

National Center for Hospitality Studies COMPREHENSIVE FEES

The comprehensive fees include:

<u>Uniforms</u> - Three (3) sets of uniforms are provided at the beginning of the first lab and at the beginning the fourth lab (and the starting of the seventh lab for some dual-degree students).

Shoes - The students will be provided with one (1) pair of shoes with black skid-resistant soles.

<u>Skull Caps</u> - Two (2) each in the 1st quarter (white) and an additional two in the 4th quarter (blue).

Neckerchief - Three (3) each with initial issue (white) then three (3) additional (blue) in the 4th quarter

Side Towels & Aprons - Three (3) each – 1st and 4th quarter issue

Knife Set - One (1) Professional knife set

Lab Materials - Supporting audio visual lab materials will be used in some labs

Food Products - Cost of all food products used in the kitchen labs

<u>Use of Kitchen Equipment</u> - Sullivan University provides kitchen equipment for students' training in twelve (12) different laboratory areas. The comprehensive fee covers the costs associated with the building of the labs and the maintenance, repair, and replacement of the equipment. In addition, the utilization of large volumes of electricity, water, and gas are figured in to the comprehensive fee.

Each quarter that a student has a cooking lab and a "Family Meal" isn't prepared during the lab, the student will receive a card with a base value of \$5.50 for each meal missed in lab.

If a student is not scheduled for a lab, there are no meal allowances.

Sullivan University <u>maintains</u> additional medical and health insurance due to the possibility of burns, scrapes, etc. that can occur during lab training.

Please PRINT Student Name	Date
Student Signature	Parent Signature (if under 18)