

Refund Policy

Refunds will be made on a pro-rated basis during the first two weeks (10 days) of school. No refunds are made after the class has been in session over two weeks. Refunds will be completed within ten working days. The \$5.⁰⁰ application fee is non-refundable. If Locklin Tech cancels the class due to low enrollment, a full refund is made.

Rules and Regulations for Conduct

All students are expected to follow the rules and regulations as set forth by the Santa Rosa County School Board's Student Code of Conduct and Locklin Tech's Student Handbook.

Mission Statement

The mission of Locklin Tech is to provide technical and supplemental training and academic education to the students, businesses, industries, manufacturers, and other citizens in Santa Rosa County. Preparing students for the workforce in a technology rich learning environment will enable them to compete in a new global economy, continue their education or training, and pursue the vision and goals of our educational system.

Accreditation

This institution is accredited by:

The Council on Occupational Education
7840 Roswell Road
Bldg 300, Suite 325
Atlanta, Georgia 30350
770.396.3898
www.council.org

08.01.11

It is the policy of the School Board of Santa Rosa County to offer the opportunity to students to participate in appropriate programs, services and activities without regard to race, color, religion, national origin, sex, marital status, or disability. If a student feels he or she has been discriminated against, he/she may appeal by using the procedure and form approved by the district school board and available in the principal's office.

This publication can be made available to speakers of other languages in any language for the student or parent to understand (orally or in writing, whichever is more convenient) and to persons with disabilities in a variety of formats, including Braille, large print, or audio tape. Telephone or written requests should include your name, address, and telephone or TDD number. Requests should be made to:

Locklin Tech
5330 Berryhill Road
Milton, Florida 32570



Phone: 850.983.5700
Fax: 850.983.5715

www.locklintech.com

Knowledge that Works

Commercial Foods & Culinary Arts



Locklin Tech

Commercial Foods & Culinary Arts

The Commercial Foods and Culinary Arts program includes more than just food preparation and serving. This course also includes the identification, storage, selection and presentation of a wide variety of foods. Students participate in “real work” activities such as catering, preparation and presentation. Training in communication, leadership, human relations and employability skills, as well as safe, efficient work practices are a primary task. Laboratory activities are an integral part of this program and provide instruction in the use of special tools, state of the art equipment and other materials and regulations that are found in the industry. The restaurant and foodservice industry is looking for the country's best individuals to be its future stars. Restaurant and foodservice, a \$440-billion industry, is growing so quickly that it creates 300,000 new jobs each year and with that growth comes opportunities for advancement if you have the right skills and attitude.

The courses and hours for this program include:

- Food Preparation—300 Hours
- Cook, Restaurant—300 Hours
- Chef/Head Cook—300 Hours
- Food Service Mgmt—300 Hours

Availability

Locklin Tech’s admission policy allows students to enter a program at the beginning of a semester provided space is available during the school year.

Length of Program

The program is 1200 hours. A fulltime student can earn 450 hours per semester and 900 hours in one school year.

Admission

As an initial part of your potential enrollment, you will be given the Test of Adult Basic Education (TABE). The TABE is a measurement of reading, Language and math skills and will be used to determine your strengths and weaknesses. A TABE score of 9.0 is required to complete this technical program. Applicants scoring two grade levels below the required score must attend remediation classes to improve basic skills. Achievement of basic skills is required before a certificate of program completion can be awarded. A booklet, *Preparing for the TABE*, is available in Student Services to provide you with an overview for this computer-based test. Call 983-5700, ext. 209, to schedule an appointment and obtain information on testing fees. Please provide photo identification at the time of testing.

Financial Aid

Locklin Tech has a financial aid counselor to assist students who may qualify for a Pell Grant. The application process may be completed on-line at:

www.fafsa.gov

Tuition/Fees/Other Costs

See a current schedule for tuition. Additional expenses include texts (\$170), chef attire (\$150), school supplies (\$50) and tools (\$100). The ServSafe exam is \$38.



Industry Certification

Students who successfully complete and meet the classroom requirements will be prepared to take certification exams available through the Florida Restaurant and Lodging Association. Students are encouraged to take the ServSafe and Food Manager’s Certification exams. Exam fees vary and each are given several times during the year.

Program Completion

A student is awarded a certificate upon successful completion of program competencies, basic skills (TABE score) and contact hours.

Employment Opportunities

It is no secret that the restaurant and foodservice industry is growing. It is estimated that from 2006 to 2016 the number of jobs in the restaurant and foodservice industry is projected to increase by 1.9 million — of which approximately 47,000 will be management positions.

Resources

- National Restaurant Association (restaurant.org)
- National Restaurant Association Education Foundation (nraef.org)
- Florida Restaurant and Lodging Association (frla.org)
- ServSafe (servsafe.com)

Instructor Contact Info

Jolie Hullett

HullettJ@mail.santarosa.k12.fl.us