



# Professional Culinary Arts & Hospitality

<b>Program Content:</b>	The Professional Culinary Arts and Hospitality program offers a sequence of courses designed to provide coherent and relevant commercial foodservice knowledge and skills needed to prepare students for careers in the Hospitality & Tourism career cluster. The program provides technical skills proficiency and includes competency-based applied learning, general employability skills, technical skills, and occupation-specific hands-on technical skills. Additionally, the curriculum coursework is designed to educate students on the topics of leadership, communication skills, and all aspects of food preparation, presentation, and serving. The Professional Culinary Arts & Hospitality program prepares students for employment positions in the foodservice and hospitality industry, such as a line cook, head cook, sous chef, chef, and food service manager.
<b>Admissions:</b>	<ol style="list-style-type: none"><li>1. Apply to MTC at <a href="https://manateetech.edu/apply-now/">https://manateetech.edu/apply-now/</a>. Submit your application to access your "To-Do List." You are not accepted into the program after applying, you must complete your do list.</li><li>2. View the Main Campus Virtual Information Session handout: <a href="#">Click Here</a></li><li>3. View the Main Campus Virtual Information Session video: <a href="#">Click Here</a></li><li>4. Complete your "To-Do List" at <a href="https://www.MTCdashboard.net">https://www.MTCdashboard.net</a>.</li></ol> <p>Note: The Basic Skills Assessment must be taken within 6 weeks of your admit date unless exemption criteria have been documented per State Statute. For exemption information, see the Student Handbook located here: <a href="https://www.manateetech.edu/quick-docs/">https://www.manateetech.edu/quick-docs/</a></p>
<b>Length of Program:</b>	Full-time 1200 hours – approximately 11 months full-time to complete
<b>Dual Enrollment:</b>	No
<b>Industry Certification:</b>	Certified Food Protection Manager (ServSafe)
<b>Articulation:</b>	May be available towards credits at Florida public colleges/universities. Speak with a Career Counselor for more information.
<b>Job Placement Rate:</b>	83%
<b>On-Time Completion Rate:</b>	75%
<b>Location:</b>	MTC Main Campus, 6305 State Road 70 East, Bradenton, FL 34203 941.751.7900
<b>Start Date:</b>	August, January
<b>Start Time:</b>	Monday - Friday, 8:00 a.m. – 3:00 p.m.
<b>For More Information:</b>	Contact Nicole Kirchberg: 941.751.7900 x 46161, <a href="#">Email</a>



<b>Program #N100500</b>	<b>CIP# 0412050312</b>
Estimated Tuition, Lab, and Fees ( <i>includes administrative fee</i> )	<b>\$7075.00</b>
<b>Additional Fees Due Prior to Admittance</b>	
Application Fee	\$30.00
<b>Bookstore</b>	
Uniform*	\$67.00
Textbook(s)*	\$242.00
<b>Additional Required Items (Outside Vendor)</b>	
Black non-slip oil resistant shoes – <i>estimate</i>	\$50.00
<b>Estimated Total Cost of Program</b>	<b>\$7464.00</b>

***Financial aid available depending on student's eligibility***

All pre-admission fees are non-refundable and not covered by Financial Aid. \*Prices are subject to change. Annual fees (charged each academic year from July 1—June 30).

Textbook estimate. Current book list and prices: [Professional Culinary Arts & Hospitality Bookstore Information](#)

Tuition is \$2.92 per hour for Florida residents. Tuition is \$11.71 per hour for Non-Florida residents.

The School Board does not discriminate on the basis of race, color, ethnicity, religion, national origin, sex (including sexual orientation, transgender status, or gender identity), disability (including HIV, AIDS, or sickle cell trait), pregnancy, marital status, age (except as authorized by law), ancestry, genetic information, which are classes protected by State and/or Federal law (collectively, "protected classes") in its programs and activities, including employment opportunities. It is the legal obligation and the policy of the Board to employ only those persons who are best qualified, with or without reasonable accommodations. The Superintendent shall appoint a compliance officer whose responsibility it will be to require that Federal and State regulations are complied with and that any inquires or complaints are dealt with promptly in accordance with law. S/He shall also require that proper notice of nondiscrimination for Title II, Title VI, and Title VII of the Civil Rights Act of 1964, Title IX of the Education Amendment Act of 1972, Section 504 of the Rehabilitation Act of 1973, and the Age Discrimination in Employment Act will be provided to staff members and the general public. Any sections of the District's collectively-bargained negotiated agreements dealing with hiring and promotion will contain a statement of nondiscrimination similar to that in the Board's statement above.

**941.751.7900**

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