

VERNON COLLEGE 2023-2024 Culinary Academy

Frequently Asked Questions

1. Where do I begin?

Pick up a program brochure with course descriptions, times, dates, and tuition costs. Brochures can be picked up at Vernon College Continuing Education or online at www.vernoncollege.edu/CE/ under **Fast Track Careers**. Culinary Academy is a 9-month program; classes are held Monday, Tuesday and Wednesday, 6:00 pm to 10:00 pm, at Burkburnett Culinary Academy, 301 E. 3rd Street, Burkburnett, TX 76354.

2. When can I register?

Students can register any time after the Spring CE schedule is published. Students will register at the Continuing Education Office at the Century City Center. A registration form will be completed for each of the five (5) fall semester classes along with total tuition payment of **approximately \$2,100.00**. Registration and tuition of **approximately \$1,600.00** for the three (3) spring classes. The deadline to register for the program is August 31st with the payment deadline for fall September 5, 2023. The registration and payment deadline for spring is **January 23, 2024**. Students must register in order to attend class. There are limited seats in this program.

3. Is there a payment plan?

No, students must pay for entire fall semester by **September 5, 2023**. Tuition for the spring semester must be paid by **January 23, 2024**. Total tuition is **approximately \$3700.00** (\$2,100.00 For Fall and \$1,600.00 for spring).

4. Is there Financial Aid available?

Traditional financial aid does not apply for the culinary program. There are currently two funding options for this program.

1. Contact Workforce Solutions (WS), 322-1801, ext. 102, to see if you are eligible for funding through WIOA. If you are not eligible then you need to get a business card from WIOA stating you are not eligible.
2. If you do not qualify at WIOA you can pick up a needs based scholarship at the CE office. Please bring the signed business card stating you do not qualify. Scholarships must be returned by August 31, 2023 to the Continuing Education Office.

5. What is the "Culinary Academy Certificate?"

The Culinary Academy Certificate consists of a series of 8 courses that will teach students to not only prepare food, but understand restaurant management, nutrition and menu planning, human resources, and more. These classes must be taken in order and as a group. Each class builds on the other. Additional certificates are now included from the National Restaurant Association for students to earn a credential at the end of the program. In addition to this training, specific work requirements/additional education are needed to become a chef.