

CULINARY COORDINATOR 2024-25

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

Instructor: Grant/Seibold
1000 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)

TUITION.....		\$2550.00
1 st Semester	\$1275.00	
2 nd Semester.....	\$1275.00	
 CULINARY COORDINATOR FEE.....		 \$120.00
Costs are approximate and subject to change. The Culinary Coordinator fee includes additional costs of required materials, such as books and technology, as well as certification tests.		
Food Handlers Permit.....	\$20.00	
Technology Fee.....	\$100.00	
 MISC. EXPENSES.....		 \$140.00
These are additional costs and are not charged against Pell, Post 911, and/or some funding agencies. These are considered out-of-pocket expenses and are approximate costs.		
Uniform.....	\$100.00	
Shoes.....	\$30.00	
Student Organization Fee (FCCLA)	\$10.00	
 TOTAL COST FOR PROGRAM.....		 \$2810.00

Tuition and fees or documentation from your funding agency are 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. Out-of-district adult students will pay in-district tuition plus \$1000 for an "out-of-district" fee. 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.