



**Atlantic
Technical College**
www.atlantictechnicalcollege.edu

2019 - 2020

Professional Culinary Arts & Hospitality

Program Length/Schedule:

1200 hours/approx. 12 months (full-time)

This program is offered three (3) times a year: August, March, & January

Delivery Method: Traditional - 100% classroom-based.

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
- Meet 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 \$14/hour (Source: The Florida Department of Economic Opportunity). Actual wages vary according to education, experience and certifications.

Course Content:

For the individual who is looking to work in the hospitality industry, our program is an all-inclusive, practical, hands-on experience for volume food preparation. We immerse the future professional in many aspects of the commercial food industry. Students will be taught through hands-on experiences in setting-up banquets and daily food preparation, including hors d'oeuvres, smoking meats, charcuterie, along with baking and pastry basics.

We offer a comprehensive, fast-paced program where all competencies help to prepare the serious individual for entry level employment in various commercial food service establishments. Our students learn the critical importance of sanitation through attaining their ServSafe Food Safety Manager certification, as well as through nutrition basics and restaurant management within the courses.

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

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



See back of page for estimated program costs based on one (1) full year of documented Florida residency.

FOR MORE INFORMATION CALL 754-321-5200

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

PROFESSIONAL CULINARY ARTS & HOSPITALITY

N100500 I (1200 hours)

Fees

Tuition (approximate cost based upon program length)		\$3,360
Lab (approximate cost based upon program length)		\$240
Basic Skills Test		\$15
Registration (non-refundable fee)	\$40 per semester or \$20 per quarter	\$100
Annual Student Activity Fee	\$20 per academic year	\$20
TUITION, LAB, ASSESSMENT, REGISTRATION, ACTIVITY FEE (approximate costs)		\$3,735

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 Standing: 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 two (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/advisor 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 Basic Skills Test 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 and Technical High School is to promote excellence in academic, career and technical studies in order to prepare students to enter and remain competitive in a global workforce.



www.browardschools.com

The School Board of Broward County, Florida, prohibits any policy or procedure which results in discrimination on the basis of age, color, disability, gender identity, gender expression, genetic information, marital status, national origin, race, religion, sex or sexual orientation. The School Board also provides equal access to the Boy Scouts and other designated youth groups. Individuals who wish to file a discrimination and/or harassment complaint may call the Director, Equal Educational Opportunities/ADA Compliance Department & District's Equity Coordinator/Title IX Coordinator at 754-321-2150 or Teletype Machine (TTY) 754-321-2158. Individuals with disabilities requesting accommodations under the Americans with Disabilities Act Amendments Act of 2008, (ADAAA) may call Equal Educational Opportunities/ADA Compliance Department at 754-321-2150 or Teletype Machine (TTY) 754-321-2158.

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