



Be The Best!

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%[†]
TUITION/FEES/LAPTOP: \$17,842*

(*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 2017, 8 of the 8 graduates responded to the survey. Employment/Continuing Education rate is figured by: (graduates employed or continuing education)/(responding graduates who are seeking employment and are not in military service).



Mitchell Technical Institute
800-684-1969 • mitchelltech.edu

Aspen Prize Top 10 Community College

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
SSS	100	Student Success	1
			20

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 Management	3
		Communication Elective	3
		Math Elective	3
			19

Total Credits Required to Graduate: 39 (Diploma)

Third Semester (Summer)		Semester Credits	
CA	290	Internship	6

Fourth Semester (Fall)		Semester Credits	
CA	200	Nutrition	2
CA	210	Hospitality Accounting	3
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 (AAS)

The MTI 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

