

VERNON - WICHITA FALLS

www.vernoncollege.edu

Vernon Campus 4400 College Drive Vernon, TX 76384 940.552.6291 Century City Center 4105 Maplewood Ave. Wichita Falls, TX 76308 940.696.8752 Skills Training Center 2813 Central Expressway E Wichita Falls, TX 76302 940.766.3369 Seymour Learning Center 200 Stadium Drive Seymour, TX 76380 940.889.3133

Vernon College Culinary Academy

301 E 3rd Street, Burkburnett, TX Phone: 940-696-8752 ext. 3213

Costs of program:

Tuition \$3,725.00

Books \$642.00 (these are very close estimates without tax)

| Gisslen Professional Cooking | \$145.00 | 978-1-1193996-1-2 | 9th | Wiley |
|--|----------|-------------------|-----|----------|
| NRA Servsafe Managerbook with online testing voucher | \$120.00 | 978-0-13-481236-6 | 7th | Servsafe |
| NRA Controlling Food Costs with online exam voucher | \$85.00 | 978-0-13-272484-5 | 2nd | Pearson |
| NRA Hospitality+Restaurant Management with online exam voucher | \$85.00 | 978-0-13-272447-0 | 2nd | Pearson |
| NRA Human Resource Management with online exam voucher | \$85.00 | 978-0-13-272449-4 | 2nd | Pearson |
| NRA Nutrition with online exam voucher | \$85.00 | 978-0-13-272452-4 | 2nd | Pearson |
| Bring Your A Game to Work | 25.00 | 978-0-98-475280-5 | | Chester |
| Bring Your A Game to Work – Workbook | \$12.00 | 978-0-96-514477-3 | | Chester |

Estimated Out of pocket costs: Closed toed water proof shoes (~\$40.00); Black Pants (scrubs style suggested ~\$25.00)

Tuition Costs included: Tuition, fees, insurance, chef coat, 2-chef knives

Total Cost of program: \$4,432.00

<u>Topics covered in program:</u> Introduction to Hospitality Industry, Sanitation and Safety, Basic Food Preparation, Nutrition and Menu Planning, Hospitality Facilities Management, Intermediate Food Preparation, Hospitality Human Resources Management

Certifications offered during program:

| Exam Topic | Description and Associated Competencies |
|---|--|
| Controlling Food Costs | Manage and forecast profitability |
| Hospitality and Restaurant Management | Manage team members; Manage information flow |
| Hospitality Human Resource Mgmt & Supervision | Manage team members; Comply with legal requirements |
| ServSafe | Food safety and sanitation; Facilities and equipment management; Student will have |
| Nutrition | Nutrition |

^{*}Note: The Servsafe certification is the Managers level certification. The other four topics of testing enable students to test for the National Restaurant Association (NRA) ManageFirst Professional (MFP) credential through NRA. Along with 800 hours of unpaid or paid experience in the field (384 of which will count from the program).