



National ProStart® Collegiate
PASSPORT
2012



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National Restaurant Association Education Foundation

The ProStart® program, administered by the National Restaurant Association Education Foundation, provides high school students with an opportunity to explore career options in the restaurant and foodservice industry through academic and work-based learning. The two-year program teaches students the management skills they will need to progress in their education and careers. When students meet academic standards, complete a checklist of competencies, and participate in at least 400 hours of a mentored work experience, they are awarded the ProStart National Certificate of Achievement, which signifies they are well-qualified to enter the industry workforce.

The ProStart program works with leading college and university restaurant and foodservice management programs across the country to create articulation agreements that provide benefits to students who earn the ProStart National Certificate of Achievement. These top students have access to scholarship opportunities, college credit and other advantages that can make a college degree more affordable and faster to earn. **More than 60 colleges and universities across the country are offering these scholarship or college-credit benefits to ProStart National Certificate of Achievement students.** The National ProStart Collegiate Passport is designed to make students, parents and counselors aware of these opportunities.

For more information on these schools and the benefits they are offering, please visit www.prostart.restaurant.org to view and download the current Passport.



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The Chef's Academy

Culinary Arts, Pastry Arts, Hospitality and Restaurant Management

Indianapolis, Indiana Morrisville, North Carolina

<i>Introduction</i>	The Chefs Academy is the culinary division of Indianapolis-based Harrison College. Our schools offer an Associate of Applied Science Degree in Culinary Arts or Pastry Arts and a Bachelor of Science Degree in Hospitality and Restaurant Management. Each 24,000 sq. ft. regional campus is strategically located and equipped with three state-of-the-art kitchens, a student lounge, a wireless computer lab, and a Learning Resource Center. Our 18 month, 119 credit culinary and 116 credit pastry programs are focused on the fundamental techniques necessary for success as a chef and manager.
<i>Degree(s)</i>	Associate of Applied Science – Culinary Arts Associate of Applied Science – Baking & Pastry Arts Bachelor of Science – Hospitality and Restaurant Management
<i>Program Term</i>	Associate of Applied Science degrees – 80 weeks Hospitality and Restaurant Management degree – 120 weeks
<i>Academic Credit</i>	High School Graduates that have successfully earned the ProStart National Certificate of Achievement and meet the minimum requirements and guidelines set forth by the articulation agreement will earn credit for up to: Associates Program in Culinary Arts – (12 credits) Associates Program in Pastry Arts – (12 credits) Bachelors Program in Hospitality & Restaurant Management – (14 credits)
<i>Scholarships (ProStart specific)</i>	\$500, \$750 and \$1000 scholarships awarded for 3rd, 2nd and 1st place Culinary and Management competition winners at ProStart State level competitions. \$1500, \$2000 and \$2500 scholarships awarded for 3rd, 2nd and 1st place Culinary and Management competition winners at the ProStart National level competitions. More information can be found at www.thechefsacademy.com
<i>Annual Costs</i>	Contact Admissions for current tuition information or visit the website
<i>Admissions Phone</i>	(800) 919 2500
<i>Website URL</i>	www.thechefsacademy.com

The International Culinary Schools at The Art Institutes Culinary Arts

<i>Introduction</i>	The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs offered at over 35 Art Institutes schools. Our schools' culinary programs include Culinary Arts, Culinary Management, Hospitality Management, Baking & Pastry Arts, and more, with a range of credential levels, including certificates/diplomas, associate's degrees, and bachelor's degrees.* Our curriculum focuses on teaching students the fundamental skills required in the industry while exposing them to over 25 cuisines from around the world.
<i>Degree(s)</i>	Certificate/Diploma – Culinary Arts; Baking & Pastry Associate Degree – Culinary Arts; Baking & Pastry Bachelor Degree – Culinary Management; Food & Beverage Management; Hospitality Management
<i>Program Term</i>	9-36 months depending on the degree and program
<i>Academic Credit</i>	Up to 12 credits for any combination of the following courses**: Concepts and Theories Fundamentals of Classical Techniques Management, Supervision, and Career Prep Culinary Nutrition*** Additional credits may be awarded to ProStart® students on a case-by-case basis upon review by the local school's Chef Director and Dean of Academic Affairs
<i>Work Experience Credit</i>	Reviewed by local school's Chef Director and Dean of Academic Affairs on a case-by-case basis
<i>Scholarships</i>	Awarded to regional and national winners of The Art Institutes' Annual "Best Teen Chef" competition; awarded to ProStart competition winners (state and national level competitions); other financial aid and scholarship assistance available for students meeting academic or financial requirements
<i>Annual Costs</i>	Varies by program and school. Program and school specific details available at www.artinstitutes.edu/culinary
<i>Admissions Phone</i>	(888) 328-7300
<i>Website URL</i>	www.artinstitutes.edu/culinary

*Passport credits are accepted at all U.S. Art Institutes affiliated schools. Degree and program offerings vary by school.

**To receive advance placement credit, students must submit a ProStart Certificate of Achievement, which will be reviewed by the local school's Chef Director and Dean of Academic Affairs. The Fundamentals of Classical Techniques class requires the student to successfully pass the courses Final Knife Skills and Final Practical Cooking Exam in order to obtain advance placement credit.

