



LINDSEY HOPKINS TECHNICAL COLLEGE

Is accredited by the Commission of the Council on Occupational Education, 7840 Rosswell Road, Building 300, Suite 325, Atlanta, GA 30350, Telephone: 770-396-3898 / FAX: 770-396-3790, www.council.org

➤ VISION, MISSION, and CORE VALUES

VISION: Lindsey Hopkins Technical College will be a showcase institution. Our administration, faculty, and staff, united in purpose, will provide our student body with the most advanced career/technical and academic education.

MISSION: The mission of Lindsey Hopkins Technical College is to empower students to achieve their career goals and to develop their ultimate potential.

CORE VALUES: Accountability, Citizenship, Flexibility, Integrity Organizational and Personal Learning, Positive Atmosphere and Culture, Preparing Student, Professionalism, Pursuit of Excellence, Respect, and Valuing Stakeholders.

THE SCHOOL BOARD OF MIAMI-DADE COUNTY, FLORIDA

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M-DCPS does not discriminate on the basis of race, color, ethnic or national origin, religion, marital status, disability, genetic information, age, political beliefs, sexual orientation, gender, gender identity, social and family background, linguistic preference, pregnancy, citizenship status, FMLA or any other basis prohibited by law in its educational programs, services, activities, admissions or in its hiring and employment practices. Please refer to School Board Policies 1362, 1362.02, 3362, 3362.02, 4362, 4362.02, 5517 and 5517.02 for more information. For additional information about Title IX or any other discrimination/harassment concerns, contact the U.S. Department of Education Assistant Secretary for Civil Rights and/or: Executive Director/Title IX Coordinator, Office of Civil Rights Compliance, 155 NE 15 Street, Suite P-104E, Miami, Florida 33132; PH: 305-995-1580; E-mail: crc@dadeschools.net; Website: <http://hrdadeschools.net/civilrights>. The District also provides equal access to its facilities, as required by the Boy Scouts of America Equal Access Act.

PROFESSIONAL CULINARY ARTS & HOSPITALITY

A REWARDING CAREER AWAITS YOU IN AN
INDUSTRY FULL OF FUN AND EXCITEMENT



" UPGRADING SKILLS

" IMPROVING PERFORMANCE

" PROVIDING NEW CAREER OPTIONS

LINDSEY HOPKINS TECHNICAL COLLEGE

We provide the highest quality education so that all of our students are empowered to lead productive and fulfilling lives as lifelong learners and responsible citizens.



305.324.6070
LINDSEYHOPKINS.EDU

PROFESSIONAL CULINARY ARTS & HOSPITALITY PROGRAM

"Program Objective

The ercial Foods and Culinary Arts/Professional Culinary Arts and Hospitality Program has a commitment to provide a quality educational program to the student emphasizing essential skills, knowledge, and the need for desirable work habits and attitudes. The program is flexible enough for teaching specialties, seeking basic job preparatory skills or for upgrading those in the trade.

"Program Content

This program provides students with the technical knowledge and skills for employment in the areas of Commercial Cooking and Baking as cooks, bakers and/or food preparation workers in the commercial foods and culinary arts industry, as well as, supplemental training for persons previously employed in food service occupations. Instruction includes a combination of classroom theory and practical experience.

"Admission Requirements

- ▶ 16 years of age or older and not currently enrolled in any K-12 program
- ▶ Interview with a counselor
- ▶ Occupational Interest

"Completion Requirements

The entire program is 1200 clock hours, but students can earn a certificate upon completion of the following OCPs:

OCP	COURSE	HOURS
A	Food Preparation	300
B	Cook, - Restaurant	300
C	Chef/Head Cook	300
D	Food Service Management	300

Minimum basic-skills grade levels required for awarding a Full Program Completion Certificate are 9th grade in Computation (Mathematics), and Communications (Reading and Language Arts) on the TABE® test, or Industry Certification. Additional information can be provided by student services. **Students are expected to complete program competencies.**

"Employment Opportunities

- ▶ Prep Cook
- ▶ Line Cook
- ▶ Saute Cook
- ▶ Fryer and Grill Cook
- ▶ Baking and Pastry Cooks
- ▶ Garde Manager
- ▶ Cake Decorator
- ▶ Saucier
- ▶ Catering and Buffet Planner
- ▶ Table Settings and Server
- ▶ Kitchen Management
- ▶ FOH Manager
- ▶ Food Safety Manager
- ▶ Sous Chef/Chef de Cuisine

"Employment Requirements

- ▶ ServSafe Food Protection Management Certification is strongly recommended
- ▶ On-the-job training or postsecondary training in a Culinary Arts program is recommended

"Salary

According to the Bureau of Labor Statistics the average earnings in 2024 for Head Chefs were **\$60,900** annually or **\$29.32** hourly.

"Financial Aid

Financial aid is available to those who qualify. Applicants must have a high school diploma from an accredited High School, or its equivalent. To apply, complete the Free Application for Federal Student Aid, at www.fafsa.gov. Questions pertaining to this matter should be directed to the Financial Aid Office.

"Program Cost

- ▶ In-state residents - \$2.56 per hour (Subject to change)
- ▶ Out of state resident - \$10.25 per hour (Subject to change)
- ▶ \$20.00 application fee per trimester
- ▶ Identification fee - \$5.00 per trimester
- ▶ Liability insurance fee – \$10.50
- ▶ Students must purchase books/kits and/or uniforms, if applicable

"Program Hours

- ▶ Monday - Friday from 7:00 a.m. to 1:00 p.m.