



Kendall College
CHICAGO • UNITED STATES OF AMERICA



GRADUATE READY FOR THE WORLD

EARN YOUR BACHELOR'S DEGREE IN BUSINESS, CULINARY ARTS
OR HOSPITALITY MANAGEMENT



BAKING AND PASTRY

BUSINESS

CULINARY ARTS

HOSPITALITY MANAGEMENT

kendall.edu



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ACADEMIC CALENDAR¹

WINTER TERM:
JANUARY - MARCH

SPRING TERM:
APRIL - JUNE

SUMMER TERM:
JULY - SEPTEMBER

FALL TERM:
OCTOBER - DECEMBER



WHY KENDALL?

From the moment you walk through the front door, you'll experience the energy that makes the Kendall campus so unique. With award-winning instructors and experienced staff, Kendall is truly a leader in business, culinary arts and hospitality management.

PRACTICAL, REAL-WORLD EXPERIENCE

Kendall's approach to learning brings the real-world right into the classroom, giving you a professional edge. In addition, expert Career Services staff members help you jump start your future with finding internships, Optional Practical Training (OPT) and building a professional network.

CHICAGO

Our campus is located in downtown Chicago, one of the world's most vibrant business, culinary and hospitality centers. Chicago is the third largest city in the U.S. offering over 4,980 restaurants, 113 hotels in Chicago's Central Business District and 33 Fortune 500 companies⁵.

GLOBAL

As part of the *Laureate International Universities*® network, Kendall students have the chance to study across 70 universities in 25 countries.

ACCREDITATION

Kendall is accredited by The Higher Learning Commission; ncahlc.org.

Kendall is authorized to operate and offer degrees by the Illinois Board of Higher Education; ibhe.org.

Kendall's Associate degree in Culinary Arts and the Associate degree in Baking and Pastry in the School of Culinary Arts are accredited programs by the American Culinary Federation Education Foundation Accrediting Commission; acfcchefs.org.

95%

of June 2015 graduates
who were seeking
employment reported
working in their field within
six months
of graduation.²

UNIQUE BENEFITS

- You will receive one-on-one attention. Our average class size is 16 students.
- Your classmates are from nearly 50 countries.
- Chicago acts as our living classroom where you'll hone your techniques and skills in real-world environments.
- Three or six month required industry internships will build your professional network.
- Upon graduation, you have the option to stay and work in the U.S. for another 12 months through post graduate Optional Practical Training (OPT) opportunities.*
- You have the ability to work on campus in areas like the Events Department.

* Students are responsible for finding their own employment with assistance from Career Services.

EARN A DEGREE FROM CHICAGO'S NUMBER ONE RANKED **CULINARY ARTS PROGRAM**

(TNS Global - 2013 Survey)

Whether you're starting a new career or looking to advance your current one, a culinary arts education from Kendall can make all the difference.

EACH OF OUR CULINARY ARTS DEGREE PROGRAMS IS DESIGNED TO PROVIDE YOU WITH:

- Culinary skills and techniques that prepare you for fine dining and other service styles.
- Business skills, from finance to marketing to human resources.
- Practical hands-on experience in kitchen classes, on-campus restaurants, internships and Optional Practical Training (OPT).
- Work experience on campus in the school Café, the Quick Service Restaurant and The Dining Room.
- A solid general education foundation stressing the versatile skills, knowledge and values - such as communication and problem solving - needed to succeed in any career.



DEGREE PROGRAMS

- Bachelor's degree in Culinary Arts
- Associate degree in Baking and Pastry
- Associate degree in Culinary Arts
- Postgraduate Accelerated Associate degree in Culinary Arts*

BACHELOR'S DEGREE COMPLETION OPTIONS

Bachelor's degree completion options exist in Business and Hospitality Management for Associate degree holders. Please visit kendall.edu/advance to learn more!

* If you already have a bachelor's degree, this fast-track program allows you to earn a two-year degree in only five quarters. kendall.edu/learn/culinary-arts/degrees/aas-accelerated

Kendall College gave me a solid foundation on which I built a lifelong career. It was the first step to many open doors in the culinary world for me.

BEVERLY KIM '00

Owner
Parachute
Chicago, Illinois, U.S.

