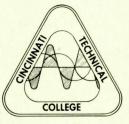
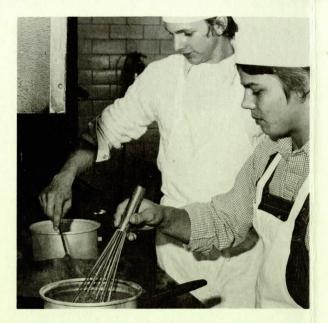


AN OPPORTUNITY FOR YOU!

EXECUTIVE CHEF'S TECHNOLOGY



CINCINNATI TECHNICAL COLLEGE 3520 Central Parkway ● Cincinnati, Ohio 45223 513/681-3320



EXECUTIVE CHEF'S TECHNOLOGY

The Food Service Industry is one of the world's largest industries in dollar volume sales and employment of people. It is also one of the fastest growing industries in the world, and continued growth is assured with increased travel, construction and expansion of hotels, motels, restaurants and other hospitality facilities.

The greatest need of the hospitality industry is for trained chefs, bakers, cooks and related personnel. Official U.S. Government and industry forecasts indicate that for the next 10 to 15 years, 250,000 new food service personnel will be required annually; partly to replace depletion in the ranks due to illness, retirement and death, and partly to take care of industry expansion.

But at crisis proportion now is the shortage of qualified chefs. With the expansion of the Hospitality Industry, the increased demands will make the situation even worse. Also the supply of Europeantrained chefs is dwindling, and the old apprentice system has proved to be unsuited to American conditions and inadequate to the needs of the industry.

The first order of importance of the Chef's Technology Course is to supply qualified people the education facilities, a chance for advancement and professional training in a restaurant atmosphere. All the expanding horizons of the Food Service Industry.

The primary objective of the Chef's Technology Course is to provide qualified young men and women the educational facilities, opportunities, and professional atmosphere for training for successful and rewarding careers in the expanding horizons of the food service industry. AN OPPORTUNITY TO PAY YOUR OWN WAY Half the students begin co-oping the first term, the other half the second term. This means you could earn your own way. You could co-op as many as five terms, earn as much as \$5,000 -

maybe more. You could have financial independence.

A MORE MEANINGFUL EDUCATION

You'll get more out of your schooling: Relevance, interest, motivation, variety. A chance to learn about and be part of the world of work. You'll find out fast if this is the career for you.

HEAD START ON YOUR CAREER

You begin full-time employment with:

- Paid work experience
- An Associate Degree
- A practical approach to your job
- More maturity

The educational value of Cincinnati Technical College's Co-op Plan is suggested in these truths:

- I Read And I Forget
- I See And I Remember
- I Do And I Understand



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- Business Data Management
- Business Data Processing
- Business Management
- Executive Chef Technology
- Graphic Communications
- · Hotel-Motel-Restaurant
- Industrial Sales
- · Legal Secretary
- Managerial Accounting
- Ornamental Horticulture
- Property Management
- Real Estate
- Safety/Risk Technology
- Sales Marketing
- Secretarial (Two Options)
- Security Administration
- Individualized Study

DEPARTMENT OF ALLIED HEALTH TECHNOLOGIES

- Dietetics
- Medical Assisting
- Medical Laboratory Technician
- Medical Record Technician
- Operating Room Technician
- Physician's Assisting
- Respiratory Therapy
- Surgical Assisting
- Individualized Study

DEPARTMENT OF **ENGINEERING TECHNOLOGIES**

- Air Conditioning
- Aviation
- Biomedical Instrumentation
- Civil Engineering Technology
- Communications
- Construction
- Electrical Design
- Electro-Mechanical
- Electronics
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- Mechanical Engineering Technology
- Plastics
- Transportaion
- Individualized Study

Executive Chef's Technology