



Potentially Asked Questions by Interested Students

1. *What is the expected salary when you graduate?*

\$10 hr. to \$30,000 plus – Depends on work experience, work habits, drive, study habits

2. *How much time do you spend in the classroom and how much homework per class?* - Class time about 20-23 hours, home work about 5 hours

3. *Will I have to write papers and do much math?* YES, YES, YES

We have journals and papers in every class. There is math in every class. A successful chef must be able to communicate well, and control costs. Numbers are Very, very important!

4. *How hard is it to work while in school?* During the first semester students should just get used to school, then they should find a part time job. For some 20 hours a week enough, others can handle more.

5. *Will the school help me find a job?* Yes, there are plenty of jobs available.

6. *Who pays for the food?* It is included in the tuition and lab fees.

Also covers side towels and cleaning supplies.

7. *Which program is best?* The degree is suggested for those that want to make a career out of the foodservice business – those that want to be chefs.

The certificate is for people with experience who want to fine tune their skills (they want to learn the how's and why's), or for the home enthusiast with the time and money. It covers the intro cooking classes, not the advanced levels.

8. *Is there Financial Aid available for me to go to school?* Yes, depending on where you are went to high school, instate or out of state students have many options for financial assistance. Financial Aid can assist you with all of your questions.

9. *How does the internship program work, is it actually a class?*

Yes, it is a class. They can pick the establishment with our approval, or we will help them find an internship site. Some positions are paid, some are not. We will not force them to work an unpaid internship, but if a place they want to intern at is willing to take them and not pay them, that is fine. All sites must be willing to evaluate the individual, and the individual must actually participate in the preparation of food products.

10. Am I actually learning to cook, can I test out of Kitchen Fundamentals?

All students participate in hands on cooking everyday. They work in small groups so it is hard for students to get lost in the crowd.

Yes, a student with experience can try to test out of Kitchen Fundamentals. First they would take the written final exam for the class (about 200 questions). If they pass they would then attempt the final Knife Skills Test, if they pass that, then they could attempt the Final Cooking Test for the Class.

11. How long is the whole Culinary Arts Program until I am completed with the entire thing?

Most students can complete the five semester program in two years some take a little longer. You can see an outline of all the classes you need on your Degreeworks in Wavenet.

12. Can I take the program on a part time basis? Yes, a student can take classes part time, please make sure that you make your advisor aware of this and they will head you in the right direction.

13. What will the cost of my supplies cost me purchased through the on campus Barns & Noble bookstore? Students should plan on purchasing two complete uniforms.

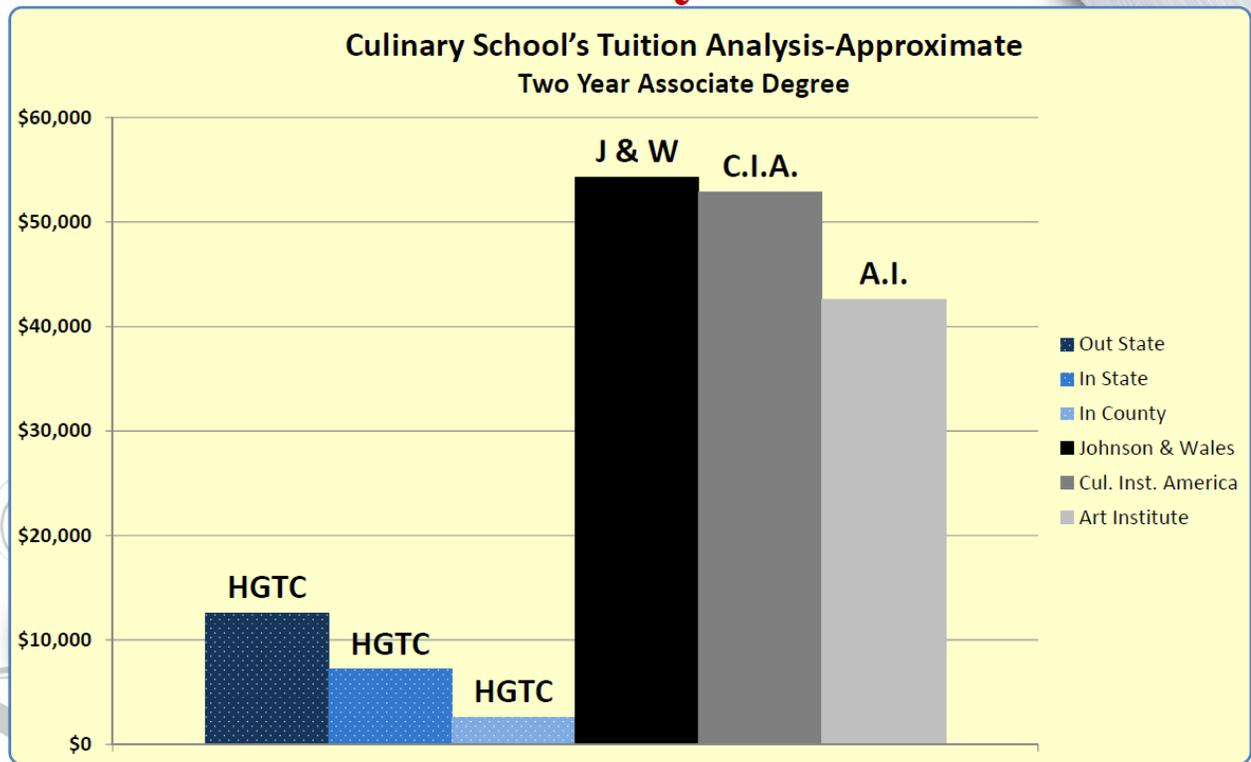
14. Is there a certain type of shoes that I will need to buy? Non Skid Black (leather preferred), lace up or slip on full closed in shoe. Walmart has them at a good price with different styles.

