

Vernon Campus 4400 College Drive Vernon, TX 76384 940.552.6291 Century City Center 4105 Maplewood Ave. Wichita Falls, TX 76308 940.696.8752 Skills Training Center 2813 Central Expressway E Wichita Falls, TX 76302 940.766.3369

www.vernoncollege.edu

Vernon College Culinary Academy

301 E 3rd Street, Burkburnett, TX Phone: 940-696-8752 ext. 3213

Costs of program:

Tuition

\$3,700.00 (Fall-\$2,115.00 and Spring-\$1,585.00)

Books \$620.00 (these are very close estimates without tax)					
Gisslen Professional Cooking	\$135.00	978-1-1193996-1-2	9th	Wiley	
NRA Servsafe Managerbook with online testing voucher		978-0-13-481236-6	7th	Servsafe	
NRA Controlling Food Costs with online exam voucher		978-0-13-272484-5	2nd	Pearson	
NRA Hospitality+Restaurant Management with online exam voucher		978-0-13-272447-0	2nd	Pearson	
NRA Human Resource Management with online exam voucher		978-0-13-272449-4	2nd	Pearson	
NRA Nutrition with online exam voucher		978-0-13-272452-4	2nd	Pearson	
Bring You're a Game to Work		978-0-98-475280-5		Chester	
Bring You're a Game to Work – Workbook		978-0-96-514477-3		Chester	
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Estimated Out of pocket costs: Closed toed water proof shoes (~\$40.00); Black Pants (scrubs style suggested ~\$25.00)

Tuition Costs included: Tuition, fees, insurance, chef coat, 2-chef knives

Total Cost of program: \$4,385.00

Topics covered in program: Introduction to Hospitality Industry, Sanitation and Safety, Basic Food Preparation, Nutrition and Menu Planning, Hospitality Facilities Management, Intermediate Food Preparation, Hospitality Human Resources Management

Certifications offered during program:

Exam Topic	Description and Associated Competencies	
Controlling Food Costs	Manage and forecast profitability	
Hospitality and Restaurant Management	Manage team members; Manage information flow	
Hospitality Human Resource Mgmt & Supervision	Manage team members; Comply with legal requirements	
ServSafe	Food safety and sanitation; Facilities and equipment management; Student will have	
Nutrition	Nutrition	

*Note: The Servsafe certification is the Managers level certification. The other four topics of testing enable students to test for the National Restaurant Association (NRA) ManageFirst Professional (MFP) credential through NRA. Along with 800 hours of unpaid or paid experience in the field (384 of which will count from the program).