



Culinary Arts

Instructors: Ian Kitch, Georgia Kelly
Location: NTCC (Bean Center) Room T-III

About the Program

The Culinary Arts program gives Nassau County students the opportunity to learn and develop the skills needed to become a professional culinarian, including proper knife skills, various cooking techniques, menu planning, plate pricing, nutrition, proper sanitation, and much more. Students learn in NTCC's state-of-the-art classroom and commercial kitchen. They gain real-world experience catering events, and many are placed in paid positions or internships.

All NTCC Culinary Students will test for ServSafe Food Manager's certification, a credential required by most restaurants. Students that earn this certification will also receive college credit upon entering any State of Florida Culinary Arts AS Degree program. Students may also earn the National Restaurant Association's ProStart Level 1 and Level 2 certifications. Students with these credentials and 400 hours of industry experience will also earn the ProStart Certificate of Achievement which also articulates to college credit. Together, the ProStart Certificate of Achievement and the ServSafe Food Service Manager's certification are worth nine credits toward an AS Degree in Culinary Arts. At an average price of \$104.88 per credit hour, the return on investment for the successful student is \$943.92.

The program employs the nationally recognized ProStart curriculum, which immerses students in a professional environment where they may develop and hone their knowledge and skills in the laboratory and classroom and through mentored work experience. In addition to helping students jump start industry careers, ProStart is also an entry way to further education, with many college culinary, restaurant and hospitality programs equating ProStart to introductory courses.

Top students will compete in either National Restaurant Association/ProStart or the American Culinary Federation competitions, and winners could go on to national competitions. For the past two years, NTCC students have displayed their skills in the State of Florida ProStart Competition in Orlando, FL.

Several industry leaders serve on the program's advisory board to ensure that our curriculum is second to none. Representatives from FSCJ's Culinary Arts program have been involved since the program's inception and provide a strong link for students that wish to earn a degree in the field upon graduation. Industry professionals from The Ritz-Carlton, Omni Amelia Island Plantation Resort, and several area restaurants lend their expertise to the program.

About the Instructors

Executive Chef Ian Kitch started working in the food industry at 16 years of age. In 2002, he earned an associates degree in Culinary Arts from Johnson and Wales University. His extensive culinary background includes a three year tenure in Panama where he opened and ran two restaurants for a company called Red Frog Beach as well as a tenure as Executive Chef for the prestigious Greyfield Inn on Cumberland Island.



Chef Georgia Kelly transitioned to a career in culinary arts after spending time in the health care industry. In addition to her bachelor's degree in Biology, she also holds an associate's degree in Culinary Arts from Johnson and Wales University. While she has experience in all areas of culinary arts, she specializes in pastries and has held the position of pastry chef at the Greyfield Inn as well as other restaurants.

Culinary Arts Program

8800510
Culinary Arts 1
(1 Credit, Unweighted GPA)

8800530
Culinary Arts 3
(1 Credit, Weighted GPA)

8800520
Culinary Arts 2
(1 Credit, Unweighted GPA)

8800540
Culinary Arts 4
(1 Credit, Weighted GPA)

- Program available to all Nassau County high school students
- Students may earn one ServSafe and two ProStart certifications and articulated college credit
- Successful students will earn four high school credits
- Course sequence meets the Florida Bright Futures Gold Seal Scholarship requirements
- Students may choose to attend morning or afternoon classes



Nassau County School Board Equity and Non-Discrimination Statement

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Lewis "Red" Bean Nassau Technical Career Center

The Nassau Technical Career Center is a unique partnership between the Nassau County School Board and Florida State College at Jacksonville that offers both high school and college credit programs in a variety of careers. The Center is fully equipped with both computer- and technology-enhanced classrooms and labs. Students can receive job training, earn industry credentials, and credits toward a college degree while in high school.

