Program Costs
Florida Resident Tuition ..................................................3,360
Out of State Tuition ..........................................................13,440
Registration, Activity, Lab, Test,
Insurance and Trust Fees ..............................................375
Books/Supplies .................................................................650
Industry Certification Costs ..............................................Included
Florida Resident Total....................................................4,385
Out of State Total .............................................................14,465

Prices are subject to change without notice.

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

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.

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
Nora Rupert, Chair | Heather P. Brinkworth, Vice Chair
Robin Bartleman | Abby M. Freedman
Patricia Good | Donna P. Korn | Laurie Rich Levinson
Ann Murray | Dr. Rosalind Osgood
Robert W. Runcie, Superintendent of Schools

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.
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 I 12 months I 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, April 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:

<table>
<thead>
<tr>
<th>Grade</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>90-100%</td>
</tr>
<tr>
<td>B</td>
<td>80-89%</td>
</tr>
<tr>
<td>C</td>
<td>70-79%</td>
</tr>
<tr>
<td>D</td>
<td>60-69%</td>
</tr>
<tr>
<td>E</td>
<td>0-59%</td>
</tr>
<tr>
<td>I</td>
<td>Incomplete</td>
</tr>
</tbody>
</table>

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.