



The College of Food Innovation & Technology



Curriculum Pivot to Reflect the Evolution of Industry



"FOOD INNOVATION & TECHNOLOGY": WHAT IS THAT?

Bringing new ideas, inspiration, methods, tools and technology to making food TASTIER, HEALTHIER, MORE ACCESSIBLE, MORE CONVENIENT, MORE FAIR, MORE SUSTAINABLE and

Sounds Fun. Who gets to do THAT for a living?



- Executive chef
- Executive pastry chef
- Dietician
- Performance chef
- Research and development chef
- Personal chef
- Food & beverage business owner
- Wellness chef
- Product developer/food scientist
- Nutritionist
- Non-profit leader
- Policymaker
- Educator
- Food systems researcher
- Sommelier
- Cicerone
- Food writer

“Food Innovation & Technology”: What is that?

Most importantly, students will learn:

- To be nimble
- To think on your feet
- To communicate
- To work as a team
- To solve problems with innovation & creativity
- To think critically
- Intellectual curiosity

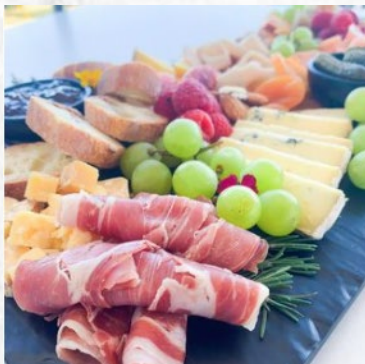
**...TO CHANGE the WORLD
through FOOD**



The CFIT Programs of Study

Culinary Pathway

- Culinary Arts (*AS, BS*)
- Culinary Science (*BS*)
- Culinary Nutrition (*BS*)
- Food & Beverage Entrepreneurship (*BS*)
- Sustainable Food Systems (*BS*)
- Food & Beverage Industry Management (*BS*)
CHM
- Dietetics & Applied Nutrition (*BS*) *CHW*



WHAT CAN BE EXPECTED IN A LAB AND ACADEMIC COURSES.

Lab Courses

- **15 days in length, either EOD or everyday.**
 - First lab course for all first year students
 - BPA 1701: Foundations of Baking & Pastry
 - CUL 1100: Intro to Culinary Skills & Techniques
- **6 hours per day.**
 - AM labs = 7:00am – 1:00pm



Academic Courses

- **Entire semester courses**
 - 28 class meetings, EOD, plus final exam period
 - Classes meet either M & W or T & R
 - Class sessions = 1.25 hours (75 minutes)
 - 15 minutes between classes
- **Academic Course Meeting Times**
 - 8:00am – 9:15am
 - 9:30am – 10:45am
 - 11:00am – 12:15pm
 - 12:30pm – 1:45pm
 - 2:00pm – 3:15pm
 - 3:30pm – 4:45pm
 - 5:00pm – 6:15pm



Learning the Culture: Lab Uniforms and Grooming



<https://catalog.jwu.edu/handbook/academicpolicies/uniforms/collegeofculinaryarts/>

Standard Issue (by the University):

- Chef pants: hemmed, clean and pressed
- Chef jackets: clean and pressed
- Black shoes: clean and polished
- Chef hat/Skull cap
- Apron: clean and pressed
- Side towel

Students must provide the following:

- White t-shirt: no lettering, design or insignia
- White socks: above-ankle, plain, no stripes/ emblems

Grooming

- Clean shaved daily, if not, must be nicely trimmed
- Hair restraint if hair touches collar
- No jewelry
- Fingernails short, no polish, no acrylic/gel
- Minimum make-up

J
W
U

LIVE the Culture: The University Experience

- Clubs/Organizations
- NCAA athletics
- Intramurals
- Fraternities/sororities
- Experiential education
 - Study Abroad
 - Internships
- Friday Skills Labs



Ecolab Center for Culinary Science



Strategic Partnership

- Building the next generation of food systems thinkers
- Promoting research, education and technical supports for food & beverage business and organizations

Academic

- Additional programs developed & launched –
 - MS Food Safety
 - MS FIT
 - BS Sustainable Food Systems
 - Culinary Nutrition & Medicine – Food +Health

Infrastructure

- FIDL
- Kitchen Equipment
- Lab Equipment

Ecolab Center for Culinary Science

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Strategic Partnership

- Seeking Process Authority
- Industry Partnerships

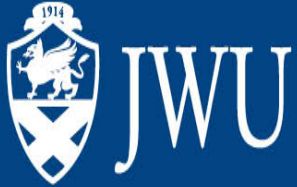
Academic

- Future Food All Stars Challenge
- DEE
- Interns, Interns & Interns

Infrastructure

- Software Upgrades
- Thermometer
- HYDROPONICS

CFIT SYMPOSIUM



Johnson & Wales University
COLLEGE OF FOOD INNOVATION & TECHNOLOGY

FIT SYMPOSIUM

2021

FOOD INNOVATION & TECHNOLOGY

Food Innovation & Technology Symposium: Taking Stock





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JWU Providence Culinary

College & University

JWU Providence College of Food Innovation & Technology- it's not just food. It's business. And art. And science. And more. #JWUWorks

www.jwu.edu/academics/colleges/college-of-food-innovation-technology.html

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STUDENTS



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QUESTIONS