Overview
The comprehensive Culinary Arts program offers graduating students’ opportunities for employment in hotels, restaurants, institutions, and resorts in positions above entry level. Cooking methods and techniques from basics to advanced skills are addressed including: stocks, sauces and soups; meat, poultry and seafood cookery; vegetable and starch cookery; baking and pastry production; catering; nutrition; menu and facility planning; cold food preparation; and food service management. The student will gain valuable experience through working with the most modern equipment and exposure to metropolitan area restaurant kitchens. Two majors are offered for daytime students: Basic Culinary Arts and Advanced Culinary Arts. Basic Culinary Arts is a prerequisite major for Advanced Culinary Arts. The Culinarian major is offered for adult evening students.

Employment Opportunities
Hotels, Restaurants, Country Clubs, Catering, Retail Food Service Establishments

About This Occupation
Work in culinary arts is fast-paced, both mentally and physically. Prolonged standing and working are often required to complete tasks. Culinary professionals in commercial kitchens regularly work around hot equipment. Some positions require early morning or late evening work hours. For success in this career you should have the ability to manage projects and tasks and meet deadlines, multi-task, maintain composure while working under pressure, work effectively with coworkers and ultimately assume a leadership role within a restaurant.

Majors:
Basic Culinary Arts - 600 hours
Advanced Culinary Arts - 600 hours
Culinarian – 1,200 hours

Program Instructors:
Daytime – Claes Passmark, Ginger Lugo, Anna Banda, Skip Ailstock
Evening – Wesley Brown, William Leib, Wilmer Johnson, Jason Marsh

FOR MORE INFORMATION, CONTACT US

ROCKWELL CAMPUS
12777 N. ROCKWELL AVE.
405.717.4900

PORTLAND CAMPUS
3500 N.W. 150th ST.
405.717.4308

RENO CAMPUS
7301 W. RENO AVE.
405.717.4611

FINANCIAL AID
ALL CAMPUSES
405.717.4315

Nondiscrimination Policy
It is the policy of Francis Tuttle not to discriminate with regard to race, color, religion, gender, national origin, age, marital or veteran status, or disabilities. This policy shall be followed in the operation of its educational programs and activities, recruitment, admissions, employment practices, and other educational services. Inquiries concerning application of this policy may be directed to the Human Resources Director, who serves as the Coordinator of Title IX; Section 504; and Americans with Disabilities Act for all campuses, at 12777 N. Rockwell, Oklahoma City, OK 73142-2789, (405) 717-7799

405.717.7799 | www.francistuttle.edu
## Basic Culinary Arts

**Who Can Attend:** Adults, High school juniors, High school seniors  
**Total Hours Required:** 600

**Financial Aid Eligibility:** This career major is eligible for financial aid.

**Salary Range:** $10.00 - $15.00 per hour

**Program Length:** Part-time only: 9 months of instruction  
*Program length may vary based on progress rate.*

**Locations:** Rockwell Campus, Campus Center Building, Culinary Arts Entrance

**Times:** Daytime classes: 2 Sessions: Monday - Friday, 8:00 am - 10:55 am and 12:30 pm - 3:25 pm  
High school students and part-time adults may enroll in either the AM or PM session. Full-time adults may enroll with the permission of the Culinary Director.

**Licensure/Certifications:** ServSafe Food Protection Manager Certification

### Costs

**Tuition and Fees:**  
- In-State Tuition - $1,320.00  
- Out-of-State Tuition - $2,640.00  
- Application Fee (non-refundable) - $15.00  
(adult students pay tuition/fees)

**Textbooks, Supplies and Certifications (Estimate):**  
- Culinary Kit (high school and adults) - $11.00  
- Knife Set (adults only) - $140.00  
- Uniform - $122.55

**Uniform Purchase Instructions:** [Rockwell Campus](#)

**Total Estimated Cost:**  
- In-State Adult Students - $1,608.55  
- Out-of-State Adult Students - $2,928.55  
- High School Students – $133.55

### Courses:

- **Culinary Skills I**  
  150 hours
- **Culinary Skills II**  
  150 hours
- **Introduction to Garde Manger**  
  150 hours
- **Introduction to Baking and Pastry**  
  150 hours
Advanced Culinary Arts

Who Can Attend: Adults, High school juniors, High school seniors  
Total Hours Required: 600

Financial Aid Eligibility: This career major is eligible for financial aid.

Salary Range: $10.00 - $15.00 per hour

Program Length:  
Part-time only: 9 months of instruction  
Program length may vary based on progress rate.

Locations: Rockwell Campus, Campus Center Building, Culinary Arts Entrance

Times:  
Daytime classes: 2 Sessions: Monday - Friday, 8:00 am - 10:55 am and 12:30 pm - 3:25 pm  
High school students and part-time adults may enroll in either the AM or PM session. Full-time adults may enroll with the permission of the Culinary Director.

Licensure/  
Certifications: ServSafe Food Protection Manager Certification

Costs

Tuition and Fees:  
In-State Tuition - $1,320.00  
Out-of-State Tuition - $2,640.00  
Application Fee (non-refundable) - $15.00  
(adult students pay tuition/fees)

Textbooks, Supplies and Certifications (Estimate):  
Culinary Kit (high school and adults) - $11.00  
Knife Set (adults only) - $140.00  
Uniform - $122.55

Uniform Purchase Instructions: Rockwell Campus

Total Estimated Cost:  
In-State Adult Students - $1,608.55  
Out-of-State Adult Students - $2,928.55  
High School Students – $133.55

Courses:

Students will select four of the following courses to complete the major:

Advanced Baking and Pastry  150 hours
Advanced Baking and Pastry II  150 hours
Advanced Garde Manger I  150 hours
Advanced Garde Manger II  150 hours
Restaurant Services  150 hours
Small Business  150 hours
Butchery  150 hours
Culinary Arts

Who Can Attend: Adults

Total Hours Required: 1,200

Financial Aid Eligibility: This career major is eligible for financial aid.

Salary Range: $10.00 - $15.00 per hour

Program Length: Full-time only (evening): 13 months of instruction

Locations: Rockwell Campus, Campus Center Building, Culinary Arts Entrance

Times: Full-time, evening classes only: Monday - Friday, 4:00 pm - 9:30 pm (full-time)

Licensure/Certifications: ServSafe Food Protection Manager Certification

Costs

Tuition and Fees:
In-State Tuition - $2,640.00
Out-of-State Tuition - $5,280.00
Application Fee (non-refundable) - $15.00
(Adult students pay tuition/fees)

Textbooks, Supplies and Certifications (Estimate):
Culinary Kit (adults only) - $11.00
Knife Set (adults only) - $140.00
Uniform (adults only) - $122.55

Uniform Purchase Instructions: Rockwell Campus

Total Estimated Cost:
In-State Adult Students - $2,928.55
Out-of-State Adult Students - $5,568.55

Courses:
Basic Skills – 300 hours
Electives – 600 hours
District 21 – 300 hours