***Some restrictions apply for approval of Culinary Nutrition credits. See local school for details.

Johnson & Wales University

College of Culinary Arts & the Hospitality College

**Providence, Rhode Island; North Miami, Florida;
Denver, Colorado; Charlotte, North Carolina**

<i>Introduction</i>	Founded in 1914, Johnson & Wales University is a private, nonprofit, accredited institution offering undergraduate and graduate degree programs in business, foodservice, education, hospitality and technology. Preparing students for successful careers is the cornerstone of the university's educational philosophy.
<i>Degree(s)</i>	Associates – Culinary Arts; Baking & Pastry Arts Bachelors – Restaurant, Food & Beverage Management; Hotel & Lodging Management; International Hotel & Tourism Management; Culinary Arts & Food Service Management; Baking & Pastry Arts & Food Service Management; Culinary Nutrition; Counseling Psychology
<i>Program Term</i>	Undergraduate – Two to four years
<i>Academic Credit</i>	Students with recommendation from a ProStart educator, minimum 80% on the national ProStart final exam and a minimum grade of “B” in ProStart will be granted 4.5 credits (FSM2085) for study in the Hotel & Lodging Management or International Hotel & Tourism Management programs. Students submitting a sanitation certification approved by the Conference for Food Protection will be exempt from FSM1065 Students enrolling in the Culinary Arts A.S. or Restaurant, Food & Beverage Management B.S. program must also meet an overall “C” average in a high school with a commercial kitchen, along with passing a required Johnson & Wales university exam with a score of 75% or better. 9 credits will be awarded for: CUL1345 (3 credits), CUL1355 (3 credits), CUL1385 (3 credits) 6 credits will be awarded for: CUL1355 (3 credits), CUL1385 (3 credits) towards a Restaurant, Food & Beverage Management Bachelor degree
<i>National ProStart Certificate of Achievement Credit</i>	FSM2085 (4.5 credits) FSM1065 (1.5 credits) CUL1345 (3 credits) CUL1355 (3 credits) CUL1385 (3 credits)
<i>Scholarships</i>	\$1,000 renewable scholarships for participating in a ProStart curriculum (totals \$4,000 over 4 years). \$500, \$750 and \$1,000 renewable scholarships for 3rd, 2nd and 1st place winners at state competitions (totals \$2,000, \$3,000 and \$4,000 over 4 years) \$1,500, \$2,000 and \$2,500 for 3rd, 2nd and 1st place winners at the National ProStart Invitational (totals \$6,000, \$8,000 and \$10,00 over 4 years)
<i>Annual Costs</i>	\$23,955 annual tuition
<i>Admissions Phone</i>	(800) 342-5598(R.I); (866) 598-3567 (FL); (877) 598-3368 (CO); (866) 598-2427 (NC)
<i>Website URL</i>	www.jwu.edu

Le Cordon Bleu Schools North America

Le Cordon Bleu College of Culinary Arts campuses:

Atlanta, GA; Austin, TX; Boston, MA; Chicago, IL; Dallas, TX; Las Vegas, NV; Los Angeles, CA; Miami, FL; Minneapolis, MN; Orlando, FL; Portland, OR; Sacramento, CA; San Francisco, CA; Scottsdale, AZ; Seattle, WA; St. Louis, MO

<i>Introduction</i>	Classic Culinary Techniques Combined with Modern Innovations at Le Cordon Bleu School for Culinary Arts – Drawing upon over a 100 year heritage of culinary excellence; Le Cordon Bleu College of Culinary Arts represents classic culinary techniques with modern innovations and the latest in global cuisine. Le Cordon Bleu Schools in Culinary training North America provide a creative and supportive community where passionate individuals can immerse themselves in the culinary world. Here, culinary school students work alongside caring, experienced chef instructors and are taught the skills necessary to pursue a professional career in the culinary/hospitality industry.
<i>Degree(s)</i>	Certificate – Culinary Arts; Baking and Pastry Associates – Culinary Arts; Baking and Pastry; Culinary Operations; Hospitality & Restaurant Management Bachelors – Culinary Management
<i>Program Term</i>	Varies
<i>Academic Credit</i>	Student must be admitted as a degree/ certificate -seeking student at School (Name) within 24 months of high school graduation. Students must graduate from high school with a minimum grade point average of 2.0 (on a 4.0 scale) or 3.0 (on a 5.0 scale) and have successfully received the National Restaurant Association Education Foundation (NRAEF) ProStart National Certificate of Achievement. Should the student fail to make satisfactory progress in the next higher-level course, the student may be required to transfer back to a lower level course at the direction of School (Name). A student not meeting college admission requirements or a student who is not accepted for admittance will be counseled regarding their options for admission. All proficiency credit will be awarded after the student is accepted at School (Name). Tuition will be prorated for these proficiency credits; a fee of \$100.00 per course will be charged to and paid by the student. Culinary Foundations 1 – LCBC110 (4 Credits)
<i>Annual Costs</i>	Contact Admissions for current tuition information or visit the website
<i>Admissions Phone</i>	(800) 736.6126
<i>Website URL</i>	www.chefs.edu

Culinard, The Culinary Institute of Virginia College, Birmingham Culinard Birmingham, Alabama

Introduction

Now you can turn your love for cooking into a culinary arts career—and do it in only thirty-six weeks. The new Culinard immersion program offers intensive culinary school training that has you in the kitchen from the very beginning and in your new culinary career in as few as 36 weeks. World-class chef instructors...state-of-the-art teaching kitchens...small class sizes...flexible day and night scheduling...career placement assistance...all make Culinard one of the South's premier culinary schools. Now you can realize your dream of attending a highly-acclaimed cooking school and begin your new culinary arts career in only 36 weeks.

Degree(s)

Certificate – Culinary Arts & Pastry Arts Diploma

Program Term

36 Weeks

Academic Credit

Culinary Arts (42 credits)

Techniques of culinary arts – CUL 1010 (18 Credits)

Fundamentals of pastry arts and advanced techniques of culinary arts – CUL 1020 (18 Credits)

Culinary Externship – CUL 2040 (6 Credits)

Pastry Arts (42 credits)

Fundamentals of culinary and pastry arts – PBC 1010 (18 Credits)

Advanced techniques in pastry arts – PBC 1020 (18 Credits)

Pastry externship – PBC 2040 (6 Credits)

Scholarships

\$500 per student

Annual Costs

Culinary Arts – \$ 17,754

Pastry Arts – \$16,254

Admissions Phone

(205) 802 – 1200

Website URL

www.culinard.ocm

Le Cordon Bleu Schools North America

Le Cordon Bleu College of Culinary Arts

Scottsdale, Arizona

Introduction

Classic Culinary Techniques Combined with Modern Innovations at Le Cordon Bleu School for Culinary Arts – Drawing upon over a 100 year heritage of culinary excellence; Le Cordon Bleu College of Culinary Arts represents classic culinary techniques with modern innovations and the latest in global cuisine. Le Cordon Bleu Schools in Culinary training North America provide a creative and supportive community where passionate individuals can immerse themselves in the culinary world. Here, culinary school students work alongside caring, experienced chef instructors and are taught the skills necessary to pursue a professional career in the culinary/hospitality industry.

