

Culinary Arts Institutional Food Workers (CIP- 12.0508) Total Program Hours: 910

Program Length

Monday-Friday, 8:05 A.M. – 2:10 P.M. (August-June)

About the Program

Culinary Arts students operate a contemporary sixty-seat full service restaurant located within the school. This course allows students to plan, prepare, and serve a variety of traditional, ethnic, and contemporary menus as well as cater banquets, dinner meetings, and special events. Students will develop artistic skills through ice carvings and special exhibits of pastillage, tallow and aspic work. Skills learned include: Appetizers, Soups & sauces, vegetables and salad, meat/poultry/seafood/shellfish, desserts, garnishing, catering, service, sanitation, and management. This program is distinguished and nationally recognized and certified by the American Culinary Federation (ACF).

Career Opportunities after Graduation

CookSous ChefRestaurant OwnerCatererBakery ManagerCake DesignerPastry CookWaiter/Waitress

Certifications Available

NOCTI (National Occupational Competency Testing Institute)

Pennsylvania Food Employee Certification Certified Fundamental Culinarian (CFC)

ServSafe/Manager Food Safety Certification (optional certification/\$102 not included in tuition)

Financial Information			
Base Tuition	\$9,190		
+ Supplies & Fees			
Textbook Rental	\$100		
NOCTI testing	\$35		
Printing	\$100		
Technology	\$100		
		Total Program Tuition Cost	\$9,525
+ Pre-Entrance Costs*	\$ 250 (*Estimate)		
Criminal Record Check	FBI Clearance	Child Abuse Check	
Uniform	Application Fee	Black Leather Shoes	
		Total Estimated Student Cost	\$9,775

^{*}Successful completion of the program results in receipt of a certificate of LCCTC program completion

For more information or to register today, please contact the Adult Education Office at 717-273-8551 x. 2180 or visit us online at www.lcctc.edu/adulted

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