15. What is the difference between HGTC-ICI and others like J&W, Ai, Le Cordon Bleu?

We are a small school that is investing in the future. In classes students work in small groups, they do not get lost in the crowd. We take pride in trying to reach students at all levels and having them work to high level of professionalism. In our program we are not cooking for other students, the class cooks for themselves and the teacher, this way we can focus on techniques, and critiques. What went right, and what went wrong. Plus we cook for the public, we have an open to the public restaurant, two of the classes in the curriculum work in the restaurant. Real world hands on experience.

I like to compare us to the small chef owned restaurant that is friendly and gets to know it's customers vs. the big volume turn the table's restaurant. We are into the passionate side of cooking and the ingredients, not the flash found on TV. We are the STEAK, not the SIZZLE.

Significant Tuition Advantage Over Other Culinary Schools



UNIFORM and KNIFE KIT COSTS

Students are responsible for purchase of these item.

UNIFORMS:

Chef Uniform and Knife Kit

CUL	(Tax included) Chef Jacket-White	\$42.78
CUL	(Tax included) Hat Black Bakers Cap	\$8.54
CUL	(Tax included) Neckerchief-White	\$6.40
CUL	(Tax included) Pants Hounds Tooth/Check	\$36.36
CUL	(Tax included) Apron-Bib-White	\$7.54
CUL	(Tax included) Knife set	\$336.20
Total		\$437.81



TEXTBOOKS REQUIRED FOR CULINARY ARTS FIRST SEMESTER							
		CLASS		TITLE	ISBN#	ED	PRICES
CUL	104	INTRO CULINARY ARTS	LABENSKY	ON COOKING, TAP Sanitation, & SERVSAFE EXAM CODE	9780133458558		133.35 & 85.00
CUL	105	KITCHEN FUNDAMENTALS	LABENSKY	ON COOKING	9780133458558	5TH	
CUL	112	CLASSICAL FOUND OF COOKING	LABENSKY	ON COOKING	9780133458558	5TH	

International Culinary Institute of Myrtle Beach Knife Kit

M4HOR CHEF CUTLERY SET

Total Cost: \$336.20 - Tax included

M18800	10" SPATULA - BULK
M15400	LEMON ZESTER
M15100	1" & 7/8" DOUBLE MELON BALLER
M15500	CHANNEL KNIFE
M33091	SWIVEL PEELER-PLASTIC HANDLE
M33000	POCKET THERMOMETER
M21079B	9" CHEF'S KNIFE-GENESIS-SHORT BOLSTER-BULK
M33112	10" X 2" KNIFE GUARD
M20106B	6" BONING KNIFE-STIFF-GEN-BULK
M33111	6" X 1" KNIFE GUARD
M20003B	3-1/2" PARING KNIFE-GENESIS-BK
M33110	4" X 1" KNIFE GUARD
M14510	10" GERMAN STEEL
M33182	12" HIGH HEAT RESISTANT SPOON
M32023	PREMIUM MEASURING SPOON SET-4 PC
M32020	LARGE SCRAPER - HEAT RESISTANT
M32027	SMALL TONGS
M35401B	MERCERGRATES FINE ZESTER STANDARD WIDTH-BULK
M23210B	10" WIDE BREAD KNIFE-MILLENNIABULK
M33112	10" X 2" KNIFE GUARD
M23011B	11" GRANTON SLICER-MILLENNIABULK
M33114	12" X 2" KNIFE GUARD
M33241	MERCER RULES
M30517M	DOUBLE ZIP KNIFE CASE W/ MERCER LOGO