Degree(s)

Certificate – Culinary Arts; Baking and Pastry
Associates – Culinary Arts; Baking and Pastry; Culinary Operations;
Hospitality & Restaurant Management
Bachelors – Culinary Management

Program Term

Varies

Academic Credit

Student must be admitted as a degree/ certificate -seeking student at School (Name) within 24 months of high school graduation.

Students must graduate from high school with a minimum grade point average of 2.0 (on a 4.0 scale) or 3.0 (on a 5.0 scale) and have successfully received the National Restaurant Association Education Foundation (NRAEF) ProStart National Certificate of Achievement.

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All proficiency credit will be awarded after the student is accepted at School (Name). Tuition will be prorated for these proficiency credits; a fee of \$100.00 per course will be charged to and paid by the student.

Culinary Foundations 1 – LCBC110 (4 Credits)

Annual Costs

Contact Admissions for current tuition information or visit the website

Admissions Phone

(800) 736.6126

Website URL

www.chefs.edu

California State Polytechnic University, Pomona

The Collins College of Hospitality Management

Pomona, California

<i>Introduction</i>	The Collins College of Hospitality Management is the first and largest hospitality management bachelor's degree program on the West Coast and is consistently ranked among the nation's premier hospitality programs. The College serves over 1,000 ethnically diverse students in state-of-the-art facilities.
<i>Degree(s)</i>	Bachelor of Science in Hospitality Management Master of Science in Hospitality Management
<i>Program Term</i>	Four years, quarter system, 180 units required
<i>Academic Credit</i>	Introduction to Hospitality Management – HRT 101
<i>Work Experience Credit</i>	Up to 400 of the required 800 hours of work experience required for HRT 341, Professional Work Experience
<i>Scholarships (Prostart specific)</i>	Available for ProStart students with a 2.5 GPA or higher upon completion of high school
<i>Annual Costs</i>	California Resident Full-Time Undergraduate Fees – \$5,513 Out-of-State Resident Full-Time Undergraduate Fees – \$18,473
<i>Admissions Phone</i>	(909) 869-2275
<i>Website URL</i>	www.csupomona.edu/~collins



California State University, Long Beach

Hospitality Foodservice and Hotel Management

Long Beach, California

Introduction

The Hospitality Foodservice and Hotel Management at CSULB is designed to prepare students with the necessary background and expertise to excel as managers and leaders in the restaurant, foodservice, hotel, and lodging industries. Students can participate in many professional and extracurricular activities, and the surrounding area provides many opportunities for work experience. Located just three miles from the Pacific Ocean and its array of beaches, CSULB is a vibrant campus that stretches across 322 beautifully landscaped acres.

Degree(s)

Bachelor of Science – Hospitality Foodservice & Hotel Management

Program Term

Four years

Academic Credit

By examination for courses or application to make substitutions for courses for which equivalent knowledge was gained

Work Experience Credit

Up to 400 hours of required 800 hours work experience

Scholarships

Internal scholarships available

Annual Costs

In-state – \$2,736/semester
Out-of-state – an additional \$372/unit

Website URL

www.csulb.edu/~hfhm

Le Cordon Bleu Schools North America

Le Cordon Bleu College of Culinary Arts

Los Angeles, California

Introduction

Classic Culinary Techniques Combined with Modern Innovations at Le Cordon Bleu School for Culinary Arts – Drawing upon over a 100 year heritage of culinary excellence; Le Cordon Bleu College of Culinary Arts represents classic culinary techniques with modern innovations and the latest in global cuisine. Le Cordon Bleu Schools in Culinary training North America provide a creative and supportive community where passionate individuals can immerse themselves in the culinary world. Here, culinary school students work alongside caring, experienced chef instructors and are taught the skills necessary to pursue a professional career in the culinary/hospitality industry.

Degree(s)

Certificate – Culinary Arts; Baking and Pastry
Associates – Culinary Arts; Baking and Pastry; Culinary Operations;
Hospitality & Restaurant Management
Bachelors – Culinary Management

Program Term

Varies

Academic Credit

Student must be admitted as a degree/ certificate -seeking student at School (Name) within 24 months of high school graduation.

Students must graduate from high school with a minimum grade point average of 2.0 (on a 4.0 scale) or 3.0 (on a 5.0 scale) and have successfully received the National Restaurant Association Education Foundation (NRAEF) ProStart National Certificate of Achievement.

Should the student fail to make satisfactory progress in the next higher-level course, the student may be required to transfer back to a lower level course at the direction of School (Name).

A student not meeting college admission requirements or a student who is not accepted for admittance will be counseled regarding their options for admission.

All proficiency credit will be awarded after the student is accepted at School (Name). Tuition will be prorated for these proficiency credits; a fee of \$100.00 per course will be charged to and paid by the student.

Culinary Foundations 1 – LCBC110 (4 Credits)

Annual Costs

Contact Admissions for current tuition information or visit the website

Admissions Phone

(800) 736.6126

Website URL

www.chefs.edu

Le Cordon Bleu Schools North America

Le Cordon Bleu College of Culinary Arts

Sacramento, California

Introduction

Classic Culinary Techniques Combined with Modern Innovations at Le Cordon Bleu School for Culinary Arts – Drawing upon over a 100 year heritage of culinary excellence; Le Cordon Bleu College of Culinary Arts represents classic culinary techniques with modern innovations and the latest in global cuisine. Le Cordon Bleu Schools in Culinary training North America provide a creative and supportive community where passionate individuals can immerse themselves in the culinary world. Here, culinary school students work alongside caring, experienced chef instructors and are taught the skills necessary to pursue a professional career in the culinary/hospitality industry.

Degree(s)

Certificate – Culinary Arts; Baking and Pastry
Associates – Culinary Arts; Baking and Pastry; Culinary Operations;
Hospitality & Restaurant Management
Bachelors – Culinary Management

Program Term

Varies

Academic Credit

Student must be admitted as a degree/ certificate -seeking student at School (Name) within 24 months of high school graduation.

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Culinary Foundations 1 – LCBC110 (4 Credits)

Annual Costs

Contact Admissions for current tuition information or visit the website

Admissions Phone

(800) 736.6126

Website URL

www.chefs.edu

Le Cordon Bleu Schools North America

Le Cordon Bleu College of Culinary Arts

San Francisco, California

Introduction

Classic Culinary Techniques Combined with Modern Innovations at Le Cordon Bleu School for Culinary Arts – Drawing upon over a 100 year heritage of culinary excellence; Le Cordon Bleu College of Culinary Arts represents classic culinary techniques with modern innovations and the latest in global cuisine. Le Cordon Bleu Schools in Culinary training North America provide a creative and supportive community where passionate individuals can immerse themselves in the culinary world. Here, culinary school students work alongside caring, experienced chef instructors and are taught the skills necessary to pursue a professional career in the culinary/hospitality industry.

