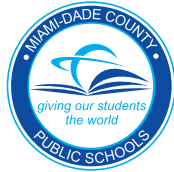
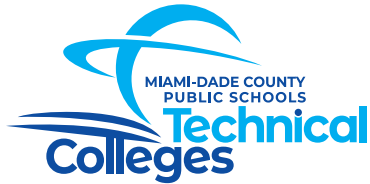


➔ GET A CAREER IN A YEAR*



Learn a Technical Skill in an Industry of High Demand

Mission Statement

The mission of Miami Lakes Educational Center & Technical College is to create a highly qualified future workforce by offering state-of-the art academic, career and technical education to all generations within our community.

HABLAMOS ESPAÑOL • NOUPALE KREYÒL
Financial aid available to those who qualify.



FOR MORE INFORMATION CALL

305.557.1100

or Visit miamilakes.edu

5780 NW 158 St, Miami Lakes, FL 33014

Professional Culinary Arts and Hospitality

Program Content

- Food Preparation
- Cook – Restaurant
- Chef/Head Cook
- Food Service Management



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Program Outlook

The Professional Culinary Arts and Hospitality program provides students with the technical knowledge and skills for employment in the food service/hospitality industry. In positions as cooks, bakers and or food preparation workers Instruction includes a combination of class- room theory and practical experience. The program also provides supplemental training for persons previously or currently employed in food service occupations.

Length of Program

The average length of this program is 1200 hours (approximately 14 months) for adults if attending full- time. Actual time is dependent upon enrollment status (full-time/part-time) and the length of time the student requires to achieve competencies. This program contains four occupational completion points designed to prepare students for various jobs.

Entrance Requirements

Students must be at least 16 years old and not attending high school, application, and interview by a guidance counselor. Fees for supplies and textbooks are required.

