

2026-2027 HOSPITALITY & TOURISM PROFESSIONAL CULINARY ARTS & HOSPITALITY



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.



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

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



CAREER IN A YEAR

FLORIDA'S PUBLIC TECHNICAL COLLEGE SYSTEM

ENROLL in this **FAST TRACK**
Program for a
CAREER in a **YEAR**

For more **INFORMATION**
call **754.321.5200** or visit
AtlanticTechnicalCollege.edu

Atlantic Technical College & Technical High School | 754.321.5100
4700 Coconut Creek Parkway, Coconut Creek, FL 33063

Arthur Ashe, Jr. Campus | 754.322.2800
1701 NW 23rd Avenue, Fort Lauderdale, FL 33311

PROFESSIONAL CULINARY ARTS & HOSPITALITY

N100700 (1200 HOURS)

TUITION

LAB FEE

BASIC SKILLS TEST

REGISTRATION FEE
(non-refundable fee)

ANNUAL STUDENT ACTIVITY FEE

*TUITION & FEES

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

IN-STATE FEES

\$3,360

\$1200

\$15

\$125

\$20

\$4,720

OUT-OF-STATE FEES

\$13,440

\$1200

\$15

\$125

\$20

\$14,800

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 STARTED TODAY



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.

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 atlantictechncollege.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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