

Build A Future You Control.

Training Makes It Work.

ENROLL NOW! 727.538.7167 X 2006

Clearwater Campus

myptc.edu

Refer to www.mvptc.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.

FUNDAMENTAL FOODSERVICE SKILLS



- 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
- Ability to follow and prepare recipes
- Essential Baking preparation skills
- Demonstrate Dry, Moist, and Combination Cooking methods
- Prepare Stocks, Soups and Sauces
- **Breakfast Cookery**
- Full Service Restaurant preparation
- Fruit and Vegetable preparation
- Demonstrate Meat, Poultry, and Seafood preparation skills
- Learning Basic Principles of Nutrition
- Demonstrate Kitchen and Workplace Safety
- Earn ServSafe® 5-Year Manager Certification
- Chefs and Head Cooks earn an average of \$24.79 per hour*

DETAILS

- 600 HRS (Approximately 6 months)
- **TUITION \$1,752**
- BOOKS, SUPPLIES, FEES \$2,230 (Estimated)

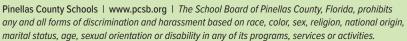
SCHEDULE

CLEARWATER CAMPUS

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



FT-CLW 24/7



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

