A passion for Culinary Arts

The Culinary Institute of the Carolinas at Greenville Technical College is a place where aspiring chefs, pastry chefs, and culinary artists of all kinds can receive professional training to fuel their passions and launch their careers. Our state-of-the-art facility, passionate instructors, and commitment to high-quality education makes this a great place to learn and grow.

A state-of-the-art learning facility

Lab classes are held in five high-tech kitchens on the Northwest Campus of Greenville Technical College, including two principle kitchens, a dedicated baking and pastry kitchen, an ice carving facility, and a fine dining room for front-of-the-house instruction. Sustainability in agriculture is practiced on campus with composting facilities, bee keeping, and innovative organic gardening techniques for farm-to-table cuisine.

Faculty members who care

Each member of our faculty is passionate about the art of food and even more passionate about sharing his or her expertise. Bringing industry credentials and experience to the program, each member of the CIC faculty brings a unique perspective on food and many areas of special interest to enrich the students’ experience. Building on foundational hospitality standards, learning is enhanced to foster individual success.

Program Options

- Culinary Arts Associate Degree
- Baking and Pastry Certificate
- Culinary Education Certificate
- General Technology Associate in Applied Science with Sustainable Agriculture and Small Business Management/Entrepreneurship Career Path
- Sustainable Agriculture Certificate (pending SACS approval)
Accreditation makes a difference.

Accreditation is your assurance that the education offered is of the highest quality and your degree can transfer to a university if you choose to further your education.

- The Culinary Arts Concentration of the associate degree program is accredited by the American Culinary Federation Educational Foundation Accrediting Commission, and graduates are eligible to become Certified Culinarians (CC).
- Greenville Technical College is accredited by the Southern Association of Colleges and Schools Commission on Colleges (SACSCOC) to award certificates, diplomas and associate degrees. Contact the Southern Association of Colleges and Schools Commission on Colleges at 1866 Southern Lane, Decatur, Georgia 30033-4097 or call (404) 679-4500 for questions about the accreditation of Greenville Technical College.

Curriculum Options

Students can pursue an accredited Associate of Applied Science degree with a concentration in Culinary Arts. There is also an option to earn an associate degree with a concentration in Baking and Pastry Arts or focus on hands-on classes to earn a certificate in Culinary Education or Baking and Pastry Arts. Another option is our General Technology Associate in Applied Science with with Sustainable Agriculture and Small Business Management/Entrepreneurship Career Path.

Contact Info
Department Head
Alan Scheidhauer
Alan.Scheidhauer@gvltec.edu
(864) 250-3671