Dear Prospective Student,

I appreciate your interest in the Culinary Management Program at Pensacola State College. The culinary program was established to fulfill the labor demands of a growing industry along the emerald coast of Northwest Florida.

Our program sets a high standard of instruction as demonstrated by its accreditation with the American Culinary Federation Accreditation Commission. Classes stress management fundamentals, employability skills, and culinary skills. The focus is to prepare students for jobs as chefs, restaurant managers, caterers, and other related hospitality positions. As a testament to our high standard all chef instructors are certified by the American Culinary Federation.

An emphasis is placed on controlling enrollment in order to maintain an “instruction friendly environment,” particularly related to student-to-instructor ratios. Openings in the program occur during the fall, spring, and summer terms. Students should expect to graduate within two years if course curriculum is followed.

In order to start our program we ask that you review the enclosed packet. You also will need to file an application with the college, take the placement test, and arrange to have previous college transcripts filed with the admissions personnel of the college. When this is complete, please set up an interview with me so that I can advise you on your course work. Please bring the completed Letter of Application found in your packet to the interview.

The Pensacola State College catalog is an excellent reference for answering questions on the policies and procedures of the college as well as the class descriptions and outline of the program. I highly recommend that you review it. If you still have specific questions please feel free to contact me during business hours, 8:00 a.m. to 4:00 p.m., Monday thru Friday at (850) 484-1013 or email me at rbracken@pensacolastate.edu.

Sincerely,

Roy Bracken  
Department Head, Professional Service Careers  
1000 College Boulevard  
Pensacola, FL 32504-8998

Enclosures
Pensacola State College
Professional Service Careers
Center for Culinary & Hospitality Management
CULINARY MANAGEMENT

ADMISSION PACKET CONTENTS
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Faculty & Staff
Adjunct Faculty:
• Jim Allen
• Dwayne Beebe
• Jimmie “David” Langham
• Michael Sauer
• Joni Verlin
• Culinary Technician: Jan Vantrease

Professional Service Careers
Department Head:
• Roy Bracken

PROGRAM INFORMATION

The food service industry today includes a wide variety of establishments. It is a growing industry and one of the largest retail employers.

The Pensacola State College program is designed to prepare individuals for careers in the many widely varied areas of the culinary industry. The Culinary Management program provides the student with a unique combination of comprehensive theoretical knowledge and hands-on training. The program is carefully structured to meet the American Culinary Federation accreditation commission standards. Students will master the fundamentals of culinary production in an environment that builds teamwork while gaining practical individualized experience.

Students are required to review the contents of the admission packet before applying to the program. This program seeks applicants who are individually motivated and committed to a career in the food service profession. For this reason work experience is crucial both before and during the period of academic preparation. Applicants must complete the following procedures to be considered for admission.

Admission Procedures
1. Complete program application
2. Complete College Application
3. Provide Transcripts to college registrar
4. Take Placement Test
5. Make appointment and complete interview with Program Coordinator

Professional Policy
One of the main purposes of professional training in the food service industry is to instill in students a feeling of self worth and pride in their chosen profession. The Code of Ethics, adopted by the American Culinary Federation, provides a basis for the Pensacola State College Culinary Management Program policy. In addition to this policy and that set forth in the college catalog the program has additional procedures which are outlined during the first week of classes. Individuals who would like to review these in advance may request a copy from the Culinary Management office.

Rev. 10/3/2012
Philosophy and Goals
Culinary Management Program

Philosophy
The Pensacola State College Culinary Management program has a commitment to provide trained professional cooks and potential chefs for the culinary industry.

Goals
To provide faculty that are academically and professionally qualified.

To provide a minimum ratio of full-time equivalent faculty to enrolled students that is appropriate to a positive learning-centered environment.

To provide in-depth learning and development of competencies for the stated area of specialization and to produce an effective entry-level culinarian.

To provide facilities that are adequate and approved by federal, state, and local agencies.

To provide an advisory committee to assist in formulating program policies and in advising the program coordinator in other pertinent ways.

To provide clerical and other support services that are sufficient to meet the demands of the program and aid in facilitating the work of the faculty and staff.

Program Learning Outcomes

- Demonstrate proficiency of entry level skills and knowledge to secure employment in hospitality industry.
- Exhibit competency in a variety of work-based, hands-on learning experiences that pertain to various cuisines and styles of service.
- Demonstrate competency in the State of Florida sanitation codes and industry professional ethics.
- Exhibit communication and critical thinking skills necessary to manage a diverse workforce.
- Demonstrate basic knowledge of Industry standard cost control methods.

