



Fundamental Foodservice Skills

Program Content:	This program focuses on intense culinary training with a hands-on approach. In addition to nutrition, sanitation, and management functions of the professional kitchen, the program is designed to provide a foundation for transition into positions in the industry or continuing higher education. Training is done in the brigade system, including saucier with the production of stocks, soups, and sauces; garde-manger and the art of cold cuisine; the selection and processing of vegetables, grains, legumes, and starchy foods as an entremetier; as well as in-depth approaches to formal dining room service, baking, and pastry arts. Graduates will be prepared for positions as restaurant, banquet, and prep cooks, and can continue their education for a degree in Hospitality Management.
Length of Program:	600 hours approximately 6 months full time to complete.
Class Hours:	Full time: 8:00 a.m. – 3:00 p.m., Monday-Friday
Admission Dates:	Fall Term: August, Deadline: June or when classes fill Spring Term – January, Deadline: December or when classes fill. Students are accepted on a first-come, first-served basis.
Evening Class:	Please call 941.751.7900 x 1000 or 1029 to be added to the evening list. Once there are enough students to start the program, you will be contacted.
Graduation Requirements:	Complete all coursework and the Basic Skills Assessment requirements by two weeks prior to the set graduation date.
Industry Certifications:	Will receive Certified Food Handler (SafeStaff) Eligible for Certified Food Protection Manager (ServSafe)
College Credit:	Up to 3 credits toward AAS/AS degree in Culinary Managements at other Florida public colleges.
Employment Potential:	Graduates of the program are qualified to work in the culinary arts industry employed as cooks under the supervision of a chef. Starting salary ranges are approximately \$10 to \$12 per hour, and \$12-\$15 per hour with experience.
For More Info:	Please attend our information sessions. For dates, go to https://manateetech.edu/events/
Career Counselor:	Xela Brutus, dial 941-751-7900 ext 1034, or brutusx@manateeschools.net
To Apply:	Go to https://manateetech.edu , click Apply Now
Tuition & Fees:	See reverse side
Financial Aid:	Please visit our website at https://manateetech.edu/financial-aid .

Fundamental Foodservice Skills – 600 Hours					
Program # N100520			CIP # 0612050304		
Course		Hours	Tuition	Lab	Total
Food Preparation workers	OCP A – HMV0101	300	\$876.00	\$756.00	\$1,632.00
Cooks – Restaurant	OCP B – HMV0102	300	\$876.00	\$756.00	\$1,632.00
Total Tuition & Lab					\$3,264.00
Additional Fees Due at Time of Registration					
Industry Certifications: Certified Food Handler (SafeStaff) – OCP A					\$10.00
Certified Food Protection Manager (ServSafe) – OCP A <i>If you already have a certification in SafeStaff or ServSafe this fee may be exempt with proof of valid certificate.</i>					\$36.00
Retake of ServSafe (if applicable)					\$36.00
Uniform Package** (4 Jackets, 2 Pants, 2 Hats) <i>(Not covered by Financial Aid)</i>					\$135.00
Administrative Fee (per term)					\$40.00
Application Fee <i>(Not covered by Financial Aid)</i>					\$30.00
Textbook Approximately**					\$200.63
Knife Kit <i>(purchased at the time of registration) (Not covered by Financial Aid)</i>					\$125.00
Total Tuition, Lab & Fees Approximately					\$3,876.63
Additional Equipment from Outside Vendor or MTC Bookstore					
Career and Technical Student Organization Leadership Fee <i>(optional) (Not covered by Financial Aid)</i>					\$30.00
Shoes: Black Non-Slip or Oil-Resistant <i>(Not covered by Financial Aid)</i>					\$25 - \$50
Total Tuition, Lab, Fees Approximately					\$3,957.00

Financial Aid Available Depending on Student's Eligibility

OCP = Occupational Completion Point

**Current book list and prices: <https://manateetech.edu/current-students/bookstore/>

*/**Prices are subject to change without notice Tuition

based on \$2.92 per hour, Florida resident

Tuition for non-Florida Resident = \$11.71 per hour

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