



**Atlantic Technical College  
and Technical High School**  
www.atlantictechcollege.edu

# Professional Culinary Arts & Hospitality

## 2021-2022

### 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:

According to the [Florida Department of Economic Opportunity](#), the current South Florida Tri-County entry annual salary range for Professional Culinary Arts & Hospitality positions is approximately \$21,500 – \$35,100. Actual wages may vary according to education, certifications, and experience.

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
<b>TUITION, LAB, ASSESSMENT, REGISTRATION, ACTIVITY FEE (approximate costs)</b>		<b>\$3,795</b>

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.atlantictechicalcollege.edu/bookstore-price-list/](http://www.atlantictechicalcollege.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.

## Get Started Today! Your Action Steps

- Step 1: Attend a Program Specific Orientation
- Step 2: Reply to Follow-up E-mail
- Step 3: Secure Funding Source
- Step 4: Apply for Financial Aid (optional)

## Possible Job Titles

- Line Cook
- Prep Cook
- Sous Chef
- Kitchen Manager
- Banquet Chef



*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.*

