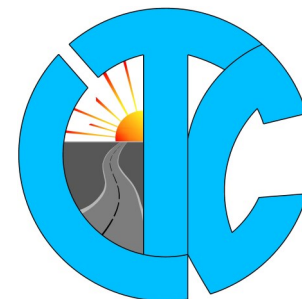


COMMERCIAL FOODS & CULINARY ARTS



Commercial Foods & Culinary Arts provides a great opportunity for anyone who wants to prepare fine foods and culinary masterpieces. Also, trains students to become a Line Cook, Chef, or Pastry Chef.

POSTSECONDARY COURSES

Program Length is 1200 hours. Cost is \$4,777.00*

*Subject to change

Monday—Friday 7:45—2:55

Occupational Completion Point

A	Food Preparation	300 hours
B	Cook-Restaurant	300 hours
C	Chef/Head Cook	300 hours
D	Food Service Management	300 hours



CAREER DUAL ENROLLMENT

Program Length is 1200 hours 8 Credits
Monday—Friday AM, Midday, PM

A	Food Preparation	300 hours
B	Cook-Restaurant	300 hours
C	Chef/Head Cook	300 hours
D	Food Service Management	300 hours



POSTSECONDARY Requirements: An application, diploma or GED and TABE test.

CAREER DUAL ENROLLMENT Requirements: Admittance is based on 2.0 grade point average, attendance record, and college readiness scores (ACT, SAT, PERT or TABE) .

Charlotte Technical College 18150 Murdock Circle Port Charlotte, FL 33948 941-255-7500

Call or come in and speak with our counselor.