

About the instructor:

Chef Erika Colee serves as Lead Chef for the Culinary Academy. She has an Associates Degree in Culinary Arts and Sciences and Restaurant Management from Scottsdale Culinary Institute in Scottsdale, AZ. She has worked in 5-star resorts and restaurants across the US, including Vincent's on Camelback; Arizona Biltmore Resort and Spa; Lombardi's Restaurant at Arizona Center; and Rough Creek Lodge in Glen Rose, TX. Chef Colee taught at the Scottsdale Culinary Institute Le Cordon Bleu Program for three years. She has trained with Certified Master Chefs and Certified Master Bakers.



For Additional Questions:

Visit Vernon College – Continuing Education
4105 Maplewood Avenue
Wichita Falls, TX 76308
Or call 940-696-8752 ext. 3213



2019-2020

Vernon College Culinary Academy

500 E Hatton Rd.
Wichita Falls, TX

Phone: 940-696-8752 ext. 3213

www.vernoncollege.edu/fast-track



This program consists of 7 courses that must be Taken to receive a culinary certificate. Classes must be taken in order and as a group. 4 certifications will be offered to earn a credential through National Restaurant Association.

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).

Program Courses:

(Fall semester)

Introduction to Hospitality Industry - HAMG1021W101

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.

9/03/19 to 11/18/19 5:30 PM-7:30 PM TW \$335
MTW after 10/28/19

Sanitation and Safety - CHEF1005W101

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.

9/09/19 to 10/28/19 5:30 PM- 9:30 PM M \$299

Basic Food Preparation - CHEF1001W101

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.

9/03/19 to 1/08/20 7:30 PM-9:30 PM TW \$925

MTW after 10/30/19

Nutrition and Menu Planning - IFWA1010W201

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.

11/25/19 to 2/24/20 5:30 PM-7:30 PM MTW \$400

(Spring Semester)

Hospitality Facilities Management - HAMG2037W201

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.

1/14/20 to 2/19/20 7:30 PM-9:30 PM MTW \$200

Intermediate Food Preparation - CHEF2001W201

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.

2/25/20 to 4/22/20 7:30 PM-9:30 PM MTW \$900
4/27/20 to 5/13/20 5:30 PM-9:30 PM MTW

Hospitality Human Resources Management- HAMG1024W301

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.

2/25/20 to 4/27/20 5:30 PM-7:30 PM MTW \$300