



2019 FACT SHEET Culinary Arts Department (SICA)

PROGRAM HIGHLIGHTS:

- Largest and only English language culinary school in Korea for 4-year & 2-year degrees (Culinary or Baking and Pastry)
- Global instructors and professors with a depths of industry expertise and international experience
- State-of-art culinary facilities and utilization of top-class products and authentic ingredients
- Industry partnerships and connections with premium global brands
- Competitive internship program (placement location and availability depend on visa restrictions and student capability)
- 3-week intensive hands-on practical block schedule
- Students with a 2-year degree may transfer into the program (limitation may apply to the number of transferred credits awarded based on applicant's prior degree and studies)

SPECIALIZED COURSES AND TRACK OPTIONS:

Restaurant practicum	On-campus restaurant practice at Staricco Café & simulated restaurant service is open to public
Global Chef Series	Special guest lecture series by culinary & food related professionals throughout the year
Track Option	Students in their second year of study (4-year program) will choose between Culinary Track or Baking and Pastry Track
Culinary Arts	Korean Cuisine and Dessert, Health and Dietary Cuisine, Meat & Seafood Fabrication, Garde Manger, Classical European Cuisine, Modern Culinary Techniques, Chinese Cuisine, American Regional Cuisine, Global Breakfast, Etc.
Baking and Pastry	Introduction to Breads, Pastry Fundamentals, Chocolates, Laminated Dough, Frozen Patisserie, Etc.
F&B Management	Beverage Appreciation, Nutrition and Science of Cooking, Global Wine and Spirits, Menu Planning, Cost Control, Entrepreneurship and Marketing, Banquet and Special Functions, Human Resource

Management, Hospitality Math, Recipe Writing and Development, etc.

CORPORATE AND INDUSTRY PARTNERSHIPS (PARTIAL LISTING):

- **Illy Coffee, Italy** – Coffee Training Partner
- **Nestle International** – Food and ingredient supply and sponsorship
- **Hanwha Resort and Hotels** – Food supply and sponsorship
- **Rougie Foie Gras, France** – Training Partner and Product Sponsor
- **Ronnefeldt Tea** – Tea supplier and sponsorship
- **Ecolab, Korea** – Hygiene and Sanitation Training Partner and Product Supporter
- **Schott-Zwiesel, Germany** – Glassware Partner and Sponsor
- **Wine & Spirits Education Trust** – Wine Education Partner
- **Jumeirah International, Dubai** – Hotel Partner, Employer
- **Kempinski Hotels, Germany** – Hotel Partner, Employer
- **Lactalis, France** – Cheese and Dairy Sponsor and Supporter
- **Kotes, Co., Ltd** – Gelato equipment supplier and sponsor
- **Hela Spice** – Spice sponsor

INTERNATIONAL ACADEMIC PARTNERSHIPS (PARTIAL LISTING):

- Institut Paul Bocuse – France
- INBP (Institut National de la Boulangerie Patisserie) - France
- National Kaohsiung University of Hospitality and Tourism – Taiwan
- Emirates Academy of Hospitality Management – UAE
- Berjaya University College of Hospitality - Malaysia
- Culinary Arts Academy – Switzerland
- Institute of Technical Education – Singapore
- STP Bali - Indonesia

POTENTIAL CAREER PATHS:

- Chef (resorts, hotels, restaurants, cruise ships, catering and banquet)
- Food and beverage product sales and marketing
- Menu developer and consultant
- Culinary educator
- Food journalism -writer or critic
- Food logistics coordinator
- Restaurant owner
- Franchise operator or owner

ADDITIONAL COSTS:

In addition to the fees paid as part of general admission, certain additional costs are required to fulfill student's participation as a student. All departments have a Student Council Fee (administered by Student Council and monitored by Department Chairs) to include costs that are incurred during a student's 3.5 years with the university. Most departments administer the fees in the same approximate manner.

Culinary Arts (SICA)

Culinary Arts departments require standardization of uniforms and dress related to the department. For **Culinary Arts (SICA) & Institut Paul Bocuse (IPB)**, fees for uniforms and knives require the following purchases after arriving at the University:

1. Books 72,000원
2. Knives kits 249,000원
3. cooking shoes 39,600원
4. uniform sets 195,000원 (includes list below)
 - uniform tops (3) 87,000
 - SICA needlepoint patch (3) - 6,000
 - WSU needlepoint patch (3) - 6,000
 - Pants (2) - 52,000
 - Apron (2) - 14,000
 - Scarf (2) - 8,000
 - Hat (3) - 3,000
 - Side Towel (2) - 12,000
 - Scarf ring (1) - 5,500
 - Name tag (1) - 10,000