



MITCHELL TECH

Culinary Academy

- One-year diploma or two-year AAS degree options
- Refine plating and presentation skills through Mitchell Tech's fine dining restaurant, the Oak Room
- Develop culinary techniques and creativity through diverse hands-on kitchen experiences
- Learn cost control, menu pricing, inventory management, and food service business operations
- American Culinary Federation accredited program
- Respected program with an outstanding industry reputation



JOB PLACEMENT RATE: 100%*

AAS DEGREE TUITION/FEES: \$20,226

DIPLOMA OPTION TUITION/FEES: \$9,542

Books and tool costs not included.

*Placement data is gathered through graduate surveys, faculty-collected data, and phone surveys started after six months of graduation. In 2025, 5 of the 5 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 Service3
CA	134	Professional Baking Concepts4
CA	140	Fund. of Professional Cooking4
CA	145	ServSafe1
CA	165	Culinary Math2
CPR	100	First Aid, CPR & AED.....0.5
SSS	100	Student Success.....1
		15.5

Second Semester (Spring)		Semester Credits
CA	135	Breakfast Bistro2
CA	150	Banquet Quantity Food Production.3
CA	155	Baking Applications3
CA	166	Front of House Operations2
CA	188	Hospitality & Management3
		*Communications Elective3
		*Math Elective3
		19

Total Credits Required to Graduate: 34.5 (Diploma)

Third Semester (Summer)		Semester Credits
CA	290	Internship6

Fourth Semester (Fall)		Semester Credits
CA	210	Accounting for Hospitality2
CA	212	Bake Shop.....3
CA	215	Culinary Classics3
CA	231	Intro to International Cuisine2
CA	240	Menu Planning1
		*General Education Elective3
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		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 Lab3
CA	200	Nutrition3
		*General Education Elective3
		16

Total Credits Required to Graduate: 73.5 (AAS)

*Dual credit opportunity

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.acfcchefs.org

