

Atlantic Technical College

www.atlantictechnicalcollege.edu

Professional Culinary Arts & Hospitality 2020-2021



Course Content:

For the individual who is looking to work in the hospitality industry, our program is a comprehensive, 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 food preparation, including meat and poultry fabrication, soups, stocks & sauces, hors d'oeuvres, charcuterie, along with baking and pastry basics.

We are a comprehensive, fast-paced classroom 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 food safety and sanitation through attaining their ServSafe Food Safety Manager certification, as well as through nutrition basics and restaurant management throughout the program.

Program Length:

1200 hours (approximately 12 months full-time)

Program Offered:

August, October, January & March

Delivery Method:

Traditional – 100% classroom based

Days & Times:

Monday – Friday 7:05 a.m. – 2:35 p.m.

Admission Requirements:

- 16 Years of Age or older
- Complete a Program Specific 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.

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:

Food Safety & Sanitation •
Nutrition • Management

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



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

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

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)		\$300
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) **\$3,795**

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. Exam costs are additional; however, you may qualify for reimbursement of your exam cost(s) upon passing. See your program counselor/advisor for more information.

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

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 Steps - Get Started Today!

- Step 1: Attend a Program Specific Orientation
- Step 2: Complete an Application
- Step 3: Apply for Financial Aid (optional)
- Step 4: Request Disability Services (optional)
- Step 5: Complete & Return Documents to Counselor
- Step 6: Counselor Interview
- Step 7: Registration & 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.