Top Chef Season 9 Finalist
*2015 James Beard Award
Finalist*





ACCOLADES

Kendall has received many awards and distinctions. Some highlights include the following:

- Chicago MICHELIN Guide Restaurants rank Kendall College the No. 1 Chicago program for preparing students for culinary arts careers (*TNS Global - 2013 Survey*)
- *Culinary One* ranks us as a Top 5 Culinary School in America*
- The MICHELIN Guide Chicago has recommended The Dining Room at Kendall College
- Awarded the Academy of Culinary Arts Cordon d'Or - Gold Ribbon Cooking School of the Year Culinary Academy Award
- Record for school with the most wins in the *S.Pellegrino® Almost Famous Chef Competition®*
- American Culinary Federation Baron H. Galand Knowledge Bowl:
 - › Regional Winner 2010, 2011, 2012, 2013, 2014 and 2015
 - › National Winner 2010, 2011 and 2015

* culinaryone.com/best-culinary-schools-in-america



The discipline and structure I encountered at Kendall prepared me for the world of professional kitchens and taught me the critical skills necessary to build my career from line cook to executive chef to chef-owner. In fact, my senior project at Kendall was a business plan for a Spanish tapas bar and restaurant that bears striking resemblance to my first restaurant, Amada. It would be fair to say that that project was the beginning of my incredible career, and it was created right here at Kendall College.

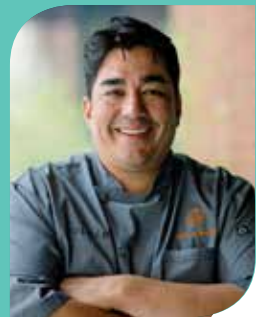
JOSE GARCES '96

Owner

Amada, Tinto, Distrito, Chifa, Mercat, Village Whiskey and Rural Society

James Beard Foundation 2009 Best Chef in the Mid-Atlantic

Food Network "Iron Chef America" Star



Typical course sequence by quarter for Bachelor's degree in Culinary Arts³

1

- American Cuisine: A Global Chef Perspective (2)
- Introduction to Integrative Studies (4)
- Introduction to Professional Cookery (2)
- Introduction to Stocks, Sauces and Soups (2)
- Menus (2)
- Sanitation (1)

2

- Breakfast Production (2)
- Methods of Cooking (2)
- Principles of Computer Applications (4)
- Quantitative Literacy (4)
- Storeroom Operations and Purchasing (2)

3

- Composition I (4)
- Human Nutrition (4)
- Introduction to Baking and Pastry (4)
- Quantity Food Production (4)

4

- Composition II (4)
- Fish and Sauce (2)
- Foodservice Management (2)
- Garde Manger (2)
- Meat and Sauce (2)

5

- Advanced Skills (2)
- Catering Banquets (2)
- Cost Control (4)
- Foreign Language I (4)
- Modern Cuisine: The Science of Cooking (2)
- Professional Development (1)

6

- Effective Communication (4)
- Fine Dining Restaurant - Lunch or Dinner (4)
- Fine Dining Service (2)
- Quick Service Restaurant (2)
- Sustainability (2)

7

- Internship Practicum (4)
- Internship Theory (4)

8

- Contemporary Pastry Arts (2)
- Cultural Literacy Elective (4)
- Ethical Awareness Elective (4)
- Foreign Language II (4)
- Global Flavors (4)

9

- Facilities Planning (4)
- Financial Accounting (2)
- Life Span Nutrition (4)
- Marketing Principles (4)
- Leadership (4)

10

- Food Science (4)
- Managerial Accounting (4)
- Menu to Plate Concepts (4)
- Science and Culture (4)

11

- Cooking for Dietary Needs (2)
- Entrepreneurship (4)
- Environmental Science (4)
- Foodservice Public Relations (4)
- Foodservice Research and Development (4)

12

- Advanced Integrative Studies (4)
- Aesthetic Appreciation Elective (4)
- Capstone (4)
- Flavor Theory (4)
- Introduction to Beer, Wine and Spirits (4)

BAKING AND PASTRY PROGRAM

Our accredited Baking and Pastry associate degree program is designed to deliver superior pastry training and applicable business skills. What you learn in the classroom will be put into practice in our commercial-grade facilities. You will work at your own 1.83 meter counter outfitted with all the necessary equipment. Our kitchens also boast large-scale equipment to help you understand mass production.

