



Professional Culinary Arts & Hospitality*

- 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 of this program are qualified to work as cooks in restaurants, hotels, catering facilities, and more. Students can also continue their education for a degree in Hospitality Management.
- Length of Program:** 1200 hours - approximately 11 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 ext. 1029 or 1000 to be added on the evening list. Once there are enough students to start the program, you will be contacted.
- Grad Requirements:** Complete all coursework and the Basic Skills Assessment requirements by two weeks prior to the set graduation date.
- Industry Certification:** Safe Staff
Certified Food Protection Manager (ServSafe)
- College Credit:** 24 credits toward AAS/AS degree in Culinary Management at other FL public colleges.
- Employment Potential:** Graduates of the program are qualified to work as cooks in the culinary arts industry under the supervision of a chef. Positions in restaurants, hotels, food trucks, and catering facilities have a starting salary range of approximately \$10-15 per hour.
- For More Info:** 941-751-7900, ext. 1034, brutusx@manateeschools.net
- To Apply:** Go to ManateeTech.edu, Apply Now
- Financial Aid:** Please visit our website at <https://manateetech.edu/financial-aid>
- Tuition & Fees:** See reverse side.

Professional Culinary Arts & Hospitality – 1200 Hours					
Program # N100500			CIP # 0412050312		
Course		Hours	Tuition	Lab	Total
Food Preparation	OCP A – HMV0100	300	\$876.00	\$756.00	\$1,632.00
Cook – Restaurant	OCP B – HMV0170	300	\$876.00	\$756.00	\$1,632.00
Chef/Head Cook	OCP C – HMV0171	300	\$876.00	\$756.00	\$1,632.00
Food Service Management	OCP D – HMV0126	300	\$876.00	\$756.00	\$1,632.00
Total Tuition & Lab					\$6,528.00
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 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)					\$135.00
Administrative Fee (per term) x2					\$80.00
Application Fee (<i>Not covered by Financial Aid</i>)					\$40.00
Textbook Approximately**					\$201.00
Knife Kit (<i>purchased at the time of registration</i>) <i>Not covered by Financial Aid</i>					\$125.00
Total Tuition, Lab & Fees Approximately					\$7,191.00
Additional Equipment from Outside Vendor or MTC Bookstore					
Shoes: Black Non-Slip or Oil-Resistant					\$25.00- \$50.00
Career and Technical Student Organization Leadership Fee (<i>optional</i>)					\$30.00
Total Tuition, Lab, Fees Approximately & Additional Expenses Approximately					\$7,271.00

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

*The School District of Manatee County does not discriminate on the basis of race, color, national origin, gender, age, disability, marital status or genetic information in its educational programs, services or activities, or in its hiring or employment practices. The district also provides equal access to its facilities to the Boy Scouts and other patriotic youth groups, as required by the Boy Scout of American Equal Access Act. Any employee, student, applicant for admissions, applicant for employment, volunteer, vendor, or member of the public who believes he/she has been discriminated against or has been harassed by an employee, student, or other third party who is subject to control of the School Board on account of race, color, national origin, gender, age, disability, marital status, genetic information or any other basis prohibited by law, is encouraged to use the appropriate grievance procedures set forth in School Board Policy 2.19 – Discrimination and Harassment Prohibited. Questions, complaints, or requests for additional information regarding discrimination or harassment may be sent to: Sherman Strong, Equity Coordinator, School District of Manatee County, 215 Manatee Avenue West, Bradenton, FL 34205, 941-708-8770 x2052
stromans@manateeschools.net*