COLLEGE OF HOSPITALITY AND CULINARY MANAGEMENT

DEAN, COSTA MAGOULAS (386)506-3578

PROGRAM COORDINATOR, LISA ALLEN (386) 506-3946
DEGREE PROGRAMS

- College Credit AS Certificate Programs
  - 0826 Baking and Pastry Arts
  - 0825 Hospitality Beverage Science
- AS Degree Programs
  - 2012 AS Hospitality Management
  - 2226 AS Culinary Management
- BAS
  - 6001 Supervision and Management with Hospitality Concentration
IMPORTANT INFORMATION

• ALL of our programs are FINANCIAL AID ELIGIBLE – this includes the Baking and Pastry AS certificate and the Beverage Science AS Certificate. Students are already enrolled and taking classes in these programs.

• All of our programs are accepting new students

• We have a real-world applied curriculum with a working classroom/restaurant Café 101

• Student Focused Faculty and Staff

• Hands on Kitchen Labs- 10 hands on kitchen classes in Culinary Degree Program

• Uniforms and knife kits are required for Kitchen Lab Classes must have first day of class
CLASS TIMES AND ATTENDANCE

• All of our program core class sections are scheduled **2 consecutive days per week**
  • Classes meet Monday /Tuesday, Wednesday/Thursday for 8 weeks or Fridays for full semester

• Class times for Kitchen Lab Classes are 8 am -1 pm or 2 pm – 7 pm for beginning classes Food I, Food II and Baking

• Class times for remaining Kitchen Lab classes are 8 am – 2 pm or 2 pm – 8 pm

• Theory (In Class) courses are 3 hours long 9 am – 12 or 2 pm – 5
GENERAL REGISTRATION INFORMATION

• Sanitation & Safety is a required class for any kitchen lab class can be taken in the same semester.
  • If a student has their ServSafe Certificate they are still required to take FOS1201 Sanitation and Safety, they will be exempt from the final (must show instructor their certificate)

• Mix Food Classes with Gen Ed classes – **ONE Gen Ed class per semester** is how our students survive college classes

• For our kitchen lab classes – class size is limited due to oven and work space availability do not automatically override seat capacity without calling Lisa Allen, x3946.

• Students must register for the same section of Class and Lab – they run concurrently
WE ARE ALWAYS AVAILABLE FOR A TOUR OR TO ASSIST STUDENTS

• We are always available to meet with students, 7:30 am – 4:00 pm. Mon - Fri
• We prefer to help students with class registration to keep them on successful path to graduation
UNIFORM INFORMATION

• **Uniform** for food prep and kitchen classes must be purchased from:

  • **Uniforms and More** – Located at the corner of Clyde Morris Blvd and Mason Ave.
  • **Address:** 1400 Mason Ave, Daytona Beach, FL 32117, **Phone Number:** (386) 274-3200

• **Uniform consists of:**
  • White Chef Jacket w/Daytona State College Logo
  • Black and White Checked Pants
  • Black Closed Toe Non-Slip Shoes (Can be purchased at Wal-Mart, Kmart, Target, etc.)
  • Black Chef Hat

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KNIFE KIT

• **Knife Kit** – Sold in College Bookstore is considered part of your books. The knife kits are Program specific.

• **Only available at the Bookstore on Main Daytona Beach Campus, Bldg. 200**
  • Culinary Knife Kit
  • Baking and Pastry Knife Kit

• **ALL students must be in uniform BEFORE stepping into the kitchens.**

• **They will be graded on appearance, class attendance and assignments.**