



**BAUMAN  
COLLEGE**

HOLISTIC NUTRITION + CULINARY ARTS

## ONLINE CULINARY PROGRAM HOLISTIC CHEF

Learn traditional culinary techniques and how to use alternative ingredients while gaining entrepreneurial skills to build a rewarding career working with food. Our 12-month, 100% online + externship Holistic Chef Culinary Program empowers and supports you to nourish yourself and others in the field of culinary arts.

### ONLINE ACCESS, CLASSROOM FEEL

Weave education into your schedule with our 100% online + externship Holistic Chef Culinary Program. Our program combines modern technology with personalized attention to give you the support you deserve.

- Complete coursework anywhere, anytime
- Connect through live, interactive lessons
- Build community with small class sizes
- Receive support from a dedicated team

### CAREER OPPORTUNITIES

Upon graduation, you can work in a variety of settings and locations:

- Restaurants, Hotels, Cafes & Food Trucks
- Wellness & Retreat Centers
- Catering, Corporate & Production Kitchens
- Community Centers, Schools, Senior Centers & Hospitals
- And More!



### OUR CURRICULUM

Blending classic culinary school techniques with a personalized, person-centered approach to wholesome eating, Bauman College prepares you to be a chef who cooks with compassion and creativity.

### GRADUATES LOVE US!

*"Once I found Bauman College, it was like a dream come true. Bauman College gave me the tools, knowledge and confidence to go out to the world and manifest my dreams."*

– Inbal Fershtat



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# HOLISTIC CHEF

## ONLINE CULINARY PROGRAM

# REVIEWS



★★★★★ **Miriam Jones**

I am a recent graduate of the Holistic Chef Program. It was very challenging initially, but at the end of my journey, I'm very thankful to tough it out. I had a great mentor/instructor Chef Porsche, who is very supportive and won't let you give up on yourself. If you have a love for cooking and enjoy cooking for people, Bauman is a great place to develop your culinary skills. Thank you again, Chef Porsche and the very supportive administration staff at Bauman College.



★★★★★ **Paty Stewart**

Bauman College was a great experience for me. It was an intense and very complete program where we learned how to work around a kitchen, safety, making healthy and nutritious food, new ingredients and tips from our instructors and International Cuisine. I would probably just liked to have known more about the work load before enrolling so I could have organized my time in a different way but it was worth the work. Everything I learned in the program has helped me at two jobs already.



★★★★★ **Shannon Marie**

I graduated with all the skills necessary to be successful as a Personal Chef, Cooking Instructor, and Caterer. Bauman's cooking instructors and staff are professional and supportive. The curriculum is comprehensive, unique, and practical. I immediately found employment as a personal chef to pro athletes as well as clients with health challenges. The knowledge and experience that I walked away with opened many doors which allowed me to explore different aspects of cooking including writing, recipe development, and meal plans. The opportunities are endless and the satisfaction of supporting others on their health journeys through food is magical. I really appreciate all the health benefits that my family and I have enjoyed from everything I learned at Bauman College.



★★★★★ **Christa Castro**

I just wanted to share with all of you how grateful I am for this experience here at Bauman. I never thought I'd go back to school, but I'm so glad I made the decision to take a chance.

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TO READ THESE REVIEWS IN THEIR  
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