

School of
Culinary Arts
Tourism and Hospitality



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www.Reynolds.edu/hospitality
804.523.5069



Our Culinary Arts Associate of Applied Science Degree Program is accredited by the American Culinary Federation, Foundation Inc. Accrediting Commission.

J. Sargeant Reynolds
Community College



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feed your
passion



An educational feast to satisfy your hunger to learn.

Our Culinary Arts, Tourism and Hospitality curriculum draws some of the most passionate students in our college. While all disciplines and courses of study offer intellectual challenges, this curriculum also offers training for the special person who looks outward... a person who delights in pleasing others.

A delicious meal, gracious and welcoming lodging, or a perfectly planned visit will satisfy the aspiring chef, hospitality manager or tourism specialist... but the pleasure they offer to others is usually the bigger satisfaction of these challenging occupations. And JSR offers courses of study with expert faculty that will help you satisfy your hunger to learn... and your desire to share your creativity and skills with others.

Master the art, science and business of fine cuisine.

Cuisine has been a recognized art since the days of Escoffier, but success in today's food service industry also requires a sound knowledge of the science and business of food as well. So you'll not only learn how to create a perfectly-crowned soufflé and medium-rare beef medallions... you'll also become fully versed in the planning and business skills you'll need to run your own kitchen.

We offer courses that will help you earn an A.A.S. degree in Culinary Arts or a Career Studies Certificate in Pastry Arts. Along the way you master the skills for such diverse careers as baker, pastry cook, expediter, or sous chef.

Or train for the booming hospitality or tourism industries.

Hotels, restaurants and all segments of the tourism business need a constant infusion of people who care about taking care of customers. If you appreciate the special satisfactions of making people feel welcome, comfortable and "at home," we can prepare you for a successful career.

With our specialty areas in food service management or hospitality and lodging operations, you can pursue dozens of satisfying positions as varied as catering manager, food and beverage director, concierge, convention sales manager, and hotel front office manager.... earning an A.A.S. degree in Hospitality Management, Certification as a Hospitality Supervisor, or a Career Studies Certificate in Hotel Rooms Division Management.

A specialty in Hospitality Entrepreneurship has become our most popular choice because it provides the knowledge needed to operate your own hospitality enterprise. By choosing from approved electives, you can tailor the curriculum to suit your unique vision and turn your dreams into a satisfying reality.