

# VERNON COLLEGE 2019-2020 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/](http://www.vernoncollege.edu/CE/) under **Fast Track Careers**. Culinary Academy is a 9-month program; classes are held Monday, Tuesday and Wednesday, 6pm to 10pm, at Wichita Falls Career Center, 500 E Hatton Rd.

### 2. When can I register?

Students can register any time after the Fall 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 four (4) fall semester classes along with total tuition payment of \$1959.00. Registration and tuition of \$1400.00 for the three (3) spring classes are due by **February 10, 2020**. The deadline for fall is **August 26, 2019**. 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 **August 26, 2019**. Tuition for spring semester must be paid by **February 10, 2020**. Total tuition is \$3359 (\$1959.00 For Fall and \$1400.00 for spring).

### 4. Is there Financial Aid available?

Traditional financial aid does not apply for the culinary program. There are currently three 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 at least 2 weeks prior to August 27, 2018.
3. Region IX will provide some funding for those who qualify under their program. Contact Xochitl Pruit at Region IX – 940-322-6928 ext. 8298

### 5. What is the “Culinary Academy Certificate?”

The Culinary Academy Certificate consists of a series of 7 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 provided through 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.