

Professional Culinary Arts & Hospitality

1200 Hour Program

	ISBN / ID	Unit Price	Quantity	Price
External Costs				
Copy/Printer Paper - Ream	copy paper	\$8.00	1	\$8.00
Pencils/Pens	pencil pen	\$5.00	1	\$5.00
Three-Ring Binder	ThreeRingBinder	\$5.00	1	\$5.00
Uniform - Chef Coat & Chef Pants	UniformCulinary	\$60.00	4	\$240.00
Uniform - Culinary Arts Safety Shoes	SafetyshoesKitchen	\$50.00	1	\$50.00
SubTotal:				\$308.00

Bookstore/Assessment

Professional Cooking w/SG & Wiley Plus Next Gen 9e	9781119872375	\$176.00	1	\$176.00
ServSafe Coursebook - 8e (if required)	9780866127417	\$137.00	1	\$137.00
Test of Adult Basic Education	TABE	\$25.00	1	\$25.00
SubTotal:				\$338.00

Internal Costs

Access Fee	(Per Program / Year)	\$25.00	1	\$25.00
Accident Insurance	Per Month	\$1.50	12	\$18.00
Facility/Equip Use	(Per Program / Year)	\$50.00	1	\$50.00
Graduation Fee		\$20.00	1	\$20.00
Lab Fee		\$1,400.00	1	\$1,400.00
Registration Fee	(Per Program / Year)	\$100.00	1	\$100.00
SubTotal:				\$1,613.00

Optional

CFC (Certified Fundamentals Cook)	CFC	\$35.00	1	\$35.00
SubTotal:				\$35.00

Tuition

Tuition = 1200 Hour Program x \$2.88/Hour		\$3,456.00	1	\$3,456.00
SubTotal:				\$3,456.00

Lab Fee includes: Various food items for competency training, tallow, ice carving, fruit and vegetable carvings and garnishes, chaud froid, molecular gastronomy, charcuterie and show pieces. Disposable gloves, hairnets, kitchen towels, aprons, hot pads, , printer paper for assignments, recipe, chapters, and handouts. Disposable smallwares, knives, disposable materials for lessons and assignments, ACF Membership, Canvas, Focus.

Total Required Expenditures: \$5,715.00

* Prices do not include tax and are subject to change without notice.