Degree(s)

Certificate – Culinary Arts; Baking and Pastry
Associates – Culinary Arts; Baking and Pastry; Culinary Operations;
Hospitality & Restaurant Management
Bachelors – Culinary Management

Program Term

Varies

Academic Credit

Student must be admitted as a degree/ certificate -seeking student at School (Name) within 24 months of high school graduation.

Students must graduate from high school with a minimum grade point average of 2.0 (on a 4.0 scale) or 3.0 (on a 5.0 scale) and have successfully received the National Restaurant Association Education Foundation (NRAEF) ProStart National Certificate of Achievement.

Should the student fail to make satisfactory progress in the next higher-level course, the student may be required to transfer back to a lower level course at the direction of School (Name).

A student not meeting college admission requirements or a student who is not accepted for admittance will be counseled regarding their options for admission.

All proficiency credit will be awarded after the student is accepted at School (Name). Tuition will be prorated for these proficiency credits; a fee of \$100.00 per course will be charged to and paid by the student.

Culinary Foundations 1 – LCBC110 (4 Credits)

Annual Costs

Contact Admissions for current tuition information or visit the website

Admissions Phone

(800) 736.6126

Website URL

www.chefs.edu

Auguste Escoffier School of Culinary Arts-Boulder (formerly Culinary School of the Rockies) Farm to Table Culinary Arts Boulder, Colorado

Introduction

Auguste Escoffier School of Culinary Arts- Boulder (formerly The Culinary School of the Rockies) is the only culinary education program in the nation offering an experiential off-site Farm to Table course. We deliver an intense, six month, full time program. We feed your passion by developing your sensibility and philosophy about sustainable food, local ingredients, cooking techniques, and dining. Coupled with the Escoffier Learning System, which is based on the techniques and recipes as developed by Auguste Escoffier, this program produces highly competent professionals for entry-level employment in the global hospitality industry. Through an historic affiliation with the Auguste Escoffier Foundation in Villeneuve-Loubet, France, the School in Boulder offers a unique training environment teaching classic and international fusion cuisines to a new generation of professionals.

Degree(s)

Certificate – Farm to Table Culinary Arts

Program Term

6 months

Academic Credit

ServSafe® Course and certificate. (1)
Introduction to Professional Cooking (1)

Work Experience Credit

N/A

Scholarships

Yes Culinary

Annual Costs

\$23,850.00

Admissions Phone

(877) 249-0305 or (303) 494-7988

Website URL

www.culinaryschoolrockies.com

Le Cordon Bleu College of Culinary Arts

Le Cordon Bleu Program

Orlando, Florida

Introduction

Established in 2002, Le Cordon Bleu College of Culinary Arts Orlando (LCBO), formerly Orlando Culinary Academy, is a premier culinary arts school providing hands-on training in a small classroom environment. Le Cordon Bleu Orlando offers an Associate of Science Degree in Culinary Arts and Patisserie and Baking, and a Diploma in Culinary Arts delivered in English or Spanish. Le Cordon Bleu Orlando is an affiliate of Le Cordon Bleu Schools North America, one of the country's largest providers of quality culinary arts education. Few institutions possess the distinguished reputation of Le Cordon Bleu, the renowned cooking school with Parisian roots dating back to 1895. The campus, which spans over 80,000 square feet and is located close to downtown Orlando and theme parks, comes equipped with computer labs and instructional, industry-current kitchens.

Degree(s)

Certificate – Culinary Arts

Associate – Culinary Arts; Pâtisserie and Baking

Bachelor – Culinary Management (online administered through LCB Scottsdale)

Program Term

Associate – 15 or 21 months (5 or 7 quarters)

Diploma – 9 months (3 quarters)

Bachelor – 15 months (5 quarters)

Academic Credit

Culinary Foundations I – LCBC110 (4 credits)

Students are still required to take the course, but at no charge

Scholarships (Prostart specific)

Le Cordon Bleu Schools North America Scholarships:

Scholarship opportunities are offered in December, April and June. Each competition consists of a preliminary essay phase, and then ten students are selected to move onto phase two, which is a market basket competition. Scholarship awards vary from \$500 up to \$10,000, depending on the competition.

Additional scholarship opportunities are available for ProStart students who have a financial need. Students must provide proof of membership in the ProStart program, and must have an Admissions application and completed FASFA on file. Scholarship awards vary from \$1,000 up to \$10,000.

Please contact Le Cordon Bleu Orlando for more information on all above scholarships.

Annual Costs

Contact Admissions for current tuition information or visit the website

Admissions Phone

(407) 888-4000 or (866) 622-CHEF (2433)

Website URL

www.chefs.edu/orlando

Le Cordon Bleu Schools North America

Le Cordon Bleu College of Culinary Arts

Miami, Florida

Introduction

Classic Culinary Techniques Combined with Modern Innovations at Le Cordon Bleu School for Culinary Arts – Drawing upon over a 100 year heritage of culinary excellence; Le Cordon Bleu College of Culinary Arts represents classic culinary techniques with modern innovations and the latest in global cuisine. Le Cordon Bleu Schools in Culinary training North America provide a creative and supportive community where passionate individuals can immerse themselves in the culinary world. Here, culinary school students work alongside caring, experienced chef instructors and are taught the skills necessary to pursue a professional career in the culinary/hospitality industry.

Degree(s)

Certificate – Culinary Arts; Baking and Pastry
Associates – Culinary Arts; Baking and Pastry; Culinary Operations;
Hospitality & Restaurant Management
Bachelors – Culinary Management

Program Term

Varies

Academic Credit

Student must be admitted as a degree/ certificate -seeking student at School (Name) within 24 months of high school graduation.

Students must graduate from high school with a minimum grade point average of 2.0 (on a 4.0 scale) or 3.0 (on a 5.0 scale) and have successfully received the National Restaurant Association Education Foundation (NRAEF) ProStart National Certificate of Achievement.

