



**MITCHELLTECH**

## **Culinary Academy**

- Diploma or two-year AAS degree option; internship experience for AAS degree option
- Varied lab experiences including the Oak Room restaurant, a fine dining restaurant located on campus
- Accredited by the American Culinary Federation
- Excellent reputation in the industry
- Great job opportunities

**JOB PLACEMENT RATE: 100%<sup>†</sup>**

**TUITION/FEES: \$19,940\***

[\*For two-year AAS degree]

*Book and tool costs extra.*

<sup>†</sup>Placement data is gathered through graduate surveys, faculty-collected data, and phone surveys started after six months of graduation. In 2019, 11 of the 11 graduates responded to the survey. Employment rate is figured by: (graduates employed)/(responding graduates who are seeking employment).

**BE THE BEST.**

**800-684-1969**  
**mitchelltech.edu**

## Award: One-year Diploma or AAS Degree

First Semester (Fall)		Semester Credits
CA	105	Intro to Commercial Kitchen .....1
CA	107	Customer Service..... 2
CA	110	Mise en Place.....1
CA	134	Professional Baking Concepts ..... 3
CA	140	Fund. of Professional Cooking ..... 4
CA	145	ServSafe .....1
CA	147	Customer Service Lab..... 2
CA	165	Culinary Math. .... 2
CIS	105	Introduction to Computers..... 3
CPR	100	First Aid, CPR & AED ..... 0.5
SSS	100	Student Success.....1
		20.5

Second Semester		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
		Communication Elective..... 3
		Math Elective ..... 3
		19

### Total Credits Required to Graduate: 39.5 (Diploma)

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

Fourth Semester (Fall)		Semester Credits
CA	200	Nutrition ..... 3
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	International Cuisine ..... 2
CA	240	Menu Planning.....1
		Behavioral Science 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
SSS	200	Career Readiness.....1
		Social Science Elective..... 3
		16

### Total Credits Required to Graduate: 78.5 (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)

