

Lindsey Hopkins Technical College

Commercial Foods and Culinary Arts

Program Outlook:

- The Commercial Foods and Culinary Arts Program provides students with the technical knowledge and skills for employment as cooks, bakers, and/or food preparation workers in the commercial foods and culinary arts industry. Instruction includes a combination of classroom theory and practical experience. The program provides supplemental training for persons previously or currently employed in food service occupations.

Program Content:

- Food service manager training
- Soups and sauces
- Meats (poultry, fish, beef, pork)
- Vegetables and salads
- Baking and pastry basics
- Nutrition
- Food safety and sanitation
- Employability skills

Industry Certification:

- Serv Safe Food Protection Manager

Length of Program:

- The average length of this program is 1200 hours (approx. 13 months) for adults attending full-time. Actual time in class is dependent upon enrollment status and the length of time the student requires to achieve competencies.

Entrance Requirements:

- Application
- Interview with a counselor
- Assessment in reading, math, and language
- Adult students must be at least 16 years old and not attending high school
- Fees for supplies and textbooks required
- Uniform required

Financial Aid is available for those who qualify.



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