



FREQUENTLY ASKED QUESTIONS

What differentiates your course offerings?

CSFTW offers three course offerings to complement any schedule.

In our *Gastronomy and Kitchen Management* program, classes are three days a week, six hours per day for 42 weeks making a total of 126 classes. In addition to these classes, students will work 72 hours off-site in a professional setting such as a restaurant or catering company.

Our *Culinary Arts* and *Pastry Arts* programs are 4 semesters, each semester being 14 weeks (approximately 16 months total). Classes for both of these programs meet one day a week for 5 hours. In addition to class time, students will spend 22–28 hours of lab practicum.

When do your semesters start?

The *Gastronomy and Kitchen Management* program begins each September. Semesters for both the *Culinary Arts* and the *Pastry Arts* programs begin in September, January and May.

Can I take both *Culinary Arts* and *Pastry Arts* at the same time?

This depends on the sequential nature and prerequisites of certain courses. We are always eager to support students with schedule and time restraints. Check with our Admissions Director for “doubling up” opportunities.

What cooking experience and knowledge is needed to begin?

Previous culinary experience is not required. Our students begin classes with a wide range of experience, from novice to professional. Only a desire to learn and work hard is required.

Do students wear chef uniforms?

Yes! Uniform fees are included in the tuition cost and include: hat, neckerchief, white chef's coat, checkered pants and an apron. Students are responsible for purchasing their own non-slip, fully enclosed shoes.

What is the student demographic?

Students at The Culinary School of Fort Worth come from a wide range of backgrounds, professions, experiences, ages and cultures. The ages of our students range from 18 to 65 years old and prior culinary experience varies from little to practiced home cooks.

How much do the programs cost?

Gastronomy and Kitchen Management program total cost is \$15,000.00 which includes: tuition, uniform fee, knife roll, pastry kit and textbooks.

Culinary Arts program total cost is \$10,712.85 which includes: tuition, uniform fee, knife roll, pastry kit and textbooks.

Pastry Arts program total cost is \$10,615.43 which includes: tuition, uniform fee, knife roll, pastry kit and textbooks.

Does the Culinary School of Fort Worth offer financial aid?

The Culinary School of Fort Worth has many resources to help students afford their culinary education. Please inquire with our Admissions Director for more options.

When is tuition due?

Tuition is due for each semester by the first day of that semester. Contact the Admissions Director if you have questions.

Can CSFTW help me get a job after I graduate?

While the school does not guarantee job placement, our culinary chef-instructors and staff are well connected in our surrounding area and all of Texas and will work to help all students get their “food in the door.” The school also offers an active job placement board where current job opportunities are posted.

Will CSFTW prepare me solely for a job in a restaurant?

The possibilities are endless with an education from CSFTW. Our graduates have found many opportunities in event planning, catering, private cheffing, dietics and nutrition, management positions, menu planning and development.

Do I really need to go to culinary school? Can't I learn on the job?

Technical aspects acquired in Culinary School are essential in maintaining safe, sanitary, efficient and precise skills while working in a professional culinary kitchen. Along with learning these technical aspects, a firm foundation of food knowledge will be acquired to streamline quick learning on the job.

Will I be a chef when I graduate?

Although the programs offered at CSFTW will equip you with all skills necessary to enter the work force in the culinary industry, the chef title is one that is achieved through practice and experience.

Does CSFTW offer programs for people who are serious about food but don't want a career in the industry?

Yes. We have students who don't enter the food industry yet want to be accomplished chefs in their own kitchens.

Do you offer private events?

Yes. The Culinary School of Fort Worth offers many types of private events in our legendary dining room—most well known as the namesake Balcony Restaurant. We offer plated or buffet-style events, hands-on events or demonstrations to fit various budgets.

We offer free tours of our school and the opportunity to shadow a class (for groups and organizations interested in the culinary field). These are scheduled by appointment—please contact the school for more information.