Course Projects
Many of the culinary labs require students to work special functions or projects. These functions are usually within the timeframe of the normal class schedule, but at times may be held other than the normal designated class times. All hours are part of the required hours per course. These projects are noted on syllabi and brought to the students attention the first day of class. The program realizes the importance of working within the industry such that any work-related conflicts with the project dates are worked out between the student and the instructor. Students are required to make instructors aware of conflicts no later than the second week of classes. Instructors will determine the appropriate form of makeup for those unable to perform at the various special functions. Students missing the project for other reasons such as illness or accident will need proof of such occurrence and will be assigned a make-up date.
Safety, Sanitation & Professionalism

- Students must practice good personal hygiene.
- Hair should be clean and neatly maintained.
- Long hair should be under a hairnet or approved hats.
- Trimmed mustaches are allowed; long side burns & beards are not allowed.
- Jewelry is not permitted except for wedding bands.
- Shirts under the chef jacket should be plain white.
- Shoes worn in lab will be oil resistant and non-skid. No tennis shoes.
- When in lab return items to exact location you found them.
- Do not overflow garbage bags.
- Dishwashing machine should be broken down and cleaned daily.
- Floors are mopped or scrubbed using hose method daily as needed or as assigned.
- Clean-up spills as they occur.
- All work stations are cleaned and organized before leaving labs.
- Student shall not leave lab until work is complete or excused by instructor.
- All items stored in cooler/freezer/dry must be date marked.
- Students are asked to note items that are empty.
- Store raw meats at the bottom shelving; cooked meats above raw.
- Do not store items directly on the floor.
- Students are not allowed into the office without permission.
- Student phone calls should be made during break and in the student cafeteria.
- Eating and drinking of food and beverages at assigned areas only.
- **Food and college equipment are not allowed to leave the kitchen.**
- Do not borrow items from students without their knowledge.
- Work together as a team.

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**Uniforms Required for all Lab Courses**

<table>
<thead>
<tr>
<th>Kitchen</th>
<th>Dining Room</th>
</tr>
</thead>
<tbody>
<tr>
<td>Checked Pants</td>
<td>White, Long Sleeve, spread-collar &amp; button neck</td>
</tr>
<tr>
<td>Plain White Chef Coat Side Pocket</td>
<td>Black Pants</td>
</tr>
<tr>
<td>Socks</td>
<td>Black Socks</td>
</tr>
<tr>
<td>Oil Resistant Black Shoes</td>
<td>Oil Resistant Black Shoes</td>
</tr>
<tr>
<td>Cloth Hat – Floppy</td>
<td>Black Belt</td>
</tr>
<tr>
<td>Aprons – 2/3 ea., Clean Daily</td>
<td>Pen/Pencil</td>
</tr>
<tr>
<td>Side Towels, 1 dz., Clean Daily</td>
<td>Long Black Tie</td>
</tr>
<tr>
<td>Stem Therm., Marking Pen, Pen/Pencil</td>
<td></td>
</tr>
</tbody>
</table>

**Knife Kits:** Basic Knife kit should include: Chef, Fillet, Paring, Roast Slicer, Steel, Fork & Bread Slicer.

**Assorted Tools:** Peeler, Zester, Parisienne/melon scoop (two scoop), Kitchen Shears & Pastry Tips
Culinarian’s Code

- I pledge my professional knowledge and skill to the advancement of our profession and to pass it on to those that are to follow.

- I shall foster a spirit of courteous consideration and fraternal cooperation within our profession.

- I shall place honor and the standing of our profession before personal advantage.

- I shall not use unfair means to effect my professional advancement or to injure the chances of another colleague to secure and hold employment.

- I shall be fair, courteous, and considerate in my dealings with fellow colleagues.

- I shall conduct any necessary comment on, or criticism of, the work of fellow colleagues with careful regard for the good name and dignity of the culinary profession, and will scrupulously refrain from criticism to gain personal advantage.

- I shall never expect anyone to subject himself to risks which I would not be willing to assume myself.

- I shall help to protect all members against one another from within our profession.

- I shall be just as enthusiastic about the success of others as I am about my own.

- I shall be too big for worry, too noble for anger, too strong for fear, and too happy to permit the pressure of business to hurt anyone, within or outside the profession.
Letter of Application
Pensacola State College - Culinary Management Program

_____ Degree Program (64 Credit Hours)  _____ Certificate Program (35 Credit Hours)

Name: ________________________________  Phone: ________________________________

Address: _________________________________________________________________

E-Mail: ________________________________  Student ID: ________________________________

The following questions are designed to get acquainted with you and will be used to guide the conversation during the interview process. You may use the back of this paper for additional space. Prior to the interview, be sure to get your testing completed, review the orientation packet, Culinarian’s Code and view the PowerPoint presentation located on the Culinary Management Program page for PSC.

1. How did you hear about the Culinary Program at Pensacola State?

2. Have you worked in the restaurant industry or are you currently working, and if so where?

3. If you have worked in the industry, what areas of responsibility have you had?

4. Why do you wish to pursue a career in culinary? Define this in the context of short (3-5 years) and long (7-10 years) term goals?

Signature: ________________________________  Date: ________________________________

Signing this form indicates that you have read through the orientation material of the program and the Culinarian’s Code and agree to abide by the policies and procedures of the program.