



ORANGE
TECHNICAL COLLEGE

FUNDAMENTAL FOOD SERVICE SKILLS

MISSION:

The mission of this program is to prepare students for positions in the culinary arts fields.

SKILLS:

- Essentials of the hospitality industry
- Kitchen sanitation and workplace safety
- Essential baking preparation
- Knife cuts, stock, soup and sauce preparation
- Fruit, vegetable, salads and sandwiches preparation
- Meat, poultry and seafood preparation

CAREERS INCLUDED:

- Chef
- Head Cooks
- Cooks, restaurant

APPROXIMATE STARTING SALARY:

Source: Florida Department of Economic Opportunity, Bureau of Workforce Statistics and Economic Research

\$24,150

PROGRAM COST:

\$2,890.32

LENGTH OF PROGRAM:

600 hours



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LOCATION(S):

Mid Florida Campus
2900 W. Oak Ridge Road
Orlando, FL 32809
407.251.6047

Westside Campus
955 E. Story Road
Winter Garden, FL 34787
407.905.2018

Orlando Campus
301 W. Amelia Street
Orlando, FL 32801
407.317.3431

INDUSTRY CERTIFICATION:

By the completion of the program students will have taken the following certification exams from:

- Certified Food Protection Manager, ServeSafe®
- National Professional Certificate of Achievement, ProStart (high school students only)



CREDIT AGREEMENTS:

Upon successful completion of this program, students enrolling in an AS degree program are eligible to be awarded credits at:

Valencia College:

- Baking and Pastry Management AS degree – Up to 3 credits
- Culinary Management AS degree – Up to 9 - 12 credits
- Restaurant/Food service Management AS degree – Up to 6 credits

ADDITIONAL INFORMATION:

Dual Enrollment is available for high school students.