

About the instructor:

Chef Erika Colee serves as Lead Chef for the Culinary Academy. She has an Associate's Degree in Culinary Arts and Sciences and Restaurant Management from Scottsdale Culinary Institute in Scottsdale, AZ. She has worked in 5-star resorts and restaurants across the US, including Vincent's on Camelback; Arizona Biltmore Resort and Spa; Lombardi's Restaurant at Arizona Center; and Rough Creek Lodge in Glen Rose, TX. Chef Colee taught at the Scottsdale Culinary Institute Le Cordon Bleu Program for three years. She has trained with Certified Master Chefs and Certified Master Bakers.

Mr. Wesley Holmes serves as Instructor for the Culinary Academy. He is married and has five children and a beautiful family he is proud of. He started his culinary career at Picadilly Cafeteria in 1981. He quickly moved up in the industry advancing to General Manager for Dairy Queen. After his time as the General Manager he began working for a catering company where he experienced preparing food for large groups of people. After gaining experience as a manager, inventory specialist and cash control trainer he worked as the District Manager for over 60 chains with Dairy Queen. Later he and his wife opened a restaurant in downtown Wichita Falls where he had the ability to create new recipes. Currently, Mr. Holmes works in a local church cooking and serving food daily for the public. He thrives in his ability to train others in the food industry and is excited to train new leaders in the Culinary industry.



CULINARY ACADEMY

301 E 3rd Street
Burkburnett, TX
Phone: 940-696-8752 ext. 3213
www.vernoncollege.edu/fast-track



This program consists of 8 courses that must be Taken to receive a culinary certificate. Classes must be taken in order and as a group. 5 certifications will be offered to earn a credential through National Restaurant Association.

Prerequisites:

Students must be able to:

- Work effectively in a group setting.
- Process many tasks at once and use critical thinking skills.
- Communicate effectively in both written and verbal communication.
- Work effectively as a team leader giving instruction and taking instruction from others.
- Lift moderate to heavy items (25-50 lb.).
- Endure long periods of time standing without a break or interruption (up to 3 hours).
- Endure extremely hot temperatures (between 100-125 degrees Fahrenheit, or warmer is common).

Program Courses:

Bring your 'A' Game: Workforce Development – LEAD1000 CE00

Development of leadership skills and critical thinking strategic to promote employment readiness, retention, advancement, and promotion.

1/27/25 to 3/3/25 ONLINE TBA \$210

Sanitation and Safety - CHEF1005 CE50

A study of personal cleanliness; sanitary practices in food preparation; causes, investigation, control of illness caused by food contamination (Hazard Analysis Critical Control Points); and work place safety standards. Serve safe certification included.

1/24/25 to 3/3/25 6:00 pm to 8:00 PM MTTH \$340

Hospitality Facilities Management – HAMG2037 CE50

Introduction to the elements of the hospitality industry. Identify the segments and career opportunities in the hospitality industry; and discuss the impact of customer service.

3/4/25 to 4/15/25 6:00 pm to 8:00 PM MTTH \$240

Basic Food Preparation - CHEF1001 CE50

A study of the fundamental principles of food preparation and cookery to include Brigade System, cooking techniques, material handling, heat transfer, sanitation, safety, nutrition, and professionalism.

3/4/25 to 6/12/25 8:00 PM to 10:00 PM MTTH \$925

Nutrition and Menu Planning - IFWA1010 CE50

Application of principles of nutrition in planning menus for the food service industry. Trace the changes in nutritional requirements of the human body throughout the lifecycle; associate nutrients to their related food groups; identify foods in the food pyramid; recognize substitutions in the food exchange program; and prepare a menu for a target group assuring nutritional needs are met.

4/17/25 to 7/3/25 6:00 PM to 8:00 PM MTTH \$425

Principles of Food and Beverage Operation - HAMG2001 CE50

Identification of building systems, facilities and sustainability management, and security and safety procedures. Describe the role and function of the engineering and maintenance department of lodging and food service establishments; describe the purpose of security procedures for guest protection, internal control, and ADA building requirements; and analyze the selection factors for contract maintenance services.

6/16/25 to 7/22/25 8:00 PM to 10:00 PM MTTH \$360

Intermediate Food Preparation - CHEF2001 CE50

Continuation of previous food preparation course. Topics include the concept of pre-cooked food items, as well as scratch preparation. Covers full range of food preparation techniques. Master the identification of spices, oils, and vinegars; discuss and prepare various protein foods, fruits, vegetables, starches, and farinaceous dishes.

7/7/25 to 9/29/25 6:00 PM to 8:00 PM MTTH \$925

**Beginning September 22nd class will be from 6 pm to 10 pm on MTTH.

Hospitality Human Resources Management- HAMG1024 CE50

Principles and procedures of human resource management in the hospitality industry. Describe the procedures involved in recruiting, interviewing, selecting, hiring, training, developing, and terminating employees; and describe federal and state laws and regulations relating to human resources management.

7/24/25 to 9/18/25 8:00 PM to 10:00 PM MTTH \$300

****STUDENTS WILL NOT ATTEND CLASS ON****
3/10, 3/11, 3/13, & 5/26, 6/19, & 9/1