1001 Year: 2022-2023	Course #:			
aking and Pastry Arts			600	) Hour Progra
	ISBN / ID	Unit Price	Quantity	Price
ternal Costs				
Copy/Printer Paper - Ream	copy paper	\$7.50	1	\$7.5
Pencils/Pens	pencil pen	\$5.00	1	\$5.0
Three-Ring Binder	ThreeRingBinder	\$3.00	1	\$3.0
Uniform - Chef Coat & Chef Pants	UniformCulinary	\$50.00	4	\$200.0
Uniform - Culinary Arts Safety Shoes	SafetyshoesKitchen	\$50.00	1	\$50.0
		SubTotal:		\$265.5
okstore/Assessment				
Baking & Pastry: Mastering the Art & Craft Study Guide - 3e	9781118712825	\$43.00	1	\$43.0
Baking & Pastry: Mastering the Art & Craft Textbook - 3e	9780470928653	\$75.00	1	\$75.0
ServSafe Coursebook - 8e (if required)	9780866127097	\$137.00	1	\$137.0
Test of Adult Basic Education	TABE	\$25.00	1	\$25.0
		SubTotal:		\$280.0
ernal Costs				
Accident Insurance	Per Month	\$1.50	7	\$10.5
Activity Fee		\$40.00	1	\$40.0
Facility Use Fee	(Per Program / Year)	\$25.00	1	\$25.0
Kit		\$200.00	1	\$200.0
Lab Fee		\$1,200.00	1	\$1,200.0
Registration Fee	(Per Program / Year)	\$100.00	1	\$100.0
Technology Fee	(Per Program / Year)	\$5.00	1	\$5.0
		Su	ıbTotal:	\$1,580.5
ition				
Tuition = 600 Hour Program x \$2.88/Hour		\$1,728.00	1	\$1,728.0
		SubTotal:		\$1,728.0
o Fee includes: Baking and pastry related food items, disposable glo				

Canvas. Kit includes: Toolbox, rolling pin, scrapers, spatulas, whisk, candy thermometer, asst. measuring cups and spoons, other baking tools

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