

## *Prep Cook Certificate (PC51)*

### **DESCRIPTION**

This technical certificate of credit provides skills for entry into the food services and preparation area as a prep cook. Topics include: food services history, safety and sanitation, purchasing and food control, nutrition and menu development and design, along with the principles of cooking.

### **EMPLOYMENT OPPORTUNITIES**

Prep cooks will be prepared for entry-level positions as restaurant cooks, and combined food prep and serving workers.

### **ADMISSIONS CRITERIA**

1. Submit a completed application and application fee;
2. Be at least 16 years of age;
- Meet the following assessment requirements:

<b>TEST</b>	<b>Reading</b>	<b>Writing</b>	<b>Numerical</b>
COMPASS	70	32	26
SAT	430	NA	400
ACT	13	12	17

### **PREP COOK CERTIFICATE CURRICULUM**

The curriculum for the Prep Cook certificate program is designed for the semester system. A student may enter the program any semester. To graduate, certificate-seeking students must earn a minimum of 12 semester credit hours. The program requires a minimum of 285 contact hours and generally takes one semester to complete.

<b><u>Program Courses</u></b>	<b><u>Credits</u></b>
CUUL 1000 – Fundamentals of Culinary Arts	4
CUUL 1120 – Principles of Cooking	4
Culinary Arts Elective	4

*(OL) designation indicates course may be available online during selected semesters. \* "C" or higher grade is required for this course.*

### **PROGRAM COSTS**

Tuition/Fees: \$1,080  
 Books/Supplies: \$200  
 Uniform Costs: Approximately \$60\*  
 Knife Kits: Approximately \$115  
 Course Supply Fee: CUUL 1120 \$30  
 Liability Insurance: \$11 per fiscal year  
 Physical Exam: \$150\*\*  
 TB Test: \$40\*\*  
 Hepatitis B Series: \$265\*\*  
 Course Supply Fee: CUUL 1120, \$30

*\* Uniforms and Knife Kits are required beginning with CUUL 1120 Principles of Cooking.*

*\*\*Physical Exam (documenting adequate health including the ability to lift 50 pounds, to do prolonged standing, and to tolerate heat.), TB Test, and Hepatitis B Series are required by mid-semester of the first semester.*

*(Costs are estimates and are subject to change.)*

# TOP 10 REASONS

*why OTC is the right choice for you!*

1. Great-paying careers!
2. Strong **job placement!**
3. Affordable tuition with financial aid options you don't have to pay back!
4. Over 100 majors to choose from!
5. Flexible class scheduling: day, evening, and online classes!
6. Faculty with real-world experience
7. Hands-on learning
8. Small class sizes
9. An Associate's Degree, diploma, or certificate in less 2 years or less!
10. We **GUARANTEE** your education!

## GET STARTED TODAY!

1. Select a program! Free career counseling is available.
2. Review the Admissions Checklist and **APPLY** online at [www.ogeecheetech.edu](http://www.ogeecheetech.edu)!
3. Plan for expenses. You can view tuition and fees and available financial aid options online as well.

### QUESTIONS:

Contact Admissions at 912.688.6994 or via email at [enrollmentservices@ogeecheetech.edu](mailto:enrollmentservices@ogeecheetech.edu)!

Ogeechee Technical College does not discriminate on the basis of race, color, national origin, gender or disability. The following individuals have been designated to coordinate the College's implementation of nondiscrimination policies: Kelli Waters, Title IX Coordinator, Office 143D, JEK Building, 912.871.1885 and Penny Hendrix, ADA/Section 504 Coordinator, Office 171E, JEK Building, 912.486.7211.