

Professional Culinary Arts and Hospitality

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
Total Tuition & Lab							\$ 4,152.00
Pre-Admission Fees							
Test for Adult Basic Education (TABE)							25.00
Application							10.00
Total Pre-Admission Fees							\$ 35.00
Required items sold in the FCTC Bookstore or outside vendor							
			ISBN	Quantity	Sub Total	Total	
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	
Total Required Items							\$ 1,086.00
License, Exam and Other Fees							
Serve Safe							30.00
Parking and Student ID							80.00
Total License, Exam and Other Fees							\$ 110.00
Total Cost							\$ 5,383.00