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Culinary Foundations 1 – LCBC110 (4 Credits)

Annual Costs

Contact Admissions for current tuition information or visit the website

Admissions Phone

(800) 736.6126

Website URL

www.chefs.edu

Le Cordon Bleu Schools North America

Le Cordon Bleu College of Culinary Arts

Atlanta, Georgia

Introduction

Classic Culinary Techniques Combined with Modern Innovations at Le Cordon Bleu School for Culinary Arts – Drawing upon over a 100 year heritage of culinary excellence; Le Cordon Bleu College of Culinary Arts represents classic culinary techniques with modern innovations and the latest in global cuisine. Le Cordon Bleu Schools in Culinary training North America provide a creative and supportive community where passionate individuals can immerse themselves in the culinary world. Here, culinary school students work alongside caring, experienced chef instructors and are taught the skills necessary to pursue a professional career in the culinary/hospitality industry.

Degree(s)

Certificate – Culinary Arts; Baking and Pastry
Associates – Culinary Arts; Baking and Pastry; Culinary Operations;
Hospitality & Restaurant Management
Bachelors – Culinary Management

Program Term

Varies

Academic Credit

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Culinary Foundations 1 – LCBC110 (4 Credits)

Annual Costs

Contact Admissions for current tuition information or visit the website

Admissions Phone

(800) 736.6126

Website URL

www.chefs.edu

Guam Community College

Tourism & Hospitality & Culinary Arts

Mangilao, Guam

Introduction

Food and beverage workers make up one of the largest and fastest growing occupational groups in our labor force. The expansion of businesses such as hotels, restaurants, bars, and catering firms have widened the career opportunities for those with the proper motivation and training. The entry-level position available in this industry is as a cook's assistant. With further education, as provided through this program and related work experience, possible positions range from Comis-Chef, Demi-Chef, Chef de Partie, Sous Chef, Executive Sous Chef and eventually Executive Chef.

The program offers an Associate of Arts degree that meets industry standards. The competencies are written in order to meet the requirements of the American Culinary Federation.

Degree(s)

Associate – Culinary Arts; Hospitality Industry Management (Food & Beverage Management)

Program Term

Two years

Academic Credit

Food & Beverage Service – HS-208 (3 Credits)
Sanitation & Safety – HS-203 (3 Credits)

Scholarships

Jeff Hill Memorial Culinary Scholarship

Annual Costs

\$3,500

Admissions Phone

(671) 735-5500

Website URL

www.guamcc.edu

Le Cordon Bleu Schools North America

Le Cordon Bleu College of Culinary Arts

Chicago, Illinois

Introduction

Classic Culinary Techniques Combined with Modern Innovations at Le Cordon Bleu School for Culinary Arts – Drawing upon over a 100 year heritage of culinary excellence; Le Cordon Bleu College of Culinary Arts represents classic culinary techniques with modern innovations and the latest in global cuisine. Le Cordon Bleu Schools in Culinary training North America provide a creative and supportive community where passionate individuals can immerse themselves in the culinary world. Here, culinary school students work alongside caring, experienced chef instructors and are taught the skills necessary to pursue a professional career in the culinary/hospitality industry.

Degree(s)

Certificate – Culinary Arts; Baking and Pastry
Associates – Culinary Arts; Baking and Pastry; Culinary Operations;
Hospitality & Restaurant Management
Bachelors – Culinary Management

Program Term

Varies

Academic Credit

Student must be admitted as a degree/ certificate -seeking student at School (Name) within 24 months of high school graduation.

Students must graduate from high school with a minimum grade point average of 2.0 (on a 4.0 scale) or 3.0 (on a 5.0 scale) and have successfully received the National Restaurant Association Education Foundation (NRAEF) ProStart National Certificate of Achievement.

Should the student fail to make satisfactory progress in the next higher-level course, the student may be required to transfer back to a lower level course at the direction of School (Name).

A student not meeting college admission requirements or a student who is not accepted for admittance will be counseled regarding their options for admission.

All proficiency credit will be awarded after the student is accepted at School (Name). Tuition will be prorated for these proficiency credits; a fee of \$100.00 per course will be charged to and paid by the student.

Culinary Foundations 1 – LCBC110 (4 Credits)

Annual Costs

Contact Admissions for current tuition information or visit the website

Admissions Phone

(800) 736.6126

Website URL

www.chefs.edu

Des Moines Area Community College **Iowa Culinary Institute** **Ankeny, Iowa**

<i>Introduction</i>	The Iowa Culinary Institute at Des Moines Area Community College offers students three unique opportunities to utilize their ProStart certificate and prepare for a job in the hospitality industry.
<i>Degree(s)</i>	Associate of Applied Science in Culinary Arts, Hospitality Business, or Hotel and Restaurant Management
<i>Academic Credit</i>	HCM100 Sanitation and Safety, 2 credits HCM104 Sanitation and Equipment Lab, 1 credit HCM143 Food Prep I Lecture, 3 credits HCM144 Food Prep I Lab, 3 credits
<i>Annual Costs</i>	\$4000
<i>Admissions Phone</i>	(877) 863-6222 ext. 6200
<i>Website URL</i>	go.dmacc.edu/programs/culinary/pages/culinaryarts.aspx

Anne Arundel Community College Hotel, Culinary Arts and Tourism Institute Arnold, Maryland

<i>Introduction</i>	Hotel, Culinary Arts and Tourism Institute (HCAT) is the leading provider of all aspects of hospitality and culinary training. This HCAT program is the only culinary arts program in the state accredited by the American Culinary Federation Foundation Accrediting Commission and is recognized as an “exemplary Program”; one of only 22 in the nation. HCAT offers degree and certificate programs as well as professional certifications and industry partnerships. Each summer, students can choose to intern for ten weeks on the Amalfi coast of Italy working in the world's top resorts and restaurants. HCAT has an Articulation Agreement with Johnson & Wales.
<i>Degree(s)</i>	Certificate – Culinary Arts; Baking and Pastry; Event Planning and Catering; Hotel/Lodging Management Associate – Culinary Arts Option: Culinary Arts; Baking and Pastry Arts; Hospitality Business Management Option
<i>Program Term</i>	Degree or certificate, semester basis
<i>Academic Credit</i>	By individual review, Introduction to Culinary Arts – HRM 121 (3 credits) With ServSafe® Certification – HRM 119 (1 credit)
<i>Work Experience Credit</i>	By individual review, Internship in Hotel/Restaurant Management – HRM 275 (3 credits)
<i>Scholarships (Prostart Specific)</i>	Federal Financial Aid, department scholarships, private endowments
<i>Annual Costs</i>	Depends on program of study and degree or certificate; degree is approximately \$7,600 and certificate is approximately \$3,400
<i>Admissions Phone</i>	(410) 777-2398 or (866) 456-HCAT
<i>Website URL</i>	www.aacc.edu/hcat



