**GET YOUR EDUCATION WHILE EARNING A WAGE**

The Culinary Apprentice Program at First Coast Technical College is a way for persons employed in the Culinary Industry to obtain an education while still earning an income.

The Apprentice Coordinator works with the student’s employer to evaluate what the student does on the job, decide what is applicable for credit, & customize the student’s learning to ensure the Apprentice receives all instruction needed to complete the Program.

The Apprentice Student, Employer, & Apprentice Coordinator manage the Apprentice Student’s needs, education, & progress on a custom basis.

**ACCREDITED BY THE AMERICAN CULINARY FEDERATION**

The Culinary Arts Apprentice Program is accredited by the ACF. Our graduates earn their Certified Sous Chef (CSC) status with the ACF upon completion of our program, which is a step up in their professional career as a Chef.

Please visit [www.fctc.edu](http://www.fctc.edu) for detailed information on the Culinary Arts Apprenticeship Program.

**CONTACT INFORMATION:**

- **Administrative Assistant & Events Specialist:** Rebecca Pelletier 904.547.3461, or rebecca.pelletier@fctc.edu
- **Apprentice Coordinator:** Daniel Lundberg, CCC, CCE 904.547.3461, or daniel.lundberg@fctc.edu

**CULINARY ARTS APPRENTICESHIP PROGRAM @ FCTC**

Want to get an education but can’t afford to quit your job?

Want to become a Chef?

Interested in attaining certification with the American Culinary Federation?

FCTC’s Culinary Arts Apprentice Program is the answer. Your place of employment becomes your classroom! Apprenticeship is an easy & affordable way to get an education, become a Chef—all while working!
Earn classroom credit while on the job with the Apprenticeship Program

**REQUIREMENTS FOR APPRENTICESHIP**

- Currently employed full time in the Culinary Industry.
- Apprenticeship Application.
- FCTC Registration Form.
- American Culinary Federation Membership Application.
- American Culinary Federation Apprentice Application.
- FL DOE Apprenticeship Agreement.
- Profile sheet.
- Have a high school diploma or GED & a driver’s license. If you’re a Veteran, copy of your DD214.
- Current resume.
- Two letters of reference, one from your current employer.
- Essay on “Why I want to be a Chef”, 300 word minimum.
- All applicable fees paid & textbooks purchased.
- Appropriate uniform, knife set, etc.

**EARN CERTIFICATES**

Students in our program earn their certificates in Nutrition, Sanitation, and Supervision to enhance their professional skill and ensure the technical knowledge in keeping with the Culinary Industry.

Four Occupational Completion Points (OCP) are awarded when the Apprentice completes the Program.

- OCP A: HMV0100, Food preparation
- OCP B: HMV0170, Cook-restaurant
- OCP C: HMV0171, Chef/head cook
- OCP D: HMV0126, Food service management

*Apprentices should already have their uniforms, knives, etc., but prices are available upon request.

**THE NUMBERS**

- **LENGTH:** 2 to 3 years, 4,000 to 6,000 hours.
- **COURSES:** 9 Stations of the kitchen, consisting of:
  - Pantry & Cold Foods
  - Breakfast
  - Vegetable, Starch, & Pasta
  - Cooking Techniques
  - Fabrication
  - Soups & Sauces
  - Broiler/Char-Grill
  - Baking & Pastry
  - Steward
  - Supervisory Development
- **COSTS:** Total cost is approximately $430.00. *Tuition is waived for this Program.*
  - Books $175.00
  - ACF apprentice fee $105.00
  - ACF membership $100.00 - $150.00 (2-3 years)
- **SCHEDULE:** Four hours on campus every Monday.