



## Frequently Asked Questions

1. What is the expected salary when you graduate? \$13 hr. to \$30,000 plus-It depends on work experience, work habits, drive, and study habits.
2. How much time do you spend in the classroom and how much homework per class? Class time about 20-25 hours, homework 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 if you are able, it would be best to not work or work very part-time. Most industry jobs are flexible to work around school hours. For some 20 hours a week is enough, others can handle more.
5. Will the school help me find a job? Yes, we have a job board that is updated regularly.
6. Who pays for the food? It is included in the tuition and lab fees.
7. Is there Financial Aid available? Yes, depending on whether you are in-state or out-of-state, students have many options for financial assistance. The Financial Aid office can assist you with all your questions.

8. How does the Internship program work? Is it actually a class? Yes, it is a class. The student can pick the establishment with our approval, or we will help them find an internship site. Some positions are paid, some are not. All sites must be willing to evaluate the individual, and the individual must participate in the preparation of food products.
9. How long is the Baking and Pastry, Culinary or Hospitality program? Most students can complete each individual program in 2 years, some take a little longer. You can see the outline of all the classes needed on your Degreeworks in the myhgtc portal.
10. Is there a certain type of shoes that I need? Non-skid black (leather preferred), lace up or slip on, full closed toe shoe. Walmart has them at a good price with different styles.
11. Is there a uniform required? Yes, for the Culinary and Baking and Pastry degree there is a strict uniform policy. We suggest buying 2 uniforms, chef jacket, hat, pants and apron.
12. What is the difference between HGTC-ICI and other schools like Johnson & Wales, Art Institute or Le Cordon Bleu? We are a small school 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 a 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, and bakery. We provide 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 restaurant.