Accredited by the American Culinary Federation

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

Chef Phil Brown, CSC
904.547.3462
philip.brown@stjohns.k12.fl.us

Commercial Foods & Culinary Arts

Apprenticeship Program

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

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2980 Collins Avenue
St. Augustine, FL 32084
904-547-3282 • 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 Apprentice 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