



The Culinary Institute of the South at Technical College of the Lowcountry, set to open fall 2021, will now also house the Foodseum, an interactive museum experience dedicated to Southern food.

“The Foodseum will be the first of its kind in the South and will attract residents and tourists alike to discover the area’s rich food heritage,” TCL President Dr. Richard Gough said.

Its Bluffton location sits perfectly between Charleston, S.C., and Savannah, Ga., two of the most popular Southern cities in America. The Foodseum will showcase immersive educational exhibits, tasting events, guest lecturers and chefs, and hands-on seminars.

“The Foodseum will enhance the Culinary Institute of the South’s programming and educational opportunities while preserving Southern food history and ensuring its relevance in future generations,” Dean Miles Huff said.

The Culinary Institute of the South’s graduates will directly support the Lowcountry’s travel and tourism industry, while the Foodseum will become a destination itself.

“While our students are working toward degrees and credentials, community members and visitors will be able to explore and increase their understanding, appreciation and first-hand knowledge of Southern food and everything it entails,” Huff said.

Visual displays will include agricultural and farming artifacts such as kitchen utensils, tools, recipes and cookbooks. Photographs and video profiles will feature Southern chefs and their favorite foods. Revolving exhibits will spotlight themes such as Gullah, Geechee, Seafood, Farm to Table and more.

“Telling the story of the unique culinary traditions and cuisine of the Lowcountry is so important,” said Bill Miles, President & CEO, Hilton Head Island-Bluffton Chamber of Commerce. “Food connects us all, and we’re so pleased to have such a special place to share our region’s storied flavors, food culture and history with locals and visitors from around the globe.”

The 29,000 square-foot best-in-class culinary training facility will accommodate 300 students and include six academic classrooms, two teaching kitchens, a baking lab, a lecture theater and a teaching restaurant. The Institute will offer associate degrees and college certificates in Culinary Arts, Baking & Pastry, and Hospitality/Tourism Management as well as a variety of continuing education and personal enrichment courses and seminars.

For more information, visit www.tcl.edu/foodseum.