Endicott College

School of Hospitality Management

Beverly, Massachusetts

Introduction

Endicott is a co-educational independent college located in Beverly, Massachusetts, 20 miles north of Boston. The college is set on a beautiful, oceanfront campus and grants Master and Bachelor degrees combining both liberal and professional arts. The undergraduate student population of 2,000 has a student-to-faculty ratio of 17:1. Graduates of the program are prepared for management positions in their careers. Endicott has an operational teaching kitchen and dining room that serves as a “non-traditional” classroom.

Degree(s)

Bachelor of Science

Program Term

Four years, minimum of 125 credits

Academic Credit

Up to six credits by examination

Scholarships

Approximately 70 percent of students receive institutional scholarships/aid

Annual Costs

Tuition \$26,730.00

Room and Board \$11,836

Admissions Phone

(978) 921-1000

Website URL

www.endicott.edu

Le Cordon Bleu Schools North America

Le Cordon Bleu College of Culinary Arts

Boston, Massachusetts

Introduction

Classic Culinary Techniques Combined with Modern Innovations at Le Cordon Bleu School for Culinary Arts – Drawing upon over a 100 year heritage of culinary excellence; Le Cordon Bleu College of Culinary Arts represents classic culinary techniques with modern innovations and the latest in global cuisine. Le Cordon Bleu Schools in Culinary training North America provide a creative and supportive community where passionate individuals can immerse themselves in the culinary world. Here, culinary school students work alongside caring, experienced chef instructors and are taught the skills necessary to pursue a professional career in the culinary/hospitality industry.

Degree(s)

Certificate – Culinary Arts; Baking and Pastry
Associates – Culinary Arts; Baking and Pastry; Culinary Operations;
Hospitality & Restaurant Management
Bachelors – Culinary Management

Program Term

Varies

Academic Credit

Student must be admitted as a degree/ certificate -seeking student at School (Name) within 24 months of high school graduation.

Students must graduate from high school with a minimum grade point average of 2.0 (on a 4.0 scale) or 3.0 (on a 5.0 scale) and have successfully received the National Restaurant Association Education Foundation (NRAEF) ProStart National Certificate of Achievement.

Should the student fail to make satisfactory progress in the next higher-level course, the student may be required to transfer back to a lower level course at the direction of School (Name).

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Culinary Foundations 1 – LCBC110 (4 Credits)

Annual Costs

Contact Admissions for current tuition information or visit the website

Admissions Phone

(800) 736.6126

Website URL

www.chefs.edu



University of Massachusetts Hospitality and Tourism Management, Amherst, Massachusetts

<i>Introduction</i>	The Department of Hospitality and Tourism Management at University of Massachusetts-Amherst is one of the oldest programs of its kind in the world. It has over 16,000 successful alumni throughout the world. The program is internationally ranked as one of the best. Its graduates assume leadership roles in the lodging, restaurant, club, casino, and travel industries worldwide.
<i>Degree(s)</i>	Bachelor – Hospitality and Tourism Management Doctor of Philosophy (Ph.D.) – Management
<i>Program Term</i>	Bachelor – Four year undergraduate, minimum of 120 credits Ph.D. – Four year graduate, minimum of 48 credits
<i>Academic Credit</i>	Up to 9 credits for ProStart students transferring from a community college with an associate degree in hospitality management. Credit by examination once admitted. Students may elect to gain credit by examination for courses that they believe they have already gained equivalent knowledge.
<i>Work Experience Credit</i>	Minimum 400 hours
<i>Scholarships (ProStart specific)</i>	Various department and school scholarships available
<i>Annual Costs</i>	Vary annually: visit www.umass.edu/bursar/fee_schedule.htm
<i>Admissions Phone</i>	(413) 545-0222 www.umass.edu/admissions
<i>Website URL</i>	www.isenberg.umass.edu/htm

Henry Ford Community College
Culinary Arts, AAS Degree
Hotel Restaurant Management, AAS Degree
Dearborn, Michigan

<i>Introduction</i>	The Associate in Applied Science Culinary Arts Program is accredited by the American Culinary Federation Educational Foundation Accrediting Commission. (ACFEFAC). The program has also earned the Exemplary Program Award symbolizing the highest educational standards recognized by the ACFEFAC. The award is presented to programs that have proven consistent compliance with all ACFEFAC accreditation requirements along with excellent management of the program. ACFEFAC is recognized by the Council on Higher Education Accreditation (CHEA). Instructors receive training and certifications from the American Hotel & Lodging Educational Institute, The National Restaurant Association Educational Foundation, the Federation of Dining Room Professionals and the American Culinary Federation For a four year degree in the Hospitality field, refer to articulation agreements with Siena Heights University, Eastern Michigan University or Madonna University. Students can transfer up to 90 credits (three years work) from Henry Ford Community College and complete approximately their last year at one of the above listed universities
<i>Degree(s)</i>	Associate of Applied Science, Culinary Arts Associate of Applied Science, Hotel Restaurant Management Five specialized career certificates of achievement
<i>Program Term</i>	Two years or five semesters, full-time Flexible scheduling for day/evening/weekend classes full- or part-time. Semesters running Fall, Winter, Spring, Summer
<i>Academic Credit</i>	HOSP 121 Introduction to Professional Cooking (Lecture) HOSP 124 Introduction to Professional Cooking (Lab) HOSP 125 Introduction to Professional Baking (Lab) <i>Granted on Completion of HOSP 110 and HOSP 140 with a "C" or higher.</i>
<i>National ProStart Certificate of Achievement Credit</i>	Seven credits awarded in lieu of the above listed courses.
<i>Scholarships</i>	Seven credits are equal to approximately \$1,000.00 based on out of district tuition.
<i>Annual Costs</i>	Non-Resident: \$14,685 (cost of complete single Associate Degree program) exclusive of transportation, room and board
<i>Admissions Phone</i>	(800) 585-HFCC
<i>Website URL</i>	culinary.hfcc.edu

Le Cordon Bleu Schools North America

Le Cordon Bleu College of Culinary Arts

St. Louis, Missouri

Introduction

Classic Culinary Techniques Combined with Modern Innovations at Le Cordon Bleu School for Culinary Arts – Drawing upon over a 100 year heritage of culinary excellence; Le Cordon Bleu College of Culinary Arts represents classic culinary techniques with modern innovations and the latest in global cuisine. Le Cordon Bleu Schools in Culinary training North America provide a creative and supportive community where passionate individuals can immerse themselves in the culinary world. Here, culinary school students work alongside caring, experienced chef instructors and are taught the skills necessary to pursue a professional career in the culinary/hospitality industry.

