

## Program Costs

Florida Residents Tuition	
Registration Fees.....	1,885.00
Out of State Tuition/Registration Fees.....	6,925.00
Books/Supplies.....	452.98
Industry Certification and State Credential Exam Costs.....	Included
Approximate Program Cost.....	2,337.98
Out of State Approximate Program Cost.....	7,377.98

Fees listed are based on the number of class days according to the Broward County Public Schools' calendar.

Prices are subject to change without notice.

## Accreditation

For information about national and program accreditation, contact the institution.

## Campus Information

Obtain information regarding faculty, code of conduct, campus map, school calendar and grievance information, by scanning the QR code below or in the McFatter Technical College and High School catalog available upon request.



## McFatter Technical College and Technical High School

### Main Campus

6500 Nova Drive | Davie, FL 33317 | 754.321.5700

### Broward Fire Academy Campus

2600 S.W. 71 Terrace | Davie, FL 33314 | 754.321.1300

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

[www.mcfattertechnicalcollege.edu](http://www.mcfattertechnicalcollege.edu)

*The William T. McFatter Technical College and Technical High School has a vision to change the lives of people from all backgrounds through innovative education.*

*In working to achieve this vision, it is our mission to promote excellence in academic, career, and technical studies in order to prepare students to enter and remain competitive in a global workforce.*

### The School Board of Broward County, Florida

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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.



# Culinary Vegetarian & Plant Based Specialty



## Where Your Next Chapter Begins...

## Program Description

One of the hottest growing trends is plant-based cooking and because of that professionally trained plant-based chefs are now in demand. If your passion is to prepare wholesome, nourishing foods, your talents are needed in modern professional plant-based kitchens. Culinary Vegetarian & Plant Based Specialty is a hybrid class. Hands-on activities are completed in our state of the art, full production commercial kitchens (labs) on campus in building 6. Academic activities and sanitation (ServSafe) are a blend of lectures, videos, demonstrations and on-line curriculum.

Learn what it takes to succeed with new-found knowledge focusing on preparation, presentation, and choosing nutritionally sound ingredients/ cooking methods while using a variety of whole natural foods. This course prepares students for employment in the plant-based food industry and will be the catalyst to a healthier personal lifestyle. Come explore the world of plant-based cooking and become inspired to let your creativity shine.

## Admission Requirements

Schedule the Tests of Adult Basic Education (TABE) (\$15) or provide official documentation for a TABE exemption to your program counselor.

Schedule an appointment with your program counselor for TABE results and/or a program specific orientation.

Register for classes during open enrollment. Please be advised that registration runs on a first come, first served basis.

**For additional information, please contact the Office of Admissions at (754) 321-5700.**

## Program Hours and Schedule

600 Hours | 6 Months | Hybrid

*This program is offered once per year in August.*

Full time evenings:

Monday - Thursday, 2:45pm - 4:30pm, Online

Monday - Thursday, 4:30pm - 10:00pm, Class

Friday, Online

## Courses

■ Vegetarian Food Preparation 300 Hours

■ Vegetarian Restaurant Cooking 300 Hours

### **Distance Education/Hybrid Courses:**

*Students enrolled in distance education 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.*

## Industry Certification and Licensure

■ ServSafe

## Employment Opportunities

■ Chef

■ Food Preparation Worker

■ Restaurant Cook

■ Nutritional Services (Health Care) Cook

■ Private Chef

## Articulation

Upon completion of the program and meeting eligibility requirements, students may be awarded credits toward an Associate of Science (A.S.) Degree or Associate of Applied Science (A.A.S.) Degree at selected Florida state colleges.

## Transfer Policy

Students with prior training or experience may be eligible for advanced placement upon approval of the institution.

## Financial Services

**Financial Aid** - Financial assistance is available to those who qualify. Visit [fafsa.ed.gov](http://fafsa.ed.gov) to apply.

**Refunds** - Refunds are available within 5 days of the start of a term. After 5 days, requests must be made in writing. A student is entitled to a full refund of fees if a course is cancelled by the college. For complete information, please see School Board Policy 6607.

## Grading System

The district prescribed guidelines are used to evaluate student performance as follows:

A 90-100%

D 60-69%

B 80-89%

F 0-59%

C 70-79%

I Incomplete