Program Content

- Safety and Sanitation
- **Nutrition Principles**
- **Human Relations Management**
- Menu Planning
- Purchasing & Receiving
- Catering & Beverage Service
- Dining Room Service
- **Equipment Management**
- Meat, Poultry & Seafood Preparation
- Fruit, Vegetable & Salad Preparation
- International & Classical Cuisine
- **Bakery and Dessert Preparation**
- Entrepreneurship
- Basic Science/Math Skills
- **Communication Skills**
- **Employability Skills**
- Volume Foods
- **Controlling Food Service Costs**

Program Length

1200 hrs | Full Time 9-12 months

Approximate Cost

\$4,614

Location

Main Campus

Schedule

• Full Time: Monday - Friday 7:00 am - 1:45 pm

Description of Program

Love food? Train for a career in the Culinary Arts to become a cook/chef. The program covers Garde Manager (Cold Foods), Hot Foods, Culinary Baking, Sanitation & Safety, Nutrition Supervision & Management, and Controlling foodservice costs. This program is accredited by the American Culinary Federation Education Foundation, Inc. Accrediting Commission and articulates with Broward College towards a Culinary Arts Management Degree. Total hours each term will be a combination of classroom, lab and on-line work. Students may apply for experiential credit if currently employed in a qualified food service position. Qualified students have the opportunity to obtain the ServSafe and Certified Culinarian Certifications.

Requirement for Admission

· Orientation/Testing/Counselor Interview

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.

College Credit Transfer Opportunity and/or Advanced Credit

Upon completion of the program and meeting eligibility requirements, students may be awarded credits toward an Associate Degree by Broward College or the Florida College System. For eligibility requirements, visit www.broward.edu/careerpath.















To be admitted into a program of study offered by Sheridan Technical College, an individual must satisfy all of the admission requirements applicable to that program of study. General admissions and registration procedures for Sheridan Technical College are as follows:

ADMISSION AND REGISTRATION PROCEDURES

1. Attend Orientation

Applicants for technical programs must attend an on campus or online orientation.

- On-campus Orientation: It is strongly recommended and provides an in depth overview of our programs and resources. For Main Campus orientation, please report to Building #11 by 8:30 am. For West Campus orientation, please report to the main office by 8:00 am.
- Online Orientation: At the end of the online orientation you must complete the Online Orientation Survey. To access the orientation visit: http://www.sheridantechnical.com/HowtoApply/OnlineOrientation

2. Take the Test of Adult Basic Education (TABE)

- Main Campus: TABE is administered Monday through Thursday for all programs directly after orientation. Applicants must report to Building #11 with a valid picture ID and \$10.00 by 8:30 am.
- West Campus: TABE is administered Tuesday, Wednesday and Friday for all programs. Applicants must check in with a valid picture ID and \$10.00 by 8:00 am.
- Prospective students showing evidence pursuant to State Board **Rule** 6A-10.040(8) may be eligible to receive an exemption from taking the TABE. A program counselor/advisor can assist you with identifying Basic Skills exemption criteria.
- Programs that do not require TABE testing are as follows: Commercial Class B Driving, Commercial Vehicle Driving, Facials Specialty, Gaming Machine Repair Technician, Home Health Aide, Patient Care Assistant and Phlebotomy.

3. Schedule and Attend a Counselor Interview

- Schedule an appointment for an interview with the program counselor/advisor by calling 754.321.5400 (Main Campus) or 754.321.3900 (West Campus).
- Discuss TABE scores and next steps. Next steps may include a referral for remediation if minimum basic skills levels have not been achieved, program placement, special needs, financial aid and registration procedures. Test scores cannot be given over the phone.
- Please bring two forms of documented Florida residency to the interview.

4. Register for Class

- Registration for postsecondary students is held throughout the year.
- Please check with the program counselor/advisor for availability and registration dates.

Sheridan Technical College & Technical High School, D. Robert Boegli, Director Mary A. Barba, Assistant Director Barrett Goldman, Assistant Director Annette Johnson, Assistant Director

Anna Knaeble, Assistant Director

Thomas Moncilovich, Assistant Director



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70) 396-3898 • Fax (770) 396-3790



Tel (404) 975-5000 • Fax (404) 975-5020

Commercial Foods & Culinary Arts (N100500)

Tuition/Registration	\$3,720
PAVELabRegistration FeeStudent Activity FeeTest Fee	\$240 \$100 \$10

MyCulinaryLab On Cooking eBook 5th. Ed.

ISBN: 9780133780161

Books/Supplies

Human Resources & Management Textbook+Test Prep.

ISBN: 9780133102086

Nutrition Guide with Online test 2nd. Ed.

ISBN: 9780132724524

Controlling Foodservice Costs w/ Answers 2E

ISBN: 9780132175272

ServSafe E-book +Exam Voucher

ISBN: 9780133104066

Bar Towel (Pack of 6)

Chef Apron

Chef Coat

Chef Pants

Chef Hat

Approximate Program Cost

\$4,614

\$894

Prices are for Florida Residents. Fees listed are based on the number of class days according to the District calendar. Books and Supplies are subject to change.

STCollege ProgramDescriptions Rev 2.2016

