

Hospitality Culinary Arts, Technical Certificate

Course #	Course Name	Credit Hours
HCA 104	Culinary Techniques & Theory	3
HCA 106	Introduction to Baking & Pastries	3
HCA 107	Sustainability & Environment Issues	1
HCA 109	Introduction to Garde Manger	3
HCA 110	Restaurant Management & Leadership	3
HCA 128	Food Sanitation	1
HCA 131	Baking Theory, Pastry and	3
HCA 132	Intermediate Culinary Techniques	3
HCA 133	Catering and Banquet Production	3
HCA 134	Advanced Garde Manger	3
HCA 135	Hospitality Accounting,	3
HCA 216	Culinary Nutrition	3
HHS 268	F/A Heartsaver CPR	2
PDV 001	First Year Experience	
Total Credits:		34

Cost Estimate	
Technical Certificate Total Cost	\$11,274.50
<p>*all costs are an estimate prepared with latest cost information and may be subject to change. Account balances are due, or payment arrangements made, before the first day of the semester enrolled in. Textbooks are not included in cost estimates. Please check fhct.ecampus.com for current textbook prices.</p>	
Cost Breakdown	
Tuition/Fees/Certifications	\$10,824.50
Estimated Supply Cost	\$450.00

Hospitality Culinary Arts, Associates Degree

Course #	Course Name	Credit Hours
HCA 104	Culinary Techniques & Theory	3
HCA 106	Introduction to Baking & Pastries	3
HCA 107	Sustainability & Environment Issues	1
HCA 109	Introduction to Garde Manger	3
HCA 110	Restaurant Management & Leadership	3
HCA 128	Food Sanitation	1
HCA 131	Baking Theory, Pastry and	3
HCA 132	Intermediate Culinary Techniques	3
HCA 133	Catering and Banquet Production	3
HCA 134	Advanced Garde Manger	3
HCA 135	Hospitality Accounting,	3
HCA 216	Culinary Nutrition	3
HCA 200	American Regional Cuisine	3
HCA 201	Food Truck Practicum	2
HCA 202	Hospitality Supervision and	3
HCA 203	World Cuisine	3
HCA 210	Advanced Pastry Arts	2
HCA 221	Internship	2
HHS 268	F/A Heartsaver CPR	2
PDV 001	First Year Experience	
	English Gen Ed	3
	Math Gen Ed	3
	Science Gen Ed	3
	Science Gen Ed Lab	1
	Social Science Gen Ed	3
	Public Speaking	3
	Total Credits:	65

Cost Estimate	
Associate Degree Total Cost	\$19,902.50
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Cost Breakdown	
Tuition/Fees/Certifications	\$19,067.50
Estimated Supply Cost	\$700.00
Calculator	\$135.00

TESTING CRITERIA

- ACCUPLACER NEXT-GEN scores: Sentence Structure-236; Reading-236, Arithmetic-236 OR Quantitative Reasoning, Algebra, Statistics-236; **OR**
- ACCUPLACER scores: Sentence Structure-41; Reading-43; Elementary Algebra-35; Arithmetic-47 **OR**
- ACT scores: English-11; Reading-13; Math-15

SUPPLIES**These items can only be purchased at FHTC campus book store**

- Knife Kit--\$241.50 plus tax \$20.53 = \$262.03 (1required)
- Chef Jacket/FHTC-- \$27.54 plus tax \$2.34 = \$29.88 (3 recommended)
- Chef Caps--\$16.50 for pack of 10 \$16.50 plus tax \$1.40 = \$17.90 (1)
- Neckerchiefs--\$5.65 plus tax \$0.48 = \$6.13 (3 recommended)
- Aprons--\$6.50 plus tax \$0.55 = \$7.05 (3 recommended)

These items can be purchased elsewhere

- 2 Pair Chef Pants, plain black
- Closed toe, slip resistant, comfortable shoes. Must be water/oil resistant. No crocs or tennis shoes.
- From the FHTC Bookstore – white neckerchiefs, white aprons, 1 pkg. white paper toques, 1 pocket spiral notebook.

Suggested

- 100 pack – 3x5 ruled index cards.
- Pocket calculator – simple math calculations
- 3” 3-ring binder (two per semester) Plastic sleeves for recipes.