



Atlantic Technical College

www.atlantictechcollege.edu
2017 - 2018

Enroll in This Fast Track Program for a Career in a Year



COMMERCIAL FOODS & CULINARY ARTS/ PROFESSIONAL CULINARY ARTS & HOSPITALITY (VA)

Program Length/Schedule:

1200 hours/approx. 10 months (full-time)

This program is offered five times a year: January, April, June, August & October

Delivery Method: Hybrid: 49% or less instructional hrs via distance education.

M – F 7:05 a.m. – 2:35 p.m.

Admission Requirements:

- 16 Years of Age or older
- Complete a Program Orientation
- Basic Skills Testing or Exemption
- Interview with Program Counselor/Advisor

Job Outlook in the Ft. Lauderdale area:

- Demand for entry level Chefs are expected to grow about 14% between 2014 and 2024 (Source: Bureau of Labor Statistics).
- Entry level wages for Chefs are about \$11/hour (Source: The Florida Department of Economic Opportunity). Actual wages vary according to education, experience and certifications.

Course Content:

Students will be prepared for employment in various commercial food service establishments such as restaurants, cafeterias, country clubs, and catering services as entry level chefs. Students practice hands-on skills that are required to prepare commercial foods in quantity. All phases of baking are taught as part of the program, including pies, yeast breads, quick breads, cakes, cookies, and cake decorating.

The content of this program includes job related classroom competencies in sanitation, safety, employability skills, care and use of equipment, basic nutrition, menu planning, food costing, portion control, and hospitality management. Students must complete the core competencies and may select a specialty area in which they will receive additional training.

This program is accredited by the
Accrediting Commission of the
American Culinary Federation Education Foundation (ACFEF)

Areas of Study:

- Basic Science/Math Skills
- Catering & Beverage Service
- Classical Cuisine
- Dining Room Service
- Entrepreneurship
- Equipment Operation
- Fruit, Vegetable & Salad Prep
- Hospitality, Communication & Employability Skills
- International Cuisine
- Meat, Poultry & Seafood Prep
- Menu Planning
- Purchasing & Receiving
- Volume Foods

ACFEF e-Culinary Courses:

Safety & Sanitation • Nutrition • Management

FOR MORE INFORMATION CALL 754-321-5200



www.atlantictechcollege.edu/gainful-employment/CommercialFoods
CulinaryArts

Atlantic Technical College
and Technical High School
4700 Coconut Creek Pkwy
Coconut Creek, FL 33063
754-321-5100 | FAX: 754-321-5380



Atlantic Technical College
Arthur Ashe, Jr. Campus
1701 NW 23rd Avenue
Fort Lauderdale, FL 33311
754-322-2800 | FAX: 754-322-2880

See Back of Page for Estimated Program Costs
(based on 1 full year of documented Florida residency)

COMMERCIAL FOODS & CULINARY ARTS/PROFESSIONAL CULINARY ARTS & HOSPITALITY

N100500/Commercial Foods & Culinary Arts/Professional Culinary Arts & Hospitality (1200 Hours)		Fees
Tuition (approximate cost based upon program length)		\$3,360
Lab (approximate cost based upon program length)		\$240
Assessment: TABE® Initial Basic Skills Test		\$15
Registration (non-refundable fee)	\$40 per semester + \$20 per quarter	\$100
Annual Student Activity Fee	\$10 per academic year	\$10
TUITION, LAB, ASSESSMENT, REGISTRATION, ACTIVITY FEE, INSURANCE (approximate costs)		\$3,725

There may be additional costs associated with books, uniforms, special tools, equipment and other related items.

Industry Certification & State Credential Exams: Students will be prepared to take an approved state and/or nationally recognized industry certification or licensure exam in their field of study.

College Credit Transfer Opportunity and/or Advanced Credit: Upon completion of the program and meeting eligibility requirements, including the attainment of an aligned industry credential, students may be awarded credits toward an AS/AAS Degree by Broward College or the Florida College System. Students must enroll in Broward College within 2 years of completing the program at Atlantic Technical College. Additional college credit may be awarded with the attainment of additional industry credentials.

INDUSTRY CERTIFICATION:

Industry certification and state credential exam costs are additional. However, you may qualify for reimbursement of your exam cost(s) upon passing the exam. See your program counselor for more information.

BOOKS/SUPPLIES:

For a list of books and prices go to www.atlantictechcollege.edu/bookstore-price-list/ or visit the bookstore on campus. Additional supply information can be found in the syllabus located on the Web page for this program.

Your Action Plan Checklist - Get Started Today!

- Step 1 | Attend a Program Orientation**
- Step 2 | Take the Tests of Adult Basic Education (TABE) or meet exemption criteria**
 - See your counselor/advisor for details on test exemptions/receive test results.
 - Accommodations for testing are available to qualified individuals.
 - Visit the Office of Disability Services for details **before testing**.
- Step 3 | Meet with your counselor/advisor**
 - Receive test results.
 - Discuss technical or academic program placement.
 - Discuss special needs (unique situations)
 - Review Financial Aid
- Step 4 | Registration and Enrollment**



The mission of Atlantic Technical College & Technical High School is to promote excellence in academic, career & technical studies in order to prepare students to enter & remain competitive in a global workforce.

