

Professional Culinary Arts and Hospitality

1200 Hour Program

	ISBN / ID	Unit Price	Quantity	Price
External Costs				
Chef Coat & Chef Pants	UniformCulinary	\$50.00	4	\$200.00
Copy Paper - Ream	copy paper	\$3.00	1	\$3.00
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
SubTotal:				\$251.00
Bookstore/Assessment				
ServSafe Coursebook - 7e (if required)	9781582803340	\$99.00	1	\$99.00
Test of Adult Basic Education	TABE	\$25.00	1	\$25.00
SubTotal:				\$124.00
Internal Costs				
Accident Insurance	Per Month	\$1.50	12	\$18.00
Activity Fee (\$20/Semester)		\$20.00	2	\$40.00
Facility Use Fee		\$25.00	1	\$25.00
Lab Fee		\$1,203.00	1	\$1,203.00
Registration Fee:		\$100.00	1	\$100.00
Technology Fee		\$5.00	1	\$5.00
SubTotal:				\$1,391.00
Optional				
CFC (Certified Fundamentals Cook)	CFC	\$35.00	1	\$35.00
SubTotal:				\$35.00
Tuition				
Tuition = 1200 Hour Program x \$2.88/Hour		\$3,456.00	1	\$3,456.00
SubTotal:				\$3,456.00
Total Required Expenditures:				\$5,222.00

Lab Fee includes: Tallow, ice carving, fruit and vegetable carvings and garnishes, chaud froid, molecular gastronomy, charcuterie and show pieces. Disposable gloves, hairnets, kitchen towels, aprons, hot pads, paper goods, printer paper for assignments, recipe, chapters, and handouts. Disposable smallwares, knives, disposable materials for lessons and assignments, Web based textbook KP Compass, SkillsUSA, ACF Membership, Canvas

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