

Program Costs

Florida Residents Tuition/Registration Fees

Full-Time/Day Class.....	3,725.00
Full-Time/Evening Class.....	3,725.00
Part-Time Class.....	3,835.00
Out of State Tuition/ Registration Fees.....	13,805.00
Books/Supplies.....	862.76
Industry Certification & State Credential Exam Costs.....	Included
Approximate Program Cost.....	4,587.76
Out of State Approximate Program Cost.....	14,667.76

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

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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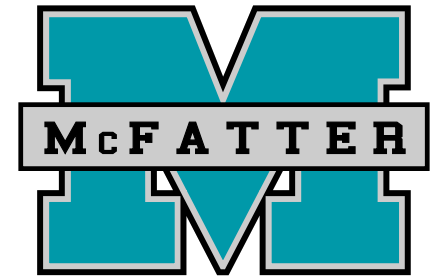
Robert W. Runcie, Superintendent of Schools

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, genetic information, marital status, national origin, race, religion, sex or sexual orientation. The School Board also provides equal access to the Boy Scouts and other designated youth groups. Individuals who wish to file a discrimination and/or harassment complaint may call the Director, Equal Educational Opportunities/ADA Compliance Department & District's Equity Coordinator/ Title IX Coordinator 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.



Commercial Foods and Culinary Arts/ Professional Culinary Arts & Hospitality



Where Your Next Chapter Begins...

Program Description

The Commercial Foods and Culinary Arts/ Professional Culinary Arts & Hospitality program offers students the opportunity to prepare for employment as pastry, restaurant, and hotel and resort cooks, in addition to basic management positions in the food service industry in our state of the art, full production commercial kitchens (labs) on campus in Building 6. The program consists of hands-on activities in the kitchens and academic activities through lectures, videos, demonstrations and online curriculum.

Training in food service management, ServSafe (sanitation) and purchasing and receiving controls is acquired through hands-on computer procedures and the implementation of specific software for that purpose. Central to the program are the highly interactive hands-on cooking demonstrations, in which students are directed in a wide range of food preparations from stocks, soups and sauces to baked goods and desserts. ServSafe and equipment operation skills necessary to any commercially run venture are an integral part of the curriculum.

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

1200 hours | 12 months | Hybrid

Full-Time Day:

Monday - Friday, 7:30am - 1:15pm

Monday - Friday, 1:15pm - 2:45pm, Online

Full-time Evening:

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

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

Friday, Online

Part-time Day:

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

This program is offered 5 times per year in August, October, January, March and June.

Courses

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

■ Cafeteria Cook

■ Short Order Cook

■ Private Household Cook

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 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