Degree(s)

Certificate – Culinary Arts; Baking and Pastry
Associates – Culinary Arts; Baking and Pastry; Culinary Operations;
Hospitality & Restaurant Management
Bachelors – Culinary Management

Program Term

Varies

Academic Credit

Student must be admitted as a degree/ certificate -seeking student at School (Name) within 24 months of high school graduation.

Students must graduate from high school with a minimum grade point average of 2.0 (on a 4.0 scale) or 3.0 (on a 5.0 scale) and have successfully received the National Restaurant Association Education Foundation (NRAEF) ProStart National Certificate of Achievement.

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Culinary Foundations 1 – LCBC110 (4 Credits)

Annual Costs

Contact Admissions for current tuition information or visit the website

Admissions Phone

(800) 736.6126

Website URL

www.chefs.edu

Le Cordon Bleu College of Culinary Arts Minneapolis/St. Paul

Culinary Arts & Pâtisserie & Baking

Mendota Heights, Minnesota

Introduction

The Le Cordon Bleu College of Culinary Arts program specializes its curriculum to meet the needs of the students who are job- and career-oriented. The men and women who attend the College are interested in job-relevant training that can prepare them for professional careers and advancement opportunities.

The curriculum is structured to ensure that the graduates will be exposed to a diversified education in culinary arts with the appropriate mix of general education classes to broaden their awareness, knowledge, skills, attitudes and values to be successful in life and work. Students experience hands-on teaching of cooking and baking skills, as well as theoretical knowledge and skills for competency in both fields. The balance between classroom theory, kitchen practice and general education equips students with soft-skill professional development and a broad perspective, as well as strong culinary skills in a wide variety of equipment, methodologies and techniques necessary to be fully prepared as an aspiring professional within the culinary field.

Degree(s)

Associate – Culinary Arts
Associate – Pâtisserie & Baking

Program Term

Fifteen months

Academic Credit

Introduction Class (3 credits)

Scholarships

Available to apply for academic- and skill-based

Annual Costs

\$42,000

Admissions Phone

(651) 675-4700

Website URL

www.chefs.edu/minneapolis-st-paul

Southwest Minnesota State University

Hospitality Management

Marshall, Minnesota

Introduction

The Hospitality Management bachelor degree is broad-based in design and includes studies in hotel, restaurant, and culinary arts management. This four-year program prepares students for positions in hotels, restaurants, convention bureaus, resorts and other hospitality and recreational facilities. All three concentrations available to students provide ample opportunity for the hospitality professionals of tomorrow to build upon their leadership and management abilities, critical thinking skills, problem-solving techniques, strong financial analysis skills and customer awareness.

The Restaurant Management concentration prepares graduates for management challenges in the diverse, fast-paced and rapidly changing foodservice industry. The Hotel Administration concentration focuses on contemporary issues relating to strategic management in the lodging industry. The Culinary Arts Management concentration prepares students for a variety of rewarding careers in the fast-paced culinary industry.

Degree(s)

Bachelor – Hospitality Management; Culinology®

Program Term

Four years

Academic Credit

Introduction to Hospitality Management – HOSP 100 (2 credits)

Scholarships

<http://www.smsu.edu/campuslife/financialaid/>

Annual Costs

\$14,960

Admissions Phone

(800) 642-0684

Website URL

www.smsu.edu



The Institute for the Culinary Arts at MCC **Culinary Arts and Management /** **Hospitality and Restaurant Leadership** **Omaha, Nebraska**

<i>Introduction</i>	Our mission is to be the leading Culinary school in the Midwest. We are the home of education in the emerging field of Culinology. Our graduates work around the world
<i>Degree(s)</i>	Associate – Culinary Arts and Management: Emphasis is Culinology, Bakery, and Culinary Arts – Hospitality and Restaurant Leadership
<i>Program Term</i>	2 years
<i>Academic Credit</i>	On an individual basis
<i>Work Experience Credit</i>	On an individual basis
<i>National ProStart Certificate of Achievement Credit</i>	On an individual basis
<i>Annual Costs</i>	Tuition, books, uniforms, supplies- for entire 2 years is less than \$8000
<i>Admissions Phone</i>	(402) 457-2400
<i>Website URL</i>	www.mccneb.edu/chrm

Southeast Community College

Food Service/Hospitality

Lincoln, Nebraska

<i>Introduction</i>	Our Program is a 6 to 8 quarter long (113 credit hours) Associate of Applied Science degree with a focus in Food Service Management, Culinary Arts and Dietetic Technician and Lodging. The Culinary Arts focus is accredited by the American Culinary Federation Educational Foundation. The Dietetic Technician Focus is accredited by the Commission on Accreditation for Dietetics Education. We have two Certified Executive Chefs and three Registered Dietitians on our faculty. Our placement record is above 90 percent.
<i>Degree(s)</i>	Associate of Applied Science, Culinary Arts
<i>Program Term</i>	Quarters
<i>Work Experience Credit</i>	Two credit hours
<i>Scholarships (ProStart specific)</i>	Various scholarships available
<i>Annual Costs</i>	\$5,500
<i>Admissions Phone</i>	(402) 437-2600
<i>Website URL</i>	www.Southeast.edu

University of Nebraska-Lincoln **Culinology®** **Lincoln, Nebraska**

Introduction

The Culinology® option is the emerging discipline of the culinary arts, nutrition, and the science of food. Culinology® is becoming a recognized and valued discipline that will significantly impact food research and development in the global market. Culinologists are skilled chefs who are creating a new generation of exciting, high-quality convenience food products. The food industry needs – and rewards – people who understand and can apply the principles of this specialty. This degree requires a minimum of 120 credit hours. The degree also requires culinary arts transfer credit from any national or international accredited culinary arts program.

