

THE CULINARY ARTS INSTITUTE AT THE W

YES, CHEF
YES, CHEF
YES, CHEF
YES, CHEF
YES, CHEF
YES, CHEF

A woman with long brown hair, wearing a white chef's coat, stands behind a light-colored wooden counter. She is smiling and looking directly at the camera. Her hands are resting on the counter. The background is white with the words "YES, CHEF" repeated in large, bold, blue, sans-serif capital letters, stacked vertically. The bottom of the image features a wooden surface.

THE SOUTH'S PREMIER
CULINARY SCHOOL SINCE 1996

muw.edu/culinary

ON THE MENU

Preparing students for an exciting career in culinary arts, culinary management, and more in Mississippi's largest purpose-built culinary institute.



OUR SECRET SAUCE

Growth mindset

Since 1996, The W has been the first university in the region to anticipate the growing industry around applied sciences, particularly the culinary arts. More students than ever are choosing vocational pathways, and we're ready to provide exceptional opportunities.

Personal mentorship

Creating a future executive chef or business manager requires individualized training and mentorship. We ensure that each of our students gets the attention needed to propel them to succeed.

State-of-the-Art Facility

We built the state's first high-tech culinary arts training facility to support students entering a competitive workforce. Be ready for anything. That's our motto.

PROGRAMS

Bachelors in Culinary Arts

The BS in Culinary Arts is one of the few programs of its kind in the Southeast United States. The four-year program combines the top-ranked liberal arts education, for which The W is renowned, with the latest culinary techniques taught by our acclaimed chef-instructors.

Culinary Management, Bachelors in Applied Science

Combining the skill-set learned in a career/technical program and accrued real world experience with additional skills learned at The W, the BAS program allows students to leverage an Associate of Applied Science degree by applying career & technical credits toward a bachelor's degree. The W has 8 MOUs to facilitate a smooth transfer process for students.

Minors offered

Culinary Management, Pastry Arts, and Nutrition are all offered as complimentary minors that will enhance students' marketable skills and knowledge as they enter the professional world.

SCHOLARSHIPS

In addition to offering affordable tuition and fees, we offer students interested in our culinary program multiple scholarship opportunities, including two alumni association-funded scholarships for culinary students.