

KENDALL INTERNSHIP REQUIREMENTS

CERTIFICATE PROGRAMS

Certificate in Professional Cookery

Certificate in Baking and Pastry

Certificate programs do not require an internship

ASSOCIATE OF APPLIED SCIENCE PROGRAMS

Associate of Applied Science, Culinary Arts

Associate of Applied Science, Baking and Pastry

- Associate programs require one 300-hour internship at the end of the program
- Internship occurs at the end of the program (last quarter)
- Site must be a professional kitchen that has been in operation for at least 1 year
- At least 85% of the menu is prepared from scratch
- Site supervisor must have a Culinary or Baking and Pastry degree and/or 5 years of Executive Chef experience
- Students may not work at the same establishment as a family member

BACHELOR OF ARTS PROGRAMS

Bachelor of Arts, Culinary Management

Bachelor of Arts, Hospitality Management

- Bachelor programs* require two 300-hour internships, Bachelor of Arts, Culinary Management, only requires one 300-hour internship (end of sophomore year)
- Internships occurs at the end of sophomore and senior year
- Site must be a professional site that has been in operation for at least 1 year
- Site supervisor must have a Hospitality Management degree and/or 5 years of supervisory experience
- Students may not work at the same establishment as a family member
- Bachelor programs* require two 300-hour internships at the end of the sophomore and senior year

*Bachelor of Arts, Culinary Management, only requires one 300-hour internship (end of sophomore year)