Classes are taught by award-winning chefs, including two certified master bakers, who will both challenge and support you. A required three-month internship will sharpen your skills and give you the real world experience that will give you an edge upon graduation. You will go into your field with both confidence and competence.

Many of our graduates work in bakeries, patisseries, restaurant and hotel kitchens and food corporations, while several have also started their own businesses.

Typical course sequence by quarter for Associate Degree in Baking and Pastry³

1

- › Culinary Basics (4)
- › Introduction to Baking (4)
- › Introduction to Integrative Studies (4)
- › Pastry Theory (2)
- › Principles of Computer Applications (4)
- › Sanitation (1)

3

- › Advanced Baking and Pastry (4)
- › Breakfast Pastry (2)
- › Cost Control (4)
- › Introduction to Plated Desserts and Production Techniques (2)
- › Spanish I (4)
- › Special Needs Baking (2)

5

- › Banquets (2)
- › Bread and Confectionery Production (4)
- › Hotel/Restaurant Dessert Production (4)
- › Plated Desserts (5)

2

- › Basic Cake Decorating (2)
- › Composition I (4)
- › Human Nutrition (4)
- › Introduction to Pastry (4)
- › Professional Development (1)
- › Quantitative Literacy (4)

4

- › Artisan Breads (2)
- › Chocolates and Confections (2)
- › Composition II (4)
- › Foodservice Management (online) (2)
- › Sugar Showpieces (2)
- › Wedding Cakes and Gum Paste (2)

6

- › Internship Practicum (4)
- › Internship Theory (4)



Kendall's professors are truly gifted in their areas of expertise, which is evident in their passion for teaching. The curriculum and instruction challenges you from day one to become a trained professional.

DANIELLE CRASTO '15 [India]
Student



JOIN CHICAGO'S NUMBER ONE HOSPITALITY MANAGEMENT PROGRAM

[TNS Global – 2013 Survey]

Our School of Hospitality Management is uniquely positioned to offer you a comprehensive bachelor of arts degree that's tailored to the needs of the hospitality industry. You'll experience a blend of traditional classroom learning combined with immersive, practical and hands-on projects and internships. What will make your learning distinctive is how we blend the art of hospitality with the science of management. Kendall faculty develop your potential by drawing on their industry connections and experiences. This program allows you to graduate with professional skills and industry knowledge that the hospitality industry expects.



HYATT SUITE
*A Living Hospitality
Management Classroom*

OUR BACHELOR'S DEGREE IN HOSPITALITY MANAGEMENT
OFFERS SEVEN CONCENTRATION OPTIONS:

ASSET MANAGEMENT

Asset managers work for hotels, conference centers, resorts and other hospitality businesses. They rely on knowledge and expertise that spans the arenas of finance, management, marketing, payroll, energy, maintenance and capital to manage physical assets, brand offerings and product inventories.

HOTEL MANAGEMENT

Careers in hotel management continue to expand with domestic and international opportunities abounding. Concentration courses focus on specific operational disciplines including revenue management, sales, marketing and operations.

BEVERAGE MANAGEMENT

This concentration offers in-depth knowledge of beverages (wine, beer, spirits, coffee, tea and more). You'll learn how a beverage program can bring enhanced profitability to an operation.

SPORTS MANAGEMENT

This curriculum has been developed by Kendall College in partnership with the Real Madrid Graduate School, Universidad Europea. This concentration helps prepare you for positions like sports venue management, sports marketing and sports event management.

SAMPLE COURSES³

- *Business Planning and Feasibility*
- *Culinary Arts*
- *Financial Accounting*
- *Food and Beverage Management*
- *Hospitality Marketing*
- *Survey of Hospitality*
- *Interior Design in Hospitality*
- *Organizational Behavior*
- *Strategic Management*
- *The Business and Technology of Sustainability*



“

It was definitely a good experience studying at Kendall because of the emphasis on the general education courses... What I gained in these courses has helped me effectively communicate with different levels of management. My Kendall education gave me an overall edge that will help me now and in the future.

DHRUV KHANNA '09 [India]
Food and Beverage Manager
Park Hyatt
Washington, D.C., U.S.

