

Our School



The HOPE CENTER SCHOOL
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Contact Information

Admissions Officers:

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Programs:

Culinary Arts - Specialty Cooks

Chef Jimmy Hicks

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Culinary Arts - Baking and Pastry

Chef Erica Miller

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Culinary Arts Assistant

Jenifer Walker

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Paralegal Principles

Attorney Malcolm Philips

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Director of Education:

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If you have questions or would like to enroll:

Call (803) 272-7285

Find us at:

www.hopecenterschool.org

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Christ Central Ministries, Inc. is pleased to announce our new offerings in Culinary Arts and Paralegal Principles. We at the HCS believe these programs will prepare students for lifetime job opportunities.

The Hope Center School (HCS) is committed to providing our students consistent, high-quality academic training to ensure both academic and personal success. Our faculty will work hard to help you make the most of your time at our school. Your success is our main purpose for existence.

The HCS faculty and staff will do their best to make HCS a place where creative and intellectual experiences continue to be the norm for every student. We count on you, as our student, to bring new ideas, new ways of thinking and new ways to solve problems to the classroom and to the world. No matter who you are or where you are from, your enthusiasm, participation and willingness to learn is our expectation of you. Your expectation of us – deliver a quality education.

Sincerely,



J. Roger Floyd
President, Career and Life Skills
Christ Central Ministries, Inc.



Paralegal Principles Program

(24 credits)

A paralegal or legal assistant is a person-qualified through education, training or work experience and employed or retained by a lawyer, law office, governmental agency or other entity. The paralegal performs specific legal work directed by a lawyer.

Paralegals conduct research, prepare memoranda, draft pleadings, deeds or contracts, interview clients or witnesses, prepare answers to interrogatories and assist in depositions. Paralegals may also perform real estate title searches, UCC searches, keep track of court calendars and deadlines, and organize and maintain client files. Paralegals may not give legal advice to the public or engage in the practice of law.

Required Courses

1st trimester:

- LGL 101: Introduction to Law – 1 credit
- LGL 102: Legal Research and Writing – 3 credits
- LGL 103: Legal Ethics and Responsibility – 1 credit
- LGL 216 Administrative Law – 3 credits

2nd trimester:

- LGL 104: Real Estate Practice – 3 credits
- LGL 210: Family Law – 2 credits
- LGL 211: Business Organization – 2 credits

3rd trimester:

- LGL: 208 Litigation - 3 credits
- LGL 209: Probate Practice – 3 credits
- LGL 270: Cooperative Education (Externship) - 3 credits



Paralegal Classroom

Culinary Arts Program

Baking and Pastry

(24 credits)

The Baking and Pastry certificate program prepares students for baking and pastry positions in a variety of settings including fine dining restaurants and retail bakeries.

Required Courses

CUL 099: Food Handling Certification (non-credit required course offered prior to and during first week of classes)

1st trimester:

- MAT 101: Culinary Mathematics – 1 credit
- CUL 103: Principles of Food Preparation – 3 credits
- CUL 105: Intro to Baking and Pastry Arts I – 3 credits

2nd trimester:

- CUL 109: Food Safety Certification – 2 credits
- CUL 115: Intro to the Hospitality Industry – 3 credits
- CUL 215: Baking and Pastry Arts II - 3 credits

3rd trimester:

- CUL 220: Baking and Pastry Arts III – 3 credits
- CUL 250: Artisan Bread – 3 credits
- CUL 296: Cooperative Education (Externship) – 3 credits



The Kitchen

Specialty Cooks

(24 credits)

The Specialty Cooks Certificate prepares students for positions as entry-level cooks in food operations including hotels, motels, resort restaurants and catering operations.

Required Courses:

CUL 099: Food Handling Certification (non-credit required course offered prior to and during first week of classes)

1st trimester:

- MAT 101: Culinary Mathematics – 1 credit
- CUL 103: Principles of Food Preparation – 3 credits
- CUL 105: Intro to Baking and Pastry Arts I – 3 credits

2nd trimester:

- CUL 109: Food Safety Certification – 2 credits
- CUL 112: Advanced Food Preparation – 3 credits
- CUL 135: Service Management – 3 credits

3rd trimester:

- CUL 115: Intro to the Hospitality Industry – 3 credits
- CUL 210: Catering Management – 3 credits
- CUL 296: Cooperative Education (Externship) – 3 credits