



CULINARY ARTS

CIP Code: 12.0508

Program Overview

This is an instructional program that prepares students for employment related to institutional, commercial or self-owned food establishments or other food industry occupations. Instruction and specialized learning experiences include theory, laboratory and work experience related to planning, selecting, preparing and serving of quantity food and food products; nutritive values; use and care of commercial equipment; safety; and sanitation precautions. Instructional skills are provided to individuals desiring to become employed in all areas of the food service industry at entry level.

Classes are held Monday thru Friday from 9:35am-2:45pm.

Program Cost: \$6,500.00 - Effective 7/1/2023

**Estimated expenses not included in tuition: Required clearances (\$55.00), certification testing (\$75.00), textbook/online materials (\$250.00), supply (N/A) and/or uniform (\$125.00) costs.*

Textbook/Online Materials Requirements:

Professional Cooking; 8th edition, by: Wayne Gisslen (ISBN: 978-1-118-63672-5)

ServSafe Managers: 7th edition, by: National Restaurant Association (ISBN: 978-1582803319)

Certifications: ServSafe® Certification, National Restaurant Association Certificate of Achievement, and NOCTI

Program Start Dates: Fall (Late August) OR Spring (Mid-January) Semester Annually

Program Length: 800 hours

This program is accredited by the PA Department of Education.

Please contact the Adult Education Office by phone at 814-201-9837 or email to info@jefftech.edu for additional information.

As always, Thank you for choosing Jeff Tech!