

2007-08 Catalog: Programs of Study

Culinary Operations (5749)

Workforce Certificate

This program is restricted to enlisted military personnel at King's Bay Naval Base. None of these courses are offered at any of the Florida Community College Campuses.

Mission

The Institute of the South for Hospitality and Culinary Arts is dedicated to the meaningful learning and excellent teaching that enables our students to achieve their full potential in the hospitality, dietetics and food service industries. Our long term goal is to empower students to become leading partners in a dynamic prosperous community.

The Program

A cluster consisting of the food and beverage preparation, kitchen and dining room helper and baker and cook's assistant instruction. The program is designed to provide multiple completion points and prepares you for employment as a food and beverage preparer, kitchen and dining room helper or baker and cook's assistant. The first completion point is food and beverage preparer, followed by a kitchen and dining room helper and, finally, the baker and cook's assistant component.

You learn sanitation and safety, proper receiving and storage of goods, care of facilities and equipment as well as responsibilities and skills in the dining room service area. You will be provided instruction in the preparation of salads and dressings, soups and sauces, starches and entrees, baked goods and desserts. You may continue your education for an associate in science degree in **restaurant** or **culinary management**.

You should be advised by a counselor or program chairperson prior to enrolling.

Application Process

The Test of Adult Basic Education (TABE) is a major criterion in a student's completion of the program. Students who fail to meet the State of Florida's designated exit score will be required to complete the Vocational Preparatory Instruction (VPI). In order to complete the program successfully, students must achieve or surpass the designated exit score(s). See **Standards of Academic Progress**.

Articulations

All courses in this program apply to the associate in science degrees **Culinary Management (2259)** or **Restaurant Management (2212)**.

Cost

Estimated cost of tuition is \$2,037 (tuition rated for Florida residents, as of 7/06). Contact the program manager for additional costs (textbooks, fees, materials).

Need More Information? Contact:

Bob Mark, North Campus, Room D-302, 904.766.6703
Or call 904.766.5572

Curriculum

Course Number and Title Professional Courses	Contact Hours	Workforce Credits
* VPI 0100 Basic Reading Skills		
* VPI 0200 Basic Mathematical Skills		
* VPI 0300 Basic Language Skills		
FSS 0260 Food Preparation Worker I	120	4.00
** FSS 0261 Mess Specialist I	40	1.33
** FSS 0262 Mess Specialist II	110	3.60

FSS 0264	Food Preparation Worker II	180	6.00
FSS 0265	Food Preparation Worker III	150	5.00
FSS 0266	Food Preparation Worker IV	150	5.00
FSS 0267	Food Preparation Worker V	150	5.00
FSS 0268	Food Service and Restaurant Manager I	150	5.00
FSS 0269	Food Service and Restaurant Manager II	150	5.00
Total Contact Hours		1,200	40.00

*Students who have satisfactory test scores are not required to take these courses.

**These courses provide transition for the Navy Homeport Training. See advisor prior to registration.

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To request information, contact the Learner Support Center at info@fccj.edu or 904.646.2300.

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