”



SUSTAINABILITY MANAGEMENT

This concentration helps to provide the necessary skill set for success in a variety of hospitality venues (attractions, golf courses, hotels, convention centers) and functions involving sustainability.

EVENT PLANNING AND MANAGEMENT

The MICE curriculum applies a project management lens to the discipline of meeting management. You will gain awareness of how to manage various stakeholders in planning events of all types and sizes.

RESTAURANT MANAGEMENT

The Restaurant and Food and Beverage Management concentration coursework centers on the profitability and development of food and beverage operations, with an understanding of food production and awareness of food quality.



Kendall has driven me to be more successful professionally and personally. The relationships with professors and faculty will continue to grow, and I look forward to representing the college in years to come.

BEN HOPPER '12 [Australia]
Market Manager
Expedia
New York, NY, U.S.

”

PLAN OF STUDY³ *Quarters are 10 weeks*



BACHELOR'S DEGREE COMPLETION OPTIONS

Bachelor's degree completion options exist for Associate degree holders. Please visit kendall.edu/advance to learn more!

GO GLOBAL WITH A BACHELOR'S DEGREE IN **BUSINESS** FROM KENDALL COLLEGE

Kendall's International School of Business applies rigorous and engaging teaching and learning approaches that develop your ability to critically think, problem solve and innovate on a global level.

Through industry field excursions, international guest speakers, study abroad options and required internships - your CV portfolio and résumé will be built while earning your degree. Your career starts the day you enroll at Kendall, not the day you graduate.



KENDALL'S CURRICULUM WILL HELP YOU LEARN TO MANAGE THESE FIVE KEY AREAS:

INFORMATION

You can't manage a business without knowing how to manage data. At Kendall, you'll learn the basics of finance and accounting, as well as how to assess broader economic trends.

PEOPLE

A good manager knows how to build teams and motivate them to perform at their best. In classes and beyond, you'll hone the leadership and conflict resolution skills you need to enhance the performance of peers and organizations.

PRODUCTS AND SERVICES

You will learn how to manage the entire life cycle of a product or service, from identifying a market need, developing an initial idea, refining it through design, to developing a marketing plan.

STRATEGY

Establishing a mission, setting goals and executing effective plans are key to running a successful business. Through experiential projects such as simulation games and consulting mock clients, Kendall will assist you in making sure your planning and decision making skills are top notch.

SYSTEMS

Sound businesses need a solid foundation. At Kendall, you'll have the opportunity to learn from faculty who live and breathe information technology, supply chain management and operations.

“

I am so glad that I made the decision to go to Kendall College especially in the Business program. I really feel that everybody supports me. Even though I am far away from home I feel that I am with family right now because I receive support and help 24/7. I really love this place. Everything that I wanted from a college is at Kendall College.

ZHANNA DIYAROVA [Khazakhstan]
Student



SAMPLE COURSES³

- *Design and Innovation*
- *Finance*
- *Human Resources Management*
- *Information Technology*
- *Marketing Principles*
- *Operations Management*
- *Practical Negotiation and Conflict Management*
- *Strategic Alliances*
- *Supply Chain Management*
- *The Global Economy*

“

The culture at Kendall College is very rich. There are students from almost every continent on this Earth. And the quality of education I received was excellent – especially the internship. I received an education that is unique from other schools – one that is preparing me in a different manner for the new world.

**CHOOSE A
CONCENTRATION⁴ IN
BUSINESS STRATEGY
CULINARY
ENTREPRENEURSHIP
ENTREPRENEURSHIP AND
BUSINESS DEVELOPMENT
INTERNATIONAL
BUSINESS**



DENIS OMUMBWA, '11 [Kenya]
Operations and Logistics Manager
*International Centre for Trade and
Sustainable Development*
Geneva, Switzerland

”

PLAN OF STUDY³ *Quarters are 10 weeks*



BACHELOR'S DEGREE COMPLETION OPTIONS

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KENDALL GRADUATES ARE IN DEMAND

Kendall's robust Career Services team helps you find internships and launch your career, and an active alumni network is available to support you long after you finish your degree. All internship locations must meet stringent qualifications and each student must complete at least one three- to six-month internship. In addition, Career Services offers a wide range of career planning and professional development resources to help you find employment opportunities.

