



Frequently Asked Questions

1. What is the expected salary when you graduate? \$13 hr. to \$30,000 plus – Depends on work experience, work habits, drive, 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 students should just get used to school, then they should find a part time job. For some 20 hours a week enough, others can handle more.
5. Will the school help me find a job? Yes, there are plenty of jobs available.
6. Who pays for the food? It is included in the tuition and lab fees. Also covers side towels and cleaning supplies.
7. Is there Financial Aid available for me to go to school? Yes, depending on where you are went to high school, instate or out of state students have many options for financial assistance. Financial Aid can assist you with all of your questions.
8. How does the internship program work, is it actually a class? Yes, it is a class. They can pick the establishment with our approval, or we will help them find an internship site. Some positions are paid, some are not. We will not force them to work an unpaid internship, but if a place they want to intern at is willing to take them and not pay them, that is fine. All sites must be willing to evaluate the individual, and the individual must actually participate in the preparation of food products.

9. How long is the whole Baking and Pastry Arts Program until I am completed with the entire thing? Most students can complete the five semester program in two years some take a little longer. You can see an outline of all the classes you need on your Degreeworks in myHGTC portal.
10. Can I take the program on a part time basis? No
11. What will the cost of my supplies cost me purchased through the on campus Barnes & Noble bookstore? Students should plan on purchasing two complete uniforms.
12. Is there a certain type of shoes that I will need to buy? Non Skid Black (leather preferred), lace up or slip on full closed in shoe. Walmart has them at a good price with different styles.
13. What is the difference between HGTC-ICI and others like J&W, Ai, Le Cordon Bleu? We are a small school that is 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 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 two of the classes in the curriculum work in the bakery. 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 turn the table's restaurant. We are into the passionate side of pastry.