symposium, sponsored by the Ecolab Center, brings together food professionals and entrepreneurs from across the country; this unique event celebrates innovation as a solution to problems or key to opportunities in food service, product development and the larger food system. Students participate in the symposium workshops with well-known food leaders.

Through clubs and organizations, CFIT students staff important campus events, complete community service hours, participate in internal and national competitions and spend considerable extracurricular time in our kitchen labs with their faculty advisors.

Industry Partners

Industry partners include, but are not limited to, the following:

American Culinary Federation	Nation's Restaurant News
American Hotel & Lodging Association	National Honey Board
Azuluna Foods	National Restaurant Association
Bread Bakers Guild of America	Ocean Spray
Chaîne de Rôtisseurs	ProStart
Compass Group	RATIONAL
ConAgra	Society of Wine Educators
Denver Broncos	Sodexo
Disney	Tyson Foods
Ecolab	USDA
Eleven Madison Park	Wine & Spirit Education Trust
Marriott	