

## Accredited by the American Culinary Federation

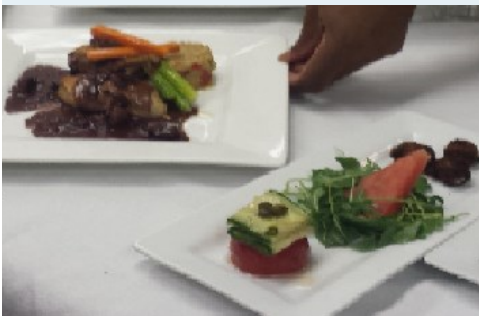
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FCTC's Culinary Arts  
Apprenticeship Program is  
accredited by the ACF. Our  
graduates earn the highly  
regarded Certified Sous Chef  
(CSC) certification with the ACF  
upon completion of the program.

### Contact

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*Interested in a Culinary Career?*

First Coast Technical College  
2980 Collins Avenue,  
St. Augustine, FL 32084



## Commercial Foods & Culinary Arts

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## Apprenticeship Program

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*First Coast Technical College*  
2980 Collins Avenue  
St. Augustine, FL 32084  
904-547-3282 • [fctc.edu](http://fctc.edu)



## Earn while you learn

Practice your art under a certified professional chef while developing culinary skills with *First Coast Technical College's Culinary Apprenticeship Program*...an opportunity to advance your career while maintaining full-time employment.

Develop your own personal track by working with your **FCTC** Apprentice Coordinator and your Mentoring Chef. Together they will evaluate your progress and apply credits toward completion of the Program.

On-the job-training along with classroom instruction will provide you with the skills and experience to earn higher wages and greater job opportunities.

## What you will need\*

- ◆ Current full-time employment in the Culinary Industry
- ◆ Completed American Culinary Federation Membership and Apprenticeship Applications
- ◆ High School diploma or GED
- ◆ State ID or Driver's License
- ◆ If a veteran, copy of your DD214
- ◆ Current resume
- ◆ Two letters of reference, one of which is from your current employer
- ◆ 300 word essay on "Why I want to be a Chef"
- ◆ Appropriate uniform

\*Apprenticeship Coordinator will assist with additional requirements

## Earn Certifications In

*Nutrition  
Sanitation  
Supervision*

Plus four  
Occupational Completion Points

*Food Preparation  
Cook-Restaurant  
Chef/Head Cook  
Food Service Management*

## By the numbers...

### Length of Program

- ◆ At least 4,000 hours over 2-3 years

### Courses

- ◆ 10 stations of the kitchen
- ◆ Pantry and Cold Foods
- ◆ Breakfast
- ◆ Vegetable, Starch and Pasta
- ◆ Cooking Techniques
- ◆ Fabrication
- ◆ Soups and Sauces
- ◆ Broiler/Char-Grill
- ◆ Baking and Pastry
- ◆ Steward
- ◆ Supervisory Development

### Fees

- ◆ ACF membership & application \$275
- ◆ All FCTC fees are waived

### Schedule

- ◆ Four hours per week on campus any regular school day

