



**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%<sup>†</sup>

TUITION/FEES: \$20,645\*

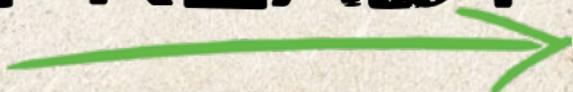
DIPLOMA OPTION TUITION/FEES: \$9,515

(\*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 2024, 7 of the 7 graduates are represented in the data. Employment rate is figured by: (graduates employed)/(responding graduates who are seeking employment).

# GET READY



**605.995.3025**  
**mitchelltech.edu**

## Award: One-year Diploma or AAS Degree

First Semester (Fall)		Semester Credits
CA	107	Customer Service .....3
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
		15.5

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: 34.5 (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 .....3
CA	215	Culinary Classics .....3
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	241	Menu Development .....1
CA	244	Modern Baking .....1.5
CA	246	Molecular Gastronomy .....1.5
CA	260	Restaurant Concepts .....3
CA	265	Culinary Exploration Lab .....3
CA	188	Hospitality and Management .....3
or		
CA	200	Nutrition .....3
		General Education Elective .....3
		16

### Total Credits Required to Graduate: 73.5 (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](http://www.acfchefs.org)

