

2023-2024

HOSPITALITY & TOURISM

Atlantic Technical College & Technical High School

PROFESSIONAL CULINARY ARTS & HOSPITALITY

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.

Additional Skills Covered:

- 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

Admission Requirements:

- 16 Years of Age or Older
- Complete a Program Specific Orientation
- Basic Skills Testing or Exemption
- Meet with Program Counselor/Advisor

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.

Job Outlook



For information regarding Professional Culinary Arts & Hospitality salaries/wages, visit FloridaJobs.org



Atlantic Technical College & Technical High School

4700 Coconut Creek Parkway
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

For more information call **754-321-5200** or visit **AtlanticTechnicalCollege.edu**



FLORIDA'S PUBLIC TECHNICAL COLLEGE SYSTEM

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



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



Celebrating 50 Years of Excellence!

PROFESSIONAL CULINARY ARTS & HOSPITALITY

N100500 (1200 Hours)

Tuition

(approximate cost based upon program length)

Lab

(approximate cost based upon program length)

Basic Skills Test

Registration

(non-refundable fee - \$40/semester or \$20/quarter)

Annual Student Activity Fee

(\$20 per academic year)

In-State Fees

\$3,360

\$300

\$15

\$100

\$20

Out-Of-State Fees

\$13,440

\$300

\$15

\$100

\$20

Tuition, Lab, Assessment, Registration, Activity Fee (approximate costs)

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

\$3,795

\$13,875

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 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 atlanticechnicalcollege.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 an ATC Program Information Session

Step 2: Reply to Follow-up E-mail

Step 3: Secure Funding Source

Step 4: Registration, Payment, and Enrollment

POSSIBLE JOB TITLES:

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



GET THERE
with Atlantic Technical College

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.

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