**CULINARY APPRENTICESHIP**

Departments Contact: Lisa Lamarre

Phone: 772-226-2511

DESCRIPTION: The Culinary Apprenticeship is a tuition-free program that prepares students to work as chefs through the American Culinary Federation accrediting body.

*Professionals in the field…*

* Are motivated
* Want to serve others
* Have great earning potential
* Are in one of the fastest growing field in America

*Facts for Transitions*

* The Culinary Institute in Vero Beach offers a compensation program for students willing to travel and students can earn an Associate in Science degree at this location

LENGTH: Culinary Arts Apprenticeship is 2 ½ years.

COMPLETION AWARD: Students are prepared to earn a Certification from the Nation Restaurant Association, Sanitation, Nutrition, and Supervision.

PROGRAM LOCATIONS: The instructor prefers students enter the program at the beginning of the semester only. Classes are held at the following locations:

Mueller Campus

Chastain Campus

COURSE STRUCTURE

* This program consists of 6 courses over a period of 24 – 36 month period along with 9 semester hours of On the Job Training required
* Each course is 96 clock hours
* Experience can culminate in certification as a cook or pastry cook
* See next page

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| **Program Requirements**  |
| Students are required to achieve the following *exit level* minimum TABE scores on the Adult Ed administered TABE test:**Reading 6, Language 6, Math 6** |
| MUST HAVE GED UPON COMPLETION OF PROGRAM |
| Students must be at least 18 years of age |
| An **interview** is required with Lisa Lamarre, since this program has selective admissions. |
| Due to the support of the American Culinary Federation there is **no tuition** payment required for students accepted into the program. |
| Additional costs EXIST over the course of the program: such as books, tools uniforms, and dues to the American Culinary Federation. The estimate cost over the two year period is - $600 - $800 ($300 in the first semester) |
| Students wishing to pursue the AS degree in Culinary Management or Restaurant Management may receive college credits for the work completed in this program.  |

**Registration notes for facilitators:**

The Culinary program registers its students for all classes.

*From Sarita Hmamly prior to 8/1/2016*