



# Professional Culinary Arts & Hospitality

## Program Cost Sheet

School Year: 2025 - 2026  
Course # N100500A  
1200 Hour Program

	ISBN / ID	Unit Price	Quantity	Price
<b>External Cost</b>				
3-Ring Binder	Three Ring Binder	\$8.00	1	\$8.00
Pencils and Pens	Pencil Pen	\$7.00	1	\$7.00
Uniform - Chef Coat, XS-4XL	Uniform Coat	\$43.00	4	\$172.00
Uniform - Chef Pants	Uniform Pants	\$30.00	4	\$120.00
Uniform - Kitchen Safety Shoes	Uniform Shoes	\$75.00	1	\$75.00
<b>SubTotal:</b>				\$382.00
<b>Bookstore/Assessment</b>				
Professional Cooking with SG & Wiley Plus Next Gen - 9e	9781119872375	\$176.00	1	\$176.00
ServSafe Coursebook (if required) - 8e	9780866127417	\$137.00	1	\$137.00
Basic Skills Assessment	BSA	\$25.00	1	\$25.00
<b>SubTotal:</b>				\$338.00
<b>Internal Costs</b>				
Access Fee	Per Program Per School Year	\$25.00	1	\$25.00
Accident Insurance	Per Month	\$1.50	11	\$16.50
Facility/Equipment Use	Per Program Per School Year	\$50.00	1	\$50.00
Graduation Fee	Per Program	\$20.00	1	\$20.00
Lab Fee	Per Program	\$1,500.00	1	\$1,500.00
Registration Fee	Per Program Per School Year	\$100.00	1	\$100.00
<b>SubTotal:</b>				\$1,711.50
<b>Optional</b>				
CFC (Certified Fundamentals Cook)	CFC	\$35.00	1	\$35.00
<b>SubTotal:</b>				\$35.00
<b>Tuition</b>				
Tuition = 1200 Hour Program x \$2.88/Hour		\$3,456.00	1	\$3,456.00
<b>SubTotal:</b>				\$3,456.00
<b>Total Required Expenditures:</b>				<u>\$5,887.50</u>

Lab Fee includes: Various food items for competency training, 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, printer paper for assignments, recipe, chapters, handouts, disposable small wares, knives, disposable materials for lessons and assignments, ACF membership, Canvas, Focus.

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

Updated: 6/26/25 sh