2017/2018

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 I Full Time 12 months

Approximate Cost \$4,659

Location

Main Campus

Schedule

• Monday - Friday 7:00 am - 1:45 pm

Enrollment of New Students

- August
- October
- January
- April
- June

Gainful Employment

• For more information about this program, visit the link below.





http://www.sheridantechnicalcollege.edu/project/ culinary-arts-gedt/



Sheridan Technical College & Technical High School www.SheridanTechnicalCollege.edu
 Main Campus
 5400 Sheridan Street • Hollywood, FL 33021 • Tel: 754.321.5400

 West Campus
 20251 Stirling Road • Pembroke Pines, FL 33332 • Tel: 754.321.3900

 High School Campus
 3775 S.W. 16th Street • Fort Lauderdale, FL 33312 • Tel: 754.321.7450

COMMERCIAL FOODS & CULINARY ARTS/PROFESSIONAL CULINARY ARTS & HOSPITALITY



Description of Program

Love food? Train for a career in Culinary Arts to become a cook/chef. The program covers Garde Manger (Cold Foods), Hot Foods, Commercial Baking, Sanitation & Safety, Nutrition, Supervision & Management, and Controlling Foodservice Costs. This program is accredited by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC) and articulates with Broward College toward a Culinary Arts Management Degree. In addition to classroom and lab experiences, students will work online one day a week. 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.

Requirements 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.

- ServSafe
- FMP Food Service Management Professional

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 http://www.broward.edu/academics/cpl/Pages/technical-college.aspx







Welcome to Sheridan Technical College!

ADMISSION AND REGISTRATION PROCEDURES

1. Attend Orientation

Program specific orientation is held Monday through Thursday. To register for orientation:

- Main (Hollywood) Campus: Report to Building 11, Office of Student Affairs no later than 8:30 a.m.
- West (Pembroke Pines) Campus: Report to the main office no later than 8:00 a.m.

2. Apply for Financial Assistance (OPTIONAL)

 If you require financial assistance please complete the Free Application for Federal Student Aid (FAFSA) as soon as possible. Delays in completing the financial aid process may affect your ability to register on time.

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

- Students enrolled in a postsecondary program of 450 hours or more are required to take and pass a basic skills test in order to receive a vocational certificate at the time of program completion. The TABE test is approximately 2.5 hours and assesses students in the areas of reading, math and language. To register please bring \$15.00 and a valid picture ID. The test schedule and registration location is as follows:
- Main (Hollywood) Campus: M-TH report to Building 11, Office of Student Affairs no later than 9:00 a.m.

(Report to Building 11 no later than 8:30 a.m. when also attending orientation)

• West (Pembroke Pines) Campus: T, W, F report to the main office no later than 8:00 a.m.

4. Counselor Interview

You must meet with your program counselor/advisor to finalize the admissions
process. Topics to be discussed include: TABE scores, TABE exemption, remediation,
Florida residency for tuition purposes, etc. Test scores cannot be provided over the
phone. There are no appointments required to meet with the program counselor/advisor.
Please contact our offices to obtain counselor/advisor office hours.

5. Register for Class

Registration is on a first come, first served basis. Prospective students can register upon
receiving an acceptance letter. Registration is held throughout the year, so verify course
availability and registration dates with the program counselor/advisor. Textbooks, uniforms,
kits and all other required supplies must be purchased prior to the first day of class

BASIC SKILLS EXEMPTION - You may be exempt from the TABE if you:

- Entered 9th grade in a Florida public school in the 2003-2004 school year, or any year there
 after, and earned a Florida standard high school diploma (official high school transcript required);
- Possess a college degree at the associate in applied science (AAS) level or higher from an accepted accredited college or university (official diploma or transcript required);
- Demonstrate readiness via the 2014 GED®, P.E.R.T, ACT, SAT, WBST and/or GAIN (official test results required);
- Active duty member of any branch of the United States Armed Services (paper order or ID card required);
- Pass a state or national industry certification or licensure examination that is identified in State Board of Education rules and aligned to the CTE program in which the student is enrolled (official test results required); or
- Enrolled in an apprenticeship program that is registered with FDOE.

COMMERCIAL FOODS & CULINARY ARTS/ PROFESSIONAL CULINARY ARTS & HOSPITALITY (N100500)

Tuition/Registration	\$3,725
PAVE	\$3,360
Lab	•
Registration Fee	\$100
Student Activity Fee	
Test Fee	\$15

Books/Supplies \$855

MyCulinaryLab On Cooking eBook 5th. Ed. ISBN: 9780133780161

Human Resources & Management Textbook+Test Prep. ISBN: 9780134720524

Nutrition Guide with Online Test 2nd. Ed. *ISBN: 9780132724524*

Controlling Foodservice Costs w/ Answers 2nd. Ed. ISBN: 9780132175272

ServSafe E-book +Exam Voucher ISBN: 9780134773094

Bar Towel (Pack of 6)

Chef Apron

Chef Coat

Chef Pants

Chef Hat

Knife Kit

Industry Credentials

\$79

\$4,659

ServSafe

FMP Food Service Management Professional

Approximate Program Cost

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.

STC_Program Sheets Rev 10.2017

Sheridan Technical College & Technical High School — Thomas Moncilovich, Director

Mary A. Barba, Assistant Director | Barrett Goldman, Assistant Director | Annette Johnson, Assistant Director | Jose Laverde, Assistant Director



through Educ ing, Inc. 2150 ing, Inc. (ACEN) icans

The School Board of Broward County, Florida, prohibits any policy or procedure which results in discrimination on the basis of age, color, disability, gender identity, gender expression, genetic information, marital status, national origin, race, religion, sex or sexual orientation. The School Board also provides equal access to the Boy Scouts and other designated youth groups. Individuals who wish to file a discrimination and/or harassment complaint may call the Director, Equal Educational Opportunities/ADA Compliance Department & District's Equity Coordinator/Title IX Coordinator at 754-321-2150 or Teletype Machine (TTY) 754-321-2158. Individuals with disabilities requesting accommodations under the Americans with Disabilities Act Amendments Act of 2008, (ADAAA) may call Equal Educational Opportunities/ADA Compliance Department at 754-321-2150 or Teletype Machine (TTY) 754-321-2158. www.BrowardSchools.com

Sheridan Technical College is able to provide more information about our graduation rates, the median debt of students who have completed the programs, and other

graduation rates, the meaning of a subcities who have completed the programs, and other important information, please visit our website at http://www.sheridantechnicalcollege.edu/gainful employment-pages.



COE

Sheridan Technical College Practical Nursing Program is accredited through Accreditation Commission for Education in Nursing, Inc. Accreditation Commission for Education in Nursing, Inc. (ACEN) 3439 Peachtree Road NE, Suite 850 Atlanta, 6A 30326 Tel (404) 975-5000 - Fax (404) 975-5020 www.acenursing.org