

2025-2026 HOSPITALITY & TOURISM

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.



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

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
- Attend an ATC Program Information Session
- Basic Skills Testing or Exemption
- Meet with Program Counselor/Advisor



PROGRAM LENGTH

1200 Hours (approx. 12 months full-time)

PROGRAM OFFERED

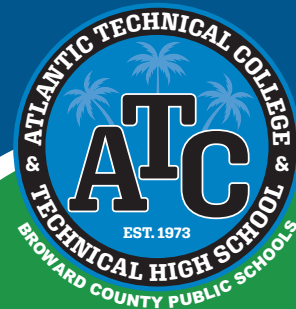
August, October, January & March

DELIVERY METHOD

Traditional: 100% classroom based

DAYS & TIMES

Monday - Friday | 7:05 a.m. - 2:35 p.m.



Atlantic Technical College & Technical High School

4700 Coconut Creek Parkway
Coconut Creek, FL 33063
754.321.5100 | Fax: 754.321.5380

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



CAREER IN A YEAR

FLORIDA'S PUBLIC TECHNICAL COLLEGE SYSTEM

Enroll in this **Fast Track**
Program for a
Career in a **Year**



GET STARTED TODAY

YOUR ACTION STEPS

- STEP 1** | Attend an ATC Program Information Session
- STEP 2** | Reply to Follow-up Email
- STEP 3** | Secure Funding Source
- STEP 4** | Registration, Payment, and Enrollment

POSSIBLE JOB TITLES

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

Job Outlook

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



GET THERE
with Atlantic Technical College

THE MISSION OF ATLANTIC TECHNICAL COLLEGE & 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.

2025-2026 HOSPITALITY & TOURISM PROFESSIONAL CULINARY ARTS & HOSPITALITY

N100500 (1200 HOURS)

TUITION

(approx. cost based upon program length)

LAB FEE

(approx. cost based upon program length)

BASIC SKILLS TEST

REGISTRATION FEE

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

ANNUAL STUDENT ACTIVITY FEE

(\$20 per academic year)

IN-STATE FEE

OUT-OF-STATE-FEE

\$3,360

\$13,440

\$1200

\$1200

\$15

\$15

\$100

\$100

\$20

\$20

TUITION & FEES

are subject to change based on enrollment. There may be additional costs associated with books, uniforms, special tools, equipment, and other related items.

\$4,695

\$14,775

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 CREDENTIAL EXAMS:

Upon completion of the program, you may be eligible to receive FREE associate degree transfer credits from Broward College or another state college. To learn more and determine eligibility, visit browardtechnicalcolleges.com/articulation-agreement/, scroll to the career cluster photos, click Hospitality & Tourism, or contact your program counselor/advisor. Additional college credit may be awarded with the attainment of industry certifications.

BOOKS/SUPPLIES:

For a list of books and prices go to atlanticttechnicalcollege.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.



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