

News Release--For Immediate Release

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**Keiser University Center for Culinary Arts Receives High Ranking from Best Choice Schools**

*Keiser University’s Sarasota, Melbourne, and Tallahassee are home to the culinary program*

**Ft. Lauderdale, FL**– Sept. 2016 — Keiser University’s Center for Culinary Arts, located at the Sarasota, Melbourne, and Tallahassee campuses, was ranked 18th of the 50 Best Culinary Schools in the United States by Best Choice Schools, the highest ranked Florida culinary program. The Center for Culinary Arts offers an [Associate of Science degree in Culinary Arts](http://www.keiseruniversity.edu/culinary-arts-as/) and [Baking & Pastry Arts](http://www.keiseruniversity.edu/baking-pastry-arts/).

The culinary schools throughout the country were ranked based on hands-on experience, internship/externship opportunities, student operated restaurants, modern facilities, and a solid reputation in the industry. The schools had to be nationally accredited or accredited by the American Culinary Federation.

“After working to cultivate incredible faculty who can share their talents with our students, this is an honor to be acknowledged by Best Choice Schools for our exceptional Center for Culinary Arts,” stated [Dr. Arthur Keiser, CEO and Chancellor](http://www.keiseruniversity.edu/arthur-keiser-ph-d/) of Keiser University. “We are proud to share our ranking with our students and graduates who have enrolled in this program to have the opportunity to compete in the competitive workforce that is constantly seeking new and innovative chefs.”

Per the [Best Choice Schools](http://www.bestchoiceschools.com/rankings/culinary-schools/) website, the Bureau of Labor Statistics reports the demand for chefs and head cooks at restaurants and other establishments will grow nine percent faster than most other industries in the country.

The [Keiser University](http://www.keiseruniversity.edu) Center for Culinary Arts programs are recognized as Exemplary by the [American Culinary Federation](http://www.acfchefs.org/) and have received Recognition of Quality Culinary Education from the [World Association of Chefs Society](https://www.worldchefs.org/), one of only six schools acknowledged in the Unites States. Keiser University began offering the culinary arts program at the Tallahassee campus in 1998 and expanded it to the Melbourne campus in 2004 and then to the Sarasota campus in 2005. Currently enrollment between the three campuses is 175.

Keiser University’s Sarasota Center for Culinary Arts designated a student training kitchen as the [Chaîne des Rôtisseurs](https://www.chaineus.org/) Regional Chef Training Facility at Keiser University. There are currently three facilities which have been given this very prestigious distinction: Kapiolani Community College in Hawaii, the Culinary Institute of Oregon, as well as Keiser University in Sarasota, Florida.



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**About Keiser University:** Keiser University, co-founded by Dr. Arthur Keiser, Chancellor in 1977, is a private, not-for-profit University serving nearly 20,000 students offering 100 degrees at the doctoral through associate level on 17 Florida campuses, online and internationally, employing 3,800 staff and faculty.

Keiser University is accredited by the Southern Association of Colleges and Schools Commission on Colleges to award certificates and degrees at the associate, baccalaureate, masters, specialist, and doctoral levels.  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 Keiser University.

For additional information regarding Keiser University, go to [www.keiseruniversity.edu](http://www.keiseruniversity.edu)

