

Build A Future You Control.

Training Makes It Work.

ENROLL NOW! 727.893.2500 X 2326 St. Petersburg 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.



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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)

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 college credit towards a degree with St. Petersburg College or Johnson and Wales University
- Earn ServSafe® Manager Certification
- Chefs and Head Cooks earn an average of \$24.79 per hour*
- Restaurant Cooks earn an average of \$14.27 per hour*

DETAILS

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

SCHEDULE

ST. PETERSBURG CAMPUS 901 34TH ST S ST. PETERSBURG, FL 33711 MON – FRI | 7:00 AM – 12:15 PM



FT-SPETE 24/7