

ACCREDITATION

- American Culinary Federation

INDUSTRY CERTIFICATION

Students will be prepared to take an approved state and/or nationally recognized industry certification or licensure exam in their field of study.

- ServSafe
- Nutrition
- Food Service Management

ARTICULATION

Upon completion and meeting eligibility requirements, students may be awarded credits toward an Associate Degree by selected Florida State Colleges.

EMPLOYMENT OPPORTUNITIES

- Chef
- Food Preparation Worker
- Restaurant Cook
- Cafeteria Cook
- Short Order Cook
- Private Household Cook

PREREQUISITES

- Take the Test of Adult Basic Skills (TABE) and attend orientation
- Schedule an appointment for an interview by calling 754.321.5814.
- Enroll in ABE.AAAE remedial classes, if necessary.
- Have acceptable scores on the TABE: 9.0 in Reading, 9.0 in Math, and 9.0 in Language on the Difficult level.
- Meet with a Financial Aid Advisor if needed.
- Register for the Commercial Foods & Culinary Arts course.

Distant/Hybrid Courses:

Students enrolled in distant and/or hybrid courses should have daily access to a computer with internet and must have a valid email address that they check daily. Additionally, students should have all necessary hardware and software components required by their technology program or adult education course.

The School Board of Broward County, Florida

Dr. Rosalind Osgood, *Chair*
Abby M. Freedman, *Vice Chair*

Robin Bartleman | Heather P. Brinkworth
Patricia Good | Donna P. Korn
Laurie Rich Levinson | Ann Murray | Nora Rupert

Robert W. Runcie
Superintendent of Schools

McFATTER TECHNICAL COLLEGE McFATTER TECHNICAL HIGH SCHOOL 6500 Nova Drive | Davie, FL 33317 | 754.321.5700

Jeanette L. Johnson, *Director*
Ellen J. Albano, *Assistant Director*
Cara A. Daniel, *Assistant Director*
Larry Rothman, *Assistant Director*

The School Board of Broward County, Florida, prohibits any policy or procedure which results in discrimination on the basis of age, color, disability, gender identity, gender expression, national origin, marital status, race, religion, sex or sexual orientation. Individuals who wish to file a discrimination and/or harassment complaint may call the Director, Equal Educational Opportunities/ADA Compliance Department at 754-321-2150 or Teletype Machine (TTY) 754-321-2158.

Individuals with disabilities requesting accommodations under the Americans with Disabilities Act Amendments Act of 2008, (ADAAA) may call Equal Educational Opportunities/ADA Compliance Department at 754-321-2150 or Teletype Machine (TTY) 754-321-2158.



**McFatter Technical College is Accredited
by the Commission of the Council on
Occupational Education (COE)**

7840 Roswell Road,
Building 300, Suite 325
Atlanta, GA 30350
770.396.3898 • www.council.org



Commercial Foods and Culinary Arts



The Commercial Foods and Culinary Arts program offers students the opportunity to prepare for employment as pastry, restaurant, hotel and resort cooks, in addition to basic management positions in the food service industry.

Training in other aspects of food service management, such as beverage service and controls, or purchasing and receiving, is acquired by hands-on computer procedures implementing specific software for that purpose. Central to the program are the highly interactive hands-on cooking demonstrations, where students are directed in a wide range of food preparations from stocks, soups and sauces to baked goods and desserts. General housekeeping and equipment operation skills necessary to any commercially run venture are also part of the curriculum.

PROGRAM DESCRIPTION

INTRODUCTION TO THE HOSPITALITY AND FOOD SERVICE INDUSTRY

Introduction to the Hospitality and Food Service Industry introduces students to:

- Beverage Service & Controls
- Dining Room Service
- Menu Planning & Purchasing
- Inventory & Storage
- Principles of Service

GARDE-MANGER

Garde-Manger offers instruction in cold food preparation, centerpieces and principles of service.

- Eggs & Dairy Products
- Charcuterie (sausages & patés)
- Salads & Salad Dressings
- Fruits
- Hors d'Oeuvres
- Appetizers
- Centerpieces

FOOD PRODUCTION

Food Production introduces the student to a variety of topics, including:

- Knife Skills
- Principles of Cooking
- Stocks & Sauces
- Soups
- Principles of Meat Cookery
- Fabrication of Beef, Veal, Lamb, Pork, Poultry, Shellfish, Game, Deep Frying, Vegetables, Potatoes, Grains, Pastas
- Breakfast
- Brunch
- International Flavor Principles
- Presentation

BAKING & PASTRIES

Baking and Pastries spans the art of dessert creation, from novice-style gelatins and puddings to paté à brioche, puff pastry and chiffons.

- Principles of the Bake Shop
- Quick Breads
- Yeast Breads
- Pies, Pastries & Cookies
- Cakes & Frostings
- Custards
- Creams
- Frozen Desserts
- Dessert Sauces

Each of the following three topics are 30-hour courses that are completed through 3-hour blocks satisfied on a weekly basis **(49% online)**:

- Sanitation (*ServSafe*)
- Nutrition
- Food Service Management

PROGRAM SCHEDULE

Technical Certificate Program (VA)

1200 Hours | 12 Months | Hybrid

Full-Time Days:

Monday - Friday, 7:30am - 2:45pm

Part-Time:

Monday - Friday, 7:30am - 11:00am

Full-Time Evenings

Monday - Thursday, 4:30pm - 10:00pm
and Friday, online

COURSES

■ Food Preparation	300 Hours
■ Cook - Restaurant	300 Hours
■ Chef/Head Cook	300 Hours
■ Food Service Management	300 Hours

For additional information,
call the program counselor/advisor at
754.321.5700.

VA - APPROVED
FOR VETERANS' EDUCATIONAL BENEFITS

