

**Professional Culinary Arts and Hospitality**

1200 Hour Program

	ISBN / ID	Unit Price	Quantity	Price
<b>External Costs</b>				
Chef Coat & Chef pants	UniformCulinary	\$30.00	4	\$120.00
copy paper - ream	copy paper	\$2.50	1	\$2.50
Culinary Arts - Safety Shoes	SafetyshoesKitch	\$40.00	1	\$40.00
Pencils Pens	pencil pen	\$5.00	1	\$5.00
Three-ring Binder	threeringbinder	\$3.00	1	\$3.00
<b>SubTotal:</b>				\$170.50
<b>Bookstore/Assessment</b>				
Test of Adult Basic Education	TABE	\$25.00	1	\$25.00
<b>SubTotal:</b>				\$25.00
<b>Internal Costs</b>				
Activity Fee (\$15/Semester)		\$15.00	2	\$30.00
Certification Test(s)		\$105.00	1	\$105.00
Facility Use Fee		\$20.00	1	\$20.00
Lab Fee		\$850.00	1	\$850.00
Registration Fee (\$20/Semester):		\$20.00	2	\$40.00
<b>SubTotal:</b>				\$1,045.00
<b>Optional</b>				
ACF Membership	---	\$85.00	1	\$85.00
<b>SubTotal:</b>				\$85.00
<b>Tuition</b>				
Tuition		\$3,456.00	1	\$3,456.00
<b>SubTotal:</b>				\$3,456.00
<b>Total Required Expenditures:</b>				\$4,696.50

Lab Fee includes: towels, aprons, gloves, hats, misc disposable items, tallow, hairnets, paper goods, fruits and vegetables for garnishes, ice carving, chaud-froid, toner, printer ink, various food items, molecular gastronomy, charcutene and showpiece materials, recipes, online access web based textbook

\* Prices do not include tax and are subject to change without notice.