About the instructor:

Chef Francisco Cordero has a PhD in hospitality from Texas Tech University along with a culinary degree from Institute of Culinary Education in NYC. Chef Cordero has trained with world renowned chefs, experienced a plethora of cuisine, and taught at New Mexico State University and Texas Tech University. “Students enrolled in the Academy will gain not only cooking skills but essential hospitality management skills in a state-of-the-art facility.” said Chef Cordero.

What can I do when I graduate?

Upon completion of the Academy, students will find they are qualified for the following positions: Assistant Baker, Line Cook, Pantry Cook, Prep Cook, Chef/Kitchen Manager, Assistant Purchasing Director, Restaurant Manager, Food Production Managers, Assistant Catering Manager, and Assistant Food and Beverage Director.

For Additional Questions
Visit Vernon College Continuing Education
4105 Maplewood Avenue
Wichita Falls, TX 76308
or call for more information.
940-696-8752 Ext. 3213
Prerequisites:
Students must be able to:

- Work effectively in a group setting.
- Process many tasks at once and use critical thinking skills.
- Communicate effectively in both written and verbal communication.
- Work effectively as a team leader giving instruction and taking instruction from others.
- Lift moderate to heavy items (25-50 lb.).
- Endure long periods of time standing without a break or interruption (up to 3 hours).
- Endure extremely hot temperatures (between 100-125 degrees Fahrenheit, or warmer is common).

Introduction to Hospitality Industry
Introduction to the elements of the hospitality industry. Identify the segments and career opportunities in the hospitality industry; and discuss the impact of customer service.
9/08/14 to 11/03/14  6:00 PM-8:00 PM  MTTh  $335

Sanitation and Safety
A study of personal cleanliness; sanitary practices in food preparation; causes, investigation, control of illness caused by food contamination (Hazard Analysis Critical Control Points); and work place safety standards. Serve safe certification included.
9/08/14 to 10/13/14  8:00 PM-10:00 PM  MTTh  $299

Basic Food Preparation
A study of the fundamental principles of food preparation and cookery to include Brigade System, cooking techniques, material handling, heat transfer, sanitation, safety, nutrition, and professionalism.
10/14/14 to 2/03/15  8:00 PM-10:00 PM  MTTh  $875

Nutrition and Menu Planning
Application of principles of nutrition in planning menus for the food service industry. Trace the changes in nutritional requirements of the human body throughout the lifecycle; associate nutrients to their related food groups; identify foods in the food pyramid; recognize substitutions in the food exchange program; and prepare a menu for a target group assuring nutritional needs are met.
11/17/14 to 2/16/15  6:00 PM-8:00 PM  MTTh  $400

Hospitality Facilities Management
Identification of building systems, facilities and sustainability management, and security and safety procedures. Describe the role and function of the engineering and maintenance department of lodging and food service establishments; describe the purpose of security procedures for guest protection, internal control, and ADA building requirements; and analyze the selection factors for contract maintenance services.
2/17/15 to 3/31/15  6:00 PM-8:00 PM  MTTh  $200

Intermediate Food Preparation
Continuation of previous food preparation course. Topics include the concept of pre-cooked food items, as well as scratch preparation. Covers full range of food preparation techniques. Master the identification of spices, oils, and vinegars; discuss and prepare various protein foods, fruits, vegetables, starches, and farinaceous dishes.
2/05/15 to 5/14/15  8:00 PM-10:00 PM  MTTh  $850

Hospitality Human Resources Management
Principles and procedures of human resource management in the hospitality industry. Describe the procedures involved in recruiting, interviewing, selecting, hiring, training, developing, and terminating employees; and describe federal and state laws and regulations relating to human resources management.
4/02/15 to 5/28/15  6:00 PM-8:00 PM  MTTh  $300