“

The hardest part of growing my business today is finding skilled, passionate people to bring into the organization. The market for highly skilled people is very competitive. Kendall graduates are passionate students with a keen set of skills who are motivated to always be looking for a new set of solutions. The diverse background of the students brings a fresh set of perspectives to an organization.

ALEX BROWN

CEO

10th Magnitude, Inc.

Chicago, Illinois, U.S.

”



AN UNBEATABLE LOCATION

Chicago is a city full of industry and opportunity—where internship and employment options abound.

CONSIDER:

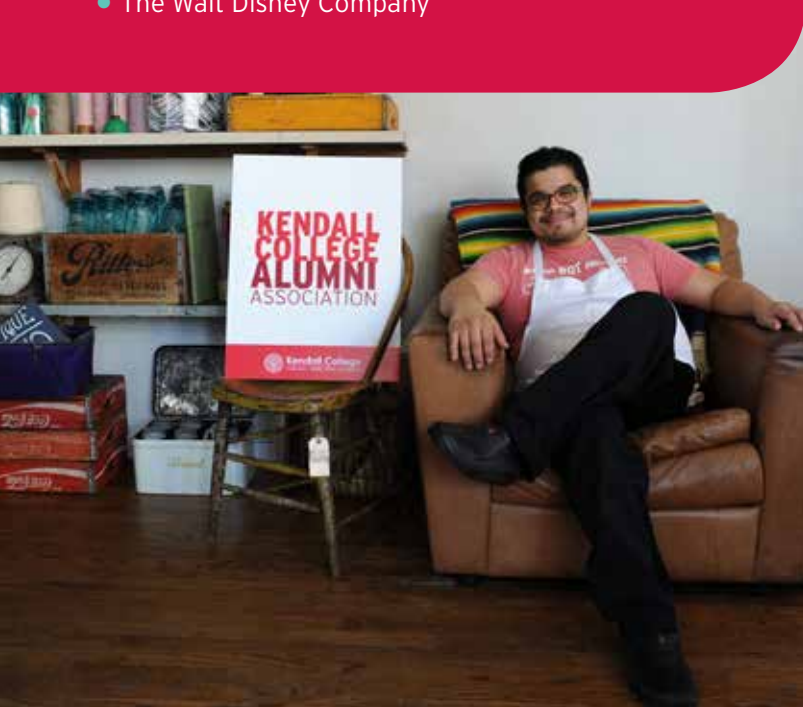
- *Chicago and the surrounding metropolitan area is home to 33 Fortune 500 companies.*
- *There are 113 hotels in Chicago's Central Business District and over 4,980 restaurants in the city and surrounding metropolitan area.*
- *Chicago is considered a convention capital and is home to McCormick Place - the largest convention center in North America.*
- *Chicago hosted more than 50 million domestic and overseas visitors in 2014⁵.*



WHO RECRUITS KENDALL GRADUATES?

KENDALL GRADUATES WORK AT COMPANIES THROUGHOUT THE WORLD INCLUDING:

- Accenture
- Apple
- Aramark
- AT&T
- Bank of America
- Four Seasons Hotels & Resorts
- Global Hyatt Corporation
- Hilton Worldwide
- Marriot International
- The Peninsula Group
- Ritz-Carlton Luxury Hotels & Resorts
- Sodexo
- Starwood Hotels and Resorts
- The Walt Disney Company





EXPERIENCE THE KENDALL COMMUNITY

Kendall College fosters a supportive and invigorating college community that encourages everyone to explore their talents, passions and potential. Our beautifully renovated landmark campus is an exceptional, integrated learning environment that is wireless and equipped with advanced technology. We also have an extensive library collection and Academic Success Center to help you achieve your education goals.

Social events are often planned at Kendall by students – including outdoor barbecues, carnivals, ice cream socials, monthly birthday parties, fashion shows, karaoke nights, a chili cook-off and much more.

Students organize outings to amusement parks, museums and award-winning shows, as well as professional sporting events. Students and faculty also have many opportunities to volunteer their time. These events provide you opportunities to create new friendships, expand your horizons, strengthen ties to the community and enhance your college experience.





