



MITCHELLTECH

Culinary Academy

- One-year diploma or two-year AAS degree option
- Develop plating and presentation skills through Mitchell Tech's fine dining restaurant – the Oak Room
- Explore your personal technique and creativity in several hands-on lab environments
- Business component includes cost control, cost reduction, food pricing, and inventory management
- Accredited by the American Culinary Federation
- Excellent reputation in the industry



JOB PLACEMENT RATE: 100%[†]

TUITION/FEES: \$20,370*

DIPLOMA OPTION TUITION/FEES: \$9,650

[*For two-year AAS degree]

Book and tool costs extra.

[†]Placement data is gathered through graduate surveys, faculty-collected data, and phone surveys started after six months of graduation. In 2023, 6 of the 6 graduates are represented in the data. Employment rate is figured by: (graduates employed)/(responding graduates who are seeking employment).

BE THE BEST.

605-995-3025
mitchelltech.edu

Award: One-year Diploma or AAS Degree

First Semester (Fall)		Semester Credits
CA	107	Customer Service..... 4
CA	110	Mis en Place..... 1
CA	134	Professional Baking Concepts..... 4
CA	140	Fund. of Professional Cooking..... 4
CA	145	ServSafe..... 1
CA	165	Culinary Math..... 2
CPR	100	First Aid, CPR AED..... 0.5
SSS	100	Student Success..... 1
		17.5

Second Semester (Spring)		Semester Credits
CA	135	Breakfast Bistro..... 2
CA	150	Banquet Quantity Food Production..... 3
CA	155	Baking Applications..... 3
CA	166	Front of House Operations..... 2
CA	188	Hospitality and Management..... 3
or		
CA	200	Nutrition..... 3
		Communications Elective..... 3
		Math Elective..... 3
		19

Total Credits Required to Graduate: 36.5 (Diploma)

Third Semester (Summer)		Semester Credits
CA	290	Internship..... 6

Fourth Semester (Fall)		Semester Credits
CA	210	Accounting for Hospitality..... 2
CA	212	Bake Shop..... 2
CA	215	Culinary Classics..... 2
CA	220	Introduction to Sous Chef..... 2
CA	231	Intro to International Cuisine..... 2
CA	240	Menu Planning..... 1
		General Education Elective..... 3
		General Education Elective..... 3
		17

Fifth Semester (Spring)		Semester Credits
CA	245	Modern Cuisine..... 4
CA	255	Practical Supervision..... 3
CA	260	Restaurant Concepts..... 2
CA	265	Culinary Exploration Lab..... 3
CA	188	Hospitality and Management..... 3
or		
CA	200	Nutrition..... 3
		General Education Elective..... 3
		18

Total Credits Required to Graduate: 77.5 (AAS)

The Mitchell Tech Culinary Academy is accredited by the American Culinary Federation, Educational Foundation, Accreditation Commission (ACFEFAC):

American Culinary Federation
 180 Center Place Way
 St. Augustine, FL 32095
 (800) 624-9458
 www.acfchefs.org

