



CULINARY ARTS

DIPLOMA

Possible Employment Opportunities*

- Banquet Cook ◀
- Line Cook ◀
- Catering Cook ◀

The Culinary Arts Diploma Program offers students the opportunity to acquire the skills and knowledge needed to obtain an entry-level position in the field. Students will gain hands-on knowledge of sauces, meats, and baked products. In addition, they will learn about kitchen safety and sanitation techniques to ensure food safety. Finally, they will cover management and supervision in the food service industry.

Certifications

Students are eligible to sit for the following certification exams:

- ServSafe® Food Manager
- ServSafe® Allergens

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Registered ServSafe Proctor
& Certified ServSafe Instructor

*These examples are intended to serve only as a general guide of possible employment opportunities. There are many factors that determine the job an individual may obtain and Florida Technical College cannot guarantee its graduates any particular job. The Culinary Arts program is taught 100% in English or 100% in Spanish. The Baking and Pastelería and Culinary Arts Diploma programs at the Kissimmee campus are programmatically accredited by the American Culinary Federation Education Foundation's Accrediting Commission [ACFEFAC]. ACFEF Accrediting Commission is located at 180 Center Place Way St. Augustine, Florida 32095. Tel: [800] 624-9458. Fax: [904] 825-4758, E-mail: acf@acfcchefs.net. Program availability varies by campus.



7 Florida campuses*

*Program availability varies by location.

CULINARY ARTS DIPLOMA

Admission Requirements

- High School Diploma or a recognized equivalent.
- No previous knowledge in culinary arts is required.

Duration Of Program

- 12 month
- 71 quarter credits

Distribution

- 460 lecture hours
- 420 lab hours
- 125 externship hours
- 1,005 total contact hours

Courses

- Basic Culinary Techniques
- Cuisine, Culture & Kitchen Organization
- Introduction to Baking
- Sanitation & Allergens
- Meat, Fish & Poultry Fabrication
- Garde Manger
- Food & Beverage Inventory/Cost Control with Math
- Restaurant Service
- International Cuisine
- Hospitality Supervision & Management
- Facility Menu Planning, Nutrition & Development
- Culinary Externship



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