

2022-2023 TTC Catalog - Culinary Institute of Charleston

The Culinary Institute of Charleston (CIC) responds to the expanding educational needs of one of the area's largest industries. The \$5.7 billion economic impact of tourism in the greater Charleston area includes 105,000 related jobs, according to the Center for Business Research of the Metro Charleston Chamber of Commerce. Within South Carolina, hospitality and culinary employment is significant. The economic impact of this industry continues to increase nationally and internationally. Education within this field offers a range of employment opportunities and career progression.

In culinary arts studies, CIC offers Associate in Applied Science degrees in Culinary Arts Technology and Baking and Pastry Arts, which are accredited by the American Culinary Federation Accrediting Commission. CIC also offers certificates in Culinary Arts, Advanced Culinary Arts, Baking and Pastry, Cake Decorating, and Dietary Manager.

In hospitality and tourism studies, CIC offers the Associate in Applied Science degree in Hospitality and Tourism Management, which is accredited by the Accreditation Commission for Programs in Hospitality Administration. CIC also offers certificates in Hotel Operations, Event Management, Food and Beverage Operations, and Beverage Service Essentials.

Classes focus on quality in product and service. Hands-on training takes place within the modern CIC laboratories and through cooperative industry work experiences.

CIC Mission

The Culinary Institute of Charleston at TTC provides students with technical and interpersonal skills valued by our industry and community partners to empower students when seeking employment.

CIC Vision

The Culinary Institute of Charleston at TTC will create a foundation for student excellence, commitment to our community and enrichment of the industry that we serve.

Associate Degree

Baking and Pastry Arts

Culinary Arts Technology

General Technology - Marine Stewardship

Hospitality and Tourism Management

Certificate

Advanced Culinary Arts

Baking and Pastry

Beverage Service Essentials

Cake Decorating

Culinary Arts

Dietary Manager

Event Management

Food and Beverage Operations

Hospitality Entrepreneurship

Hotel Operations