JOB OPPORTUNITIES

Bishop State graduates of the Commercial Food Service program are employed in nearly every food service business in the Mobile and surrounding areas. Job placement for graduates remains strong and promising.

ACCREDITATION

Bishop State Community College is a part of the Alabama State College System and is accredited by the Southern Association of Colleges and Schools Commission on Colleges to award associate degrees, certificates and short certificates.

STUDENT SERVICES AVAILABLE

Admissions..............................................................(251) 662-5400
Food Service Program Director......................(251) 662-5374
Food Service Instructor.................................(251) 662-5374
Financial Aid.......................................................(251) 405-7015

For information, call (251) 662-5400 local
1 (800) 523-7235 (in-state long distance)
or visit www.bishop.edu

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NONDISCRIMINATORY STATEMENT

The Alabama State Board of Education, through the Alabama Department of Post-secondary Education, proclaims nondiscriminatory practices in Alabama two-year institutions under the jurisdiction of the Alabama State Board of Education. It is the official policy of the Alabama Department of Postsecondary Education and Bishop State that no persons shall, on the basis of race, color, disability, sex, religion, creed, national origin, or age, be excluded from participation in, be denied the benefits of, or be subjected to discrimination under any program, activity, or employment.
COMMERCIAL FOOD SERVICE

The Commercial Food Service program of Bishop State Community College provides organized, specialized learning experiences to prepare students for occupations within the food service industry.

The program gives students an opportunity to develop a wholesome attitude toward the preparation and servicing of nutritious food, combined with the technical expertise needed to succeed.

Upon completion, students should be able to illustrate sufficient knowledge, understanding and proficiency of the fundamentals required for those in the food service industry. They should demonstrate effective utilization of tools and equipment used and be able to conform to standards necessary for employment.

THREE PROGRAM OPTIONS

Associate of Applied Science Certificate

Both the Associate of Applied Science degree option and the Certificate option include instruction in the required areas of knowledge and competencies in the following areas (and others): Orientation to the Food Service Industry, Basic Food Preparation, Foundations in Nutrition, Sanitation, Safety, and Food Service, Basic Culinary Lab I & II, Dietary and Meal Management, Menu Design, Food Purchasing and Cost Control, and general education courses.

Individual courses address the specifics and specialities of each area through lecture and laboratory instruction.

PROGRAM COSTS

Bishop State offers high quality instruction at an affordable cost. Tuition and fees are among the lowest in the state of Alabama.

FINANCIAL AID

A number of financial aid opportunities are available: Pell Grant, Veterans Benefits, Federal Supplemental Educational Opportunity Grant (FSEOG), Work Study and scholarships, including senior citizen scholarships. American Culinary Federation (ACF) scholarships are available. Apply for financial aid online at www.fafsa.gov.

PLACEMENT TESTING

Students entering the Commercial Food Service program must take the COMPASS entrance exam (required by the Alabama State Board of Education) or provide documented proof of exemption.

ADMISSION PROCEDURES

Obtain an Admissions Application in person on the Carver campus or long on to www.bishop.edu. Be prepared to furnish an official copy of your high school transcript or a copy of the General Equivalency Diploma (GED) Certificate issued by the appropriate state education agency. Applicants will be notified of acceptance by the College via mail after all enrollment materials have been submitted. Then, you will meet with a Counselor for Academic Advisement.

Visit www.bishop.edu for further information.