

Fundamental Foodservice Skills

Short Description: This program is designed to prepare students for success in today’s commercial kitchens, focusing on employability skills and safe/efficient work practices. The coursework lays the groundwork for employment in food service/hospitality positions such as steward, prep cook, pantry cook, fry cook, banquet cook, retail and cafeteria cook and line cook. Students will learn to properly use recipes, to scale, to prepare a wide variety of foods, entrees, and sauces.

Program Content: This program offers a sequence of courses that provides coherent and rigorous content aligned with challenging academic standards and relevant technical knowledge and skills needed to prepare for further education and careers in the Hospitality & Tourism career cluster; provides technical skill proficiency, and includes competency-based applied learning that contributes to the academic knowledge, higher-order reasoning and problem-solving skills, work attitudes, general employability skills, technical skills, and occupation-specific skills.

Admissions:

1. Apply to MTC at <https://manateetech.edu/apply-now/>. Submit your application to access your "To-Do List." You are not accepted into the program after applying, you must complete your to-do list.
2. Attend a Program Information Session. Call 941.751.7900, prompt, 6 Information Sessions.
3. Complete your "To-Do List" at <https://www.MTCdashboard.net>.

Note: TABE (Test of Adult Basic Education) must be taken within 6 weeks of your admit date unless exemption criteria have been documented. For exemption information, see TABE exemption in the Student Handbook located here: <https://www.manateetech.edu/quick-docs/>

Length of Program: Full-time 600 hours – approximately 6 months full-time to complete.

OCP	COURSE	HOURS
A	Intro to Food Prep – HMV0101	300
B	Cooking Methods and Techniques – HMV0102	300

Dual Enrollment: Yes

Certification/Licensure: Certified Food Protection Manager (SERV Safe)

CTSO: Skill USA and/or HOSA are the approved cocurricular career and technical student organizations which provide activities for students as an integral part of the instruction by providing leadership training and reinforcing specific career and technical skills.

Articulation: May be available towards credits at Florida public colleges/universities. Speak with a Career Counselor for more information.

Location: MTC Main Campus, 6305 State Road 70 East, Bradenton, FL 34203
941.751.7900

Start Date: August, January

Start Time: Monday - Friday, 8:00 a.m. – 3:00 p.m.

For Class Information: Scan QR Code at the bottom of document.

Program #N100520	CIP# 0612050304
Estimated Tuition, Lab, and Fees (<i>includes \$60.00 administrative fee</i>)	\$3,930.00
Additional Fees Due Prior to Admittance	
Application Fee	\$45.00
Bookstore	
Textbook(s)*	\$182.00
Additional Required Items (Outside Vendor)	
Black non-slip oil resistant shoes – <i>estimate</i>	\$50.00
Uniform (Scrub Club)	\$40.00
Estimated Total Cost of Program	\$4,307.00

Financial aid available depending on student's eligibility.

*Uniforms may be covered, for Pell eligible students once aid has been applied to all tuition & fee charges.

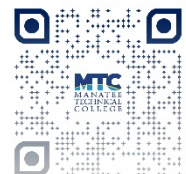
All pre-admission fees are non-refundable and not covered by Financial Aid. *Prices are subject to change.

Annual fees (charged each academic year from July 1—June 30).

Estimated textbook list and pricing: [MTC Bookstore](#)

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

<https://www.manateetech.edu/admissions/financial-aid/>



941.751.7900

ManateeTech.edu