



**2016/2017 Tuition and Fees**  
***Commercial Foods & Culinary Arts***  
**Program Total Hours: 1200 hours**  
**Program Total Weeks: 48 weeks**

**Full Time Session – 450 Clock Hours**

7:50 a.m. to 1:45 p.m.

Tuition	Full Time Adult Vocational Certificate Clock Hour Fee \$2.78 @ 450 clock hours	\$1,251.00
Fees	General Fees (ID Badge)*	\$10.00
	Institutional Operations Fee	\$60.00
	MTC Parking Permit	\$10.00
	Lab Fees	\$100.00
	Tool Usage Fee	\$20.00
	Locker	\$9.00
	Skills USA Dues (Fall term only)	\$35.00
Uniform	Chef Coat and Hat*	\$50.00
Text Book	The Culinary Professional, 2014* ISBN#9781619602557	\$76.94
<b>Estimated Term Cost</b>		<b>\$1,621.94</b>

\* Subject to 7% sales tax

- Tuition and fees are paid each term. Certain costs, such as books, testing fees and some kits, are paid only when required.
- All fees are to be paid prior to class starting date.
- All tuition, fees, and book prices are subject to change.
- Tuition and fees for students transferring hours earned while attending high school will be determined on an individual basis.
- Additional tools or supplies are required by some programs and are the responsibility of the individual student to obtain. See Instructor for more information.
- For refund policy see MTC Student Catalog.

## **Commercial Foods & Culinary Arts- 1200 hours**

Chef Raymond Webb

Johnson and Wales University; Miami, FL

20 years in-field experience

### **Program Structure**

<b>OCP</b>	<b>Course Number</b>	<b>Course Title</b>	<b>Course Length</b>	<b>SOC Code</b>
A	HMV0100	Food Preparation	300 Hours	352021
B	HMV0170	Cook, Restaurant	300 Hours	352014
C	HMV0171	Chef/Head Cook	300 Hours	351011
D	HMV0126	Food Service Management	300 Hours	119051

### **Program Description**

The purpose of this program is to prepare students for employment in the culinary arts industry. Students receive instruction on a broad range of culinary theory and practical experiences. Training includes education in sanitation, food service production, nutrition, cost control, and dining room management, hands-on lessons in stocks and sauces, knife skills, meat cutting, baking, and pastry, while developing professionalism and proficiency in the culinary arts field.

### **Certifications Available**

ServSafe® Certified Professional Food Service Handler

### **College Credit Award**

Program completers may receive articulated credit toward an aligned certificate, A.A.S. or A.S. degree program at participating institutions in the Tampa Bay Career Pathways Consortium. Details may be obtained from the Career Specialist and/or Guidance Counselor.

### **Career Information**

*Possible direct entry careers after high school:* Restaurant cook, specialty cook, cook's helper, meat cutter, food preparation worker, baker, bread and pastry cook.

*Possible careers after two years of post-secondary and/or on-the-job training:* Restaurant chef, business owner, wholesale representative.

*Possible careers after a four-year university degree:* Restaurant chef, commercial foods instructor

### **Basic Skills Exit Requirements**

TABE Math Level 9

TABE Language Level 9

TABE Reading Level 9

In order to be a program completer, some students must meet minimum math, language, and reading achievement level exit standards on the TABE, unless otherwise exempt, as established by the Florida Department of Education. Additional information can be found on Page 5 of the MTC Catalog and/or obtained from the Office for Adult Technical Education.

### **Uniforms**

The required chef coat and hat are included in the fees. The chef coat is to be worn with all black pants (no jeans), and the pants are the responsibility of the student. A minimum of two complete uniforms is required to maintain proper hygiene and cleanliness. For safety reasons, it will be necessary to purchase and wear rubber-soled, non-slip, closed toe shoes (work-type preferred). Proper uniform and safety equipment must be worn every day for participation in program activities. Failure to be in proper uniform will hinder normal student progress.

