

ONLINE FOOD ENTREPRENEURSHIP

DIPLOMA & DEGREE PROGRAMS

GET STARTED!

Pursue your culinary dreams. Learn more about our programs and request more information today.

Food Entrepreneurship

FIRST NAME

LAST NAME

EMAIL

PHONE

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LEARN MORE

Clicking the "Learn More" button constitutes your express request, and your express written consent, to be contacted by and to receive automated or pre-recorded call, texts, messages and/or emails from via phone, text, and/or email by Auguste Escoffier School of Culinary Arts at the number/email you provided, regarding furthering your education and enrolling. You understand that these calls, texts, messages and/or emails may be generated using an automated or pre-recorded technology. You are not required to agree to receive automated or pre-recorded calls, texts, messages or emails as a condition of enrolling at Escoffier. You can unsubscribe at any time or request removal of street address, phone number, email address via Escoffier website.

PURSUING SKILLS TO PLAN, LAUNCH, AND OPERATE YOUR OWN FOOD BUSINESS

Have a vision for a food business? Whether it's a food truck, a catering organization, or another bright idea, you can explore essential knowledge and skills for food entrepreneurship online with Auguste Escoffier School of Culinary Arts.

Our online degree and diploma programs in Food Entrepreneurship offer a blend of professional culinary techniques plus courses in menu planning and purchasing, food styling and photography, recipe development, social media content, and much more.

We offer an associate degree program and diploma program. Whether you're already on the path to creating your dream business or just getting started defining your idea, Escoffier's Food Entrepreneurship programs have something to offer you.

HOW ONLINE CULINARY SCHOOL WORKS

INDUSTRY EXTERNSHIP

WHO OUR STUDENTS ARE

WHY CHOOSE ONLINE

Our proven approach blends online content with one-on-one interaction from experienced chef instructors to help guide your learning, in addition to an industry externship at the end of your program.

REQUEST INFORMATION

OUR ONLINE FOOD ENTREPRENEURSHIP PROGRAMS

The Food Entrepreneurship programs instruct students in leveraging culinary foundations along with core business essentials and specialized emphasis on marketing and promotion. They are designed to support students new to professional foodservice as well as established culinarians who want to explore launching a food business.

All students must complete a six-week, hands-on industry externship. Associate degree program students also complete general education courses and two externships.

DIPLOMA IN FOOD ENTREPRENEURSHIP

ASSOCIATE OF OCCUPATIONAL STUDIES IN FOOD ENTREPRENEURSHIP

HOW DOES ONLINE FOOD ENTREPRENEURSHIP TRAINING WORK?

Our proven approach blends online content with one-on-one interaction from experienced chef instructors – all from the convenience of your own kitchen.

Each course, from Culinary Foundations I to Food Blogging and Recipe Development, is taught using a three-step learning method that supports your understanding of the concepts, why they matter, and how to apply them in a professional setting.

1

LEARN

Read assigned lessons, watch video demonstrations and lectures, complete research and take quizzes to check your knowledge.

2

DISCUSS

Head to our private class message boards to talk through what you've learned with classmates and instructors. Every week, you also have the opportunity to join our live virtual lessons for an interactive classroom experience.

3

EXPERIENCE

Roll up your sleeves and get to work in your kitchen. Execute your practical assignments, documenting the process along the way through a production sheet and photos.

PROGRAM HIGHLIGHTS

INNOVATIVE VIRTUAL CLASSROOM

- Interact with experienced chefs who provide individualized feedback
- Complete assignments in the convenience of your own kitchen
- Our flexible programs can align with your busy schedule

BENEFITS OF FOOD ENTREPRENEURSHIP

- 2020 and 2021 saw record levels of new small business startups in spite of the COVID-19 pandemic¹ – you can prepare to join them
- Explore culinary and baking techniques along with foodservice management and operations skills
- Pursue skills for marketing your business in the 21st century, from food photography to food blogging and social media

YOUR HANDS-ON INDUSTRY EXTERNSHIP

- Get assistance finding an externship location
- Put your skills to the test in the real world
- Gain industry experience and industry connections that may benefit you beyond your program

EXCITING COURSEWORK

- Examine classic culinary foundations, including baking skills
- Gain an appreciation for American and Western European Cuisines
- Explore menu design and pricing, purchasing and cost control, business plan creation, and other management skills
- Study the essentials of marketing, from identifying an audience to styling and photographing food to social media outreach

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¹ "19 Best Culinary Schools in the USA", Chef's Pencil

² Based on comparable student population data for Austin and Boulder as currently reported in Integrated Postsecondary Education Data System (IPEDS).

³ "Ranked #3 Best College for Culinary Arts in America", Niche

⁴ "America's Best Online Learning Schools 2023", Newsweek

⁵ "The COVID-19 small business boom: startups surge during pandemic", Bureau of Labor Statistics

Our Boulder, CO campus is the only accredited institution in the United States to offer both fully online diploma and degree programs with culinary classes and hands-on industry externships. We are accredited by ACCET - A Partnership for Quality®. ACCET is listed by the U.S. Department of Education as a nationally recognized accrediting agency.

*Based on comparable student population data for Austin and Boulder as currently reported in Integrated Postsecondary Education Data System (IPEDS)

**Based on comparable student completion & placement data for online programs as currently reported in our consumer information section of our website, per our institutional accreditor.

[†] Consider your situation and resources to determine what is affordable and on budget, for you.

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