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Culinary/Pastry Apprentices Programs

WHAT IS IT ?

Apprenticeship is a combination of on-the-job training and related classroom instruction. The 4,000-hour program spans 100 weeks/2 years. Apprentices are members of a production force as they train on-the-job and in-the-classroom. They are paid wages and work a regular workweek (40 hours). Apprentices must complete a total of 445 (minimum) contact hours of related instruction at the CTC over the term of apprenticeship.

Certified Program

LCCTC's program will align with the ACF apprenticeship training program, which has been designed to provide future culinarians entering the workplace with comprehensive training in the practical and theoretical aspects of work required in a highly skilled profession.

Apprentice Criteria

- ◆ Applicants shall be high school graduates, or equivalent, with an eligible starting age no less than 17 years or state requirement.
- ◆ All applicants must also meet the specific requirements as stated by the PA DOL.
- ◆ Applicants must be physically fit to perform the work of the trade and may be subject to a medical examination prior to being employed.
- ◆ The apprentices shall satisfy the Committee that they have the ability and the aptitude to master the rudiments of the trade.
- ◆ Previous work experience is not a prerequisite for entering this apprenticeship program; however, previous work experience may be one aspect considered during the selection process.
- ◆ Must meet any other entrance requirement determined by the apprenticeship committee.

Certifications

Certifications student are able to test for and obtain through the program:

- ◆ ServSafe Certification
- ◆ Chef Supervisory Management Certification
- ◆ Chef Nutrition Certification
- ◆ Chef Sanitation and Safety Certification
- ◆ Culinary Apprentice -
 - ⇒ ACF Certified Culinarian
 - ⇒ ACF Certified Sous Chef
- ◆ Pastry Apprentice -
 - ⇒ ACF Certified Pastry Cook
 - ⇒ ACF Certified Working Pastry Culinarian



CULINARY— 4,000 hour program

Steward	120
Breakfast	200
Vegetable, Starch & Pasta	600
Fabrication	200
Broiler/Char-grill	560
Soup & Sauce	520
Pantry & Cold Foods	600
Cooking Techniques	800
Baking & Pastry	240
Supervisory Development	160

PASTRY— 4,000 hour program

Pastry Shop Orientation	120
Baking Production	1320
Pastry Production	2200
Related Kitchen Production	200
Lead Pastry Cook	160



PROGRAM COSTS . .

Cost—\$10,000 total/\$5,000 per year
\$300 nonrefundable deposit which is applied to tuition costs