

## CULINARY COORDINATOR 2020-21

Class Meets: Monday - Friday  
Class Time: 8:00 am to 3:00 pm

Instructors: Lori Grant - Bryan Cauthon  
1050 hours - 9 months

This program prepares students to become culinary coordinators who manage or operate a restaurant or food service business. Instruction includes fundamentals of customer service and management, purchasing and cost control, and basic concepts and science of nutrition and nutritional cooking that apply to the food services business. An external internship in a specialized area of interest in culinary arts allows students to apply skills learned in the classroom and lab. (Prerequisite: Culinary Arts Hospitality Assistant program)

<b>TUITION.....</b>	<b>\$ 2,100.00</b>
1st Semester .....	\$ 1,050.00
2nd Semester .....	\$ 1,050.00
Tuition is paid on a semester basis and is prorated for late entries and half day students.	
<b>TEXTBOOKS.....</b>	<b>\$ 150.00</b>
Students are not required to purchase textbooks or supplemental reference materials.	
Professional Cooking by Wayne Gisslen.....	\$ 150.00
<b>MISC. EXPENSES.....</b>	<b>\$ 149.00</b>
These are additional costs, and are not charged against Pell, Post 911 and/or some funding agencies. These are considered out of pocket expenses.	
Chefs coat (2 each).....	\$ 50.00
Chefs pants (2 each).....	\$ 34.00
Chef hats, (2 each) .....	\$ 10.00
Shoes.....	\$ 30.00
Food Handlers Permit.....	\$ 15.00
Student Organization Fee (FCCLA) .....	\$ 10.00
<b>TOTAL COST FOR PROGRAM .....</b>	<b>\$ 2,399.00</b>

Tuition and fees or documentation from your funding agency is due by the first day of class each semester.  
Students who are enrolled in a program for more than 10 scheduled school days will be responsible for the full semester's tuition and fees, regardless of enrollment or funding status.

**TUITION AND FEES WILL NOT CHANGE WHILE A STUDENT IS ENROLLED IN THE PROGRAM**

**FUNDING AGENCIES:**

Please contact GPTC before issuing a payment for student's tuition and fees.