CULINARY HOSPITALITY ASSISTANT

2013-14

Class meets Monday - Friday from 8:15 to 3:00

1050 hours - 9 months

Instructors - Brenda Ronio & Bryan Cauthon

This major prepares students as culinary assistants who perform a variety of food preparation tasks in food services and/or food preparation. Instruction provides an overview of restaurant duties, international cuisines, and management skills in the hospitality industry.

<table>
<thead>
<tr>
<th>Tuition</th>
<th>$ 1,575.00</th>
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<tr>
<td>Tuition is paid on a semester basis and is prorated for late entries and half day students.</td>
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<th>Textbooks</th>
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<td>Students are not required to purchase textbooks or supplemental reference materials.</td>
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Student Needs Fees Total $ 120.00

This is a separate cost, and is in addition to your tuition and textbooks. These fees are not all due at once but may incur during the school year.

- Chefs coat (2 each) $ 30.00
- Chefs pants (2 each) $ 20.00
- Skull Caps, (2 each) $ 12.00
- Shoes $ 30.00
- Food Handlers Permit $ 15.00
- Student Organization Fee (FCCLA) $ 10.00
- Replacement Student ID Badge $ 3.00

TOTAL COST FOR PROGRAM $ 1,695.00

Tuition and fees or documentation from your funding agency is due by the first day of class each semester. Students who are enrolled in a career major for more than 10 scheduled school days will be responsible for the full semester's tuition and fees, regardless of enrollment or funding status.

Prices are subject to change without notice

FUNDING AGENCIES:

Please contact GPTC before issuing payment for students' tuition and fees.

Revised 5-7-13