



PROFESSIONAL CULINARY ARTS & HOSPITALITY



- Hands-on program taught by industry experienced faculty
- Financial aid available for qualified students
- Gain skills needed for a career in the hospitality, food service and multi-billion dollar culinary industry
- Earn ServSafe® 5-Year Manager Certification
- Prepare stocks, soups, sauce
- À la carte experience/Full-Service Restaurant
- Develop a business plan to open your own establishment
- Food cost technique, menu costing, and controls
- Hands-on management training as Chef and Sous Chef
- Meat fabrication, butchery, fish breakdown, forced meats, sausage
- Demonstrate kitchen and workplace safety
- Chefs and Head Cooks earn an average of \$24.79 per hour*

Build A Future You Control.

Training Makes It Work.

ENROLL NOW!
727.538.7167 X 2006
Clearwater Campus

myptc.edu

Refer to www.myptc.edu for specifics on admission requirements, program costs, course content and term starts.

Certificate of Completion awarded once state requirements for program are met.

* O-NET Online Occupational Information Network Data, FL

Mission

Provide students the opportunity to develop national workplace competencies to fill the needs of business and industry.

DETAILS

- **1200 HRS** (Approximately 12 months)
- **TUITION – \$3,504**
- **BOOKS, SUPPLIES, FEES – \$3,250** (Estimated)

SCHEDULE

CLEARWATER CAMPUS

6100 154TH AVE N,
CLEARWATER, FL 33760
MON – FRI | 7:00 AM – 12:15 PM



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Accreditation: Council on Occupational Education (COE) | www.council.org | 1.800.917.2081

Cognia Global Commission | www.cognia.org | 1.888.413.3669 (US) | 1.678.392.2285 (Intl)