



Build Your Future

A Pathway to earning culinary certification

The school of culinary arts at Sheridan Technical College provides students with Intellectual Disabilities the practical training necessary to obtain employment in the culinary industry.

Areas covered through the coursework: -Garde Manger (Cold Foods)

-Hot Foods

-Sanitation & Safety -Nutrition

-Supervision & Management -Controlling foodservice costs

-Nutrition Principles

-Human Relations Management -Menu Planning

-Purchasing & Receiving

To find out more about the "Build **Your Future**" contact:

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"To promote excellence in academic, career and technical studies in order to prepare students to enter and remain competitive in a global workforce."

widan Technical College i to provide more information about our graduation rates, the median debt of students who have completed the programs, and other important information, please visit our website a http://www.sheridantechnicalcollege.edu/gainful employment-pages



Sheridan Technical College is accredited by the Commission of the Council on Occupational Education. 7840 Rosewell Road, Building 300, Suite 325 Atlanta, GA 30350 Tel (770) 396-3898 • Fax (770) 396-3790 www.council.org

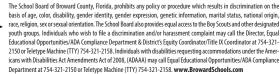


Practical Nursing Program is accredited through Accreditation Commission for Education in Nursing, Inc. Accreditation Commission for Education in Nursing, Inc. (ACEN) 3343 Peachtree Road NE, Suite 850 Atlanta, GA 30326 Tel (404) 975-5000 • Fax (404) 975-5020 www.acenursing.org









-Catering & Beverage Service -Dining Room Service -Equipment Management -Fruit, Vegetable & Salad Preparation -International & Classical Cuisine -Bakery and Dessert Preparation -Entrepreneurship

-Communication Skills -Employability Skills -Volume Foods -Controlling Food Service Costs

The Build Your Future Program offers students assistance outside the culinary classroom with acquiring:

-Soft skills necessary to support employment in the culinary industry.

-Job Interview skills

-opportunities to understand how their disability affects their learning style so they have the knowledge to advocate for themselves throughout their lives.

-Student specific study habits to support their lifelong learning