DISTINGUISHED FACULTY

Kendall's accomplished and award-winning faculty in baking and pastry, business, culinary arts and hospitality management bring real world experience to the classroom. Our talented faculty include:

Associate Dean Michel Coatrieux, School of Culinary Arts. Chef Coatrieux has worked in two three-star Michelin restaurants, Lucas Carton and Taillevent in France, and several restaurants in the U.S. Chef Coatrieux also opened his own French cooking school before coming to Kendall.

Assistant Professor John Frech, International School of Business. Mr. Frech has worked in the banking industry for more than 25 years. He has extensive experience in developing, auditing and enhancing corporate governance programs and financial reporting controls.

Associate Professor Christine Letchinger, School of Hospitality Management. A native of France, Ms. Letchinger has participated in the design or remodeling of a dozen establishments and opened seven restaurants. She was recognized for Outstanding Student Commitment in 2009.

Chef Erika Masuda, School of Culinary Arts. Chef Masuda has worked in hotels and freestanding restaurants, including Chicago's Ritz-Carlton Hotel, North Pond Restaurant and the Sir Francis Drake Hotel in San Francisco. She is the Grand Prize winner of the 2001 Sandeman Port International Dessert Recipe competition.

Assistant Professor Philip Mott, School of Hospitality Management. Mr. Mott has been involved in the restaurant and hospitality industry for more than 25 years. He helped to found Park Restaurants, which operates North Pond, the award-winning restaurant in Lincoln Park, Chicago, U.S.

Program Director Rob Watson, International School of Business. Mr. Watson has worked for entertainment and music publishing firms as well as the world's largest medical technology company. He has more than nine years of experience in marketing and product management. He recently received the Outstanding Faculty Award for Excellence in Teaching from his students.



INTERNATIONAL SCHOLARSHIPS

There are numerous scholarships available based on academic achievement, financial need, interests and special needs, and other criteria. To learn more please visit kendall.edu/international-scholarships.

ADMISSION REQUIREMENTS

Students must meet Kendall's admission requirements including language scores and transcripts. In order to complete the application process at Kendall College, international students are required to submit:

- **ONLINE APPLICATION FOR ADMISSION – KENDALL.EDU/APPLY**
- **PERSONAL STATEMENT (ESSAY)**
- **OFFICIAL SECONDARY/HIGH SCHOOL TRANSCRIPTS**
 1. **PROOF OF GRADUATION**
 2. **ENGLISH AND ORIGINAL LANGUAGE VERSIONS**
 3. **2.5 OR HIGHER U.S. EQUIVALENT G.P.A**
- **PROOF OF ENGLISH PROFICIENCY** *[submit one of the following]:*
 1. **60 or higher on TOEFL iBT**
 2. **5.5 or higher on IELTS**
 3. **46 or higher on Pearson Test of English (PTE)**

PROVISIONAL ADMISSION TO KENDALL

Applicants who do not meet Kendall's published English Proficiency requirements may be offered provisional admission. To be eligible for provisional admission, applicants must meet the following requirements:

PROVISIONAL ADMISSION WITH ONLY ENGLISH LANGUAGE CLASSES:

- **34-59 ON TOEFL IBT**
- **4.5 OR HIGHER ON IELTS**
- **30-45 ON PERSON TEST OF ENGLISH (PTE)**

If accepted to Kendall, you will receive an information package which will include your I-20 form and complete instructions on how to apply for your student visa.

APPLY TODAY!





Contact international@kendall.edu to request more information or visit kendall.edu/apply to get started on your application today!

- 1 Student break averaging 2.5 weeks in between 10-week quarters; months subject to fluctuate based on yearly calendar.
- 2 Based on Kendall College's June 2015 cohort. To reference detailed data, please visit kendall.edu/career/career-statistics
- 3 Courses and sequence are subject to change. Full-time enrollment (16-19 credit hours per quarter) and successful completion of courses are necessary to complete degree in timeframe outlined in the typical course sequence.
- 4 For students who complete an A.A.S. in Culinary Arts or Baking and Pastry from an accredited institution, Kendall offers a Bachelor of Arts in Business with a concentration in Culinary Entrepreneurship.
- 5 choosechicago.com

KENDALL COLLEGE

900 N. North Branch Street
Chicago, IL 60642

kendall.edu // +1.312.752.2099

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-  instagram.com/kendallcollege
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-  youtube.com/kendallcollege