

## Commercial Foods and Culinary Arts

Program # N100500

CIP# 412050312

Day Program- 1200 hours / 37 weeks / 9.25 months

Course	OCP	Course #	Hours	Tuition	Lab	Other Fees	Total
Food Preparation	A	HMV0100	300	876.00	138.00	24.00	1038.00
Cook - Restaurant	B	HMV0170	300	876.00	138.00	24.00	1038.00
Chef/Head Cook	C	HMV0171	300	876.00	138.00	24.00	1038.00
Food Service Management	D	HMV0126	300	876.00	138.00	24.00	1038.00
<b>Total Tuition &amp; Lab</b>							<b>\$ 4,152.00</b>
<b>Pre-Admission Fees</b>							
Test for Adult Basic Education (TABE)							25.00
<b>Total Pre-Admission Fees</b>							<b>\$ 25.00</b>
<b>Required items sold in the FCTC Bookstore or outside vendor</b>				<b>ISBN</b>	<b>Quantity</b>	<b>Sub Total</b>	<b>Total</b>
On Baking; Cooking; Garde Manger Bundle				9780134117737	1	395.00	395.00
Serve Safe Manager 7th edition				9780135159354	1	92.00	92.00
Nutrition				9780132181631	1	88.00	88.00
Purchasing				9780132181648	1	80.00	80.00
Human Resources and Hospitality Management				9780132175258	1	83.00	83.00
Cutlery Set					1	160.00	160.00
White Apron					2	10.00	20.00
Culinary Jacket					2	42.00	84.00
Checkered Pants					2	33.00	66.00
1" Thermometer					1	8.00	8.00
Skull Cap					2	5.00	10.00
<b>Total Required Items</b>							<b>\$ 1,086.00</b>
<b>License, Exam and Other Fees</b>							
Serve Safe							30.00
Parking and Student ID							100.00
<b>Total License, Exam and Other Fees</b>							<b>\$ 130.00</b>
<b>Total Cost</b>							<b>\$ 5,393.00</b>