

USA TODAY CLASSIFIEDS BLOG

10 BEST CULINARY SCHOOLS IN AMERICA



Are you a self-professed “foodie”, who often posts their meals on Instagram? Do you attend Sunday brunch religiously?

Do you envision yourself becoming the next [Anthony Bourdain](#)?

If the answer’s an easy yes, then a career in the culinary arts might be just what you’re craving. There are a lot of difficult decisions to make in life, but choosing a career doesn’t always have to be one of them. But you will have to decide where you want to study, and that’s not always easy – especially when there are so many great options.

Below, we’ll review 10 of the best culinary schools in America. Your decision just got a whole lot easier.

1. Institute of Culinary Education

Founded in 1975 by Peter Kump, the Institute of Culinary Education (or ICE) has locations in both New York City and Los Angeles.

ICE is known by many in the industry as a great place to kickstart a career in the culinary arts. With many different career training programs like Culinary Arts, Culinary Management, Pastry & Baking Arts, and Hospitality Management, the Institute of Culinary Education has something to satisfy everyone.

2. The Culinary Institute of America

At the Culinary Institute of America, you can realize your dream of becoming the next Anthony Bourdain, because he's one of the institute's many alumni. The Culinary Institute of America offers both Associate and Bachelor's degree programs.

Among them are Bachelor's degree programs in Culinary Arts Management or Baking and Pastry Arts Management and Culinary Science – and Associate degrees in Culinary or Baking and Pastry Arts.

3. International Culinary Center

With its wide range of programs, it's no wonder why the International Culinary Center has such impressive alumni. Among them are Bobby Flay, David Chang, Dan Barber, and Christina Tosi, to name a few. It really is one of the best culinary schools in America.

Students of the International Culinary Center can enroll in the following programs:

Culinary Arts

Pastry Arts

Farm To Table Culinary

Italian Culinary

Bread Baking

Cake Techniques

Sommelier Training

Culinary Entrepreneurship

And that's not even an exhaustive list. The Culinary Entrepreneurship program will provide students with a foundation to start their own business. This may include teaching them things like the [restaurant food cost formula](#) and so much more.

4. Johnson & Wales University

Johnson & Wales University in Providence, Rhode Island features an associate degree program which focuses on culinary arts. Like most associate degree programs, the associate culinary degree can be obtained in two years.

The first year of the program focuses on teaching students the basics, while the second year gives students the opportunity to advance their techniques and skill set as they learn to cook both classic and international dishes.

Johnson & Wales also features an exchange program for its culinary students in which they can choose to swap places with other culinary students in Ireland or Portugal.

5. New England Culinary Institute

At the New England Culinary Institute located in Montpelier, Vermont, students focus on farm-to-table fare in true Vermont fashion. With small classes never exceeding 10 students, there's no shortage of one on one time with instructors.

Students enrolled in the Culinary Arts associate degree program are required to complete two externships totaling 1 year, or 700 hours.

With so much real-world experience, graduating students are well-prepared for entry into the professional workforce.

6. The Culinary Institute of New York

The Culinary Institute of New York gives students a variety of different options.

Offering both Bachelor and Associate degree programs in culinary studies and a BBA in Hospitality Management, there's something for each student here, no matter what type of career they're working towards.

Both of the culinary programs also include a co-op, providing students with real-world experience which helps them prepare for just that.

7. Kendall College of Culinary Arts

At Chicago's Kendall College of Culinary Arts, there are not one, but 12 professional-grade kitchens, a sustainable garden, a bread oven that's outdoors, and kitchens designed for the production of chocolate and other sweet treats.

In addition to their core culinary curriculum, students also study language, humanities, and many other areas, providing them with a well-rounded degree.

8. L'Academie de Cuisine

L'Academie de Cuisine has been shaping students in Washington, D.C. and the surrounding areas for over 40 years. With degree programs in both Culinary and Pastry Arts, the classics are certainly covered here.

9. Auguste Escoffier School of Culinary Arts

Named after the iconic French chef Auguste Escoffier, the Auguste Escoffier School of Culinary Arts has locations in both Austin, Texas, and Boulder, Colorado.

Much like each of the other culinary schools we've mentioned in this list of the best culinary schools in America, the Auguste Escoffier school also offers externships to its students. In addition, though, the school provides assistance in career placement for all alumni throughout their lives.

If that's not loyalty, we don't know what is.

10. San Diego Culinary Institute

In addition to its kitchen classroom-based courses, San Diego's Culinary Institute also requires students in the culinary program to attend some lecture-based courses as well. However, most of the learning is done in the classroom, which never exceeds more than 16 students.

An externship program is also required, providing students with over 200 hours of experience working in a real kitchen.

A Final Word on the Best Culinary Schools in America

There are so many culinary degree programs to choose from in America. There's no need to feel overwhelmed, though, because we've done all of the hard work for you.

We've narrowed down 10 of the best culinary schools in America, so your decision on where to study won't be so difficult to make.

If you want to learn about more degree programs we'd recommend, why not munch on the rest of our blog? We've written about the top 10 schools for [video game design](#) and so much more.

Come [check us out](#) today. You'll find something that satisfies you.

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