Degree(s)

Bachelor – B.S. in Education and Human Sciences

Scholarships

UNL and College of Education and Human Sciences scholarships are available

Annual Costs

Residents – \$208.25 per credit hour
Non-residents – \$617.75 per credit hour

Admissions Phone

(800) 742-8800

Website URL

Admissions.unl.edu or cehs.unl.edu

The International Culinary School at The Art Institute of Las Vegas

Baking & Pastry; Culinary Arts; Culinary Management; Food & Beverage Management Henderson, Nevada

Introduction

The International Culinary School at The Art Institute of Las Vegas offers associate and bachelor degree culinary programs in Baking & Pastry, Culinary Arts, Culinary Management and Food & Beverage Management. The school is one of The Art Institutes, with 32 schools in North America offering culinary programs.

The curriculum for The International Culinary Schools is based on the classical principles of Escoffier, which emphasizes progressive techniques and trends. Each degree program is offered on a year-round basis on the quarter system, allowing students to continue to work uninterrupted toward graduation.

Degree(s)

Diplomas – Baking & Pastry, Culinary Arts
Associate – Culinary Arts, Baking & Pastry
Bachelor – Culinary Management, Food & Beverage Management

Program Term

Diploma – 4 months
Associate – 6 months
Bachelor – 12 months

Academic Credit

Diploma – 55 credits
Associate – 90 credits
Bachelor – 180 credits

Work Experience Credit

Reviewed by local school's Academic Director Culinary Arts and Dean of Academic Affairs on a case-by-case basis

Scholarships

The International Culinary Schools at The Art Institutes provide scholarships to ProStart students in the national and state competitions. (www.artinstitutes.edu/lasvegas/culinary)

Annual Costs

Diploma – \$24,708
Associate – \$45,120
Bachelor – \$88,620

Admissions Phone

(702) 992-8500

Website URL

www.artinstitutes.edu/lasvegas/culinary

Le Cordon Bleu Schools North America

Le Cordon Bleu College of Culinary Arts

Las Vegas, Nevada

Introduction

Classic Culinary Techniques Combined with Modern Innovations at Le Cordon Bleu School for Culinary Arts – Drawing upon over a 100 year heritage of culinary excellence; Le Cordon Bleu College of Culinary Arts represents classic culinary techniques with modern innovations and the latest in global cuisine. Le Cordon Bleu Schools in Culinary training North America provide a creative and supportive community where passionate individuals can immerse themselves in the culinary world. Here, culinary school students work alongside caring, experienced chef instructors and are taught the skills necessary to pursue a professional career in the culinary/hospitality industry.

Degree(s)

Certificate – Culinary Arts; Baking and Pastry
Associates – Culinary Arts; Baking and Pastry; Culinary Operations;
Hospitality & Restaurant Management
Bachelors – Culinary Management

Program Term

Varies

Academic Credit

Student must be admitted as a degree/ certificate -seeking student at School (Name) within 24 months of high school graduation.

Students must graduate from high school with a minimum grade point average of 2.0 (on a 4.0 scale) or 3.0 (on a 5.0 scale) and have successfully received the National Restaurant Association Education Foundation (NRAEF) ProStart National Certificate of Achievement.

Should the student fail to make satisfactory progress in the next higher-level course, the student may be required to transfer back to a lower level course at the direction of School (Name).

A student not meeting college admission requirements or a student who is not accepted for admittance will be counseled regarding their options for admission.

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Culinary Foundations 1 – LCBC110 (4 Credits)

Annual Costs

Contact Admissions for current tuition information or visit the website

Admissions Phone

(800) 736.6126

Website URL

www.chefs.edu



University of Nevada Las Vegas College of Hotel Administration Las Vegas, Nevada

Introduction

The William F. Harrah College of Hotel Administration at UNLV is a challenging, caring, educational community where students from diverse backgrounds prepare for the global hospitality industry. One of the world's best student-centered programs, the Harrah Hotel College combines strong academics with focused internships, and mentor programs to provide students with a broad educational base. With 17 of the 20 largest hotels in the world, over 126,000 hotel rooms and hundreds of restaurants, conventions and trade shows along with some of the nation's finest clubs, Las Vegas is a "living laboratory." It is one of the best places in the world to study the hospitality and tourism field.

Degree(s)

Bachelors of Science

Program Term

Four year undergraduate; 120 credits

Academic Credit

Course substitutions for
Foodservice Sanitation – FAB 101 (1 credit) with valid ServSafe Certificate
Foodservice Operations Fundamentals – FAB 159 (3 credits)

Work Experience Credit

Credit for 500 hours of the required 1,000 hours

Annual Costs

Spring 2012:
Nevada residents – \$177.25 per semester credit hour. Other fees may apply
Non-residents – \$349.75 per semester credit hour for one to six credits or \$177.25 per semester credit hour plus \$6,797.50 each semester for seven or more credits. Other fees may apply

Admissions Phone

(702) 774-UNLV

Website URL

hotel.unlv.edu

Dona Ana Community College Hospitality & Tourism Las Cruces, New Mexico

<i>Introduction</i>	Students at Doña Ana Community College are prepared for entry-level supervisory positions in the food and beverage industry. The culinary arts option of the Hospitality & Tourism program offers a range of courses in both culinary and management areas
<i>Degree(s)</i>	Associate of Applied Science – Hospitality & Tourism
<i>Program Term</i>	The AAS degree program requires 69 credits; courses held during the Fall and Spring terms
<i>Academic Credit</i>	Food Production Principles – HOST 211 (3 credits)
<i>Work Experience Credit</i>	Co-op Experience – HOST 221 (3 credits)
<i>National ProStart Certificate of Achievement Credit</i>	Food Production Principles – HOST 211 (3 credits)
<i>Scholarships (Prostart specific)</i>	NMRA; NRA
<i>Annual Costs</i>	Tuition – \$1488 (does not include books / living expenses / supplies)
<i>Admissions Phone</i>	(575) 527-7500
<i>Website URL</i>	dacc.nmsu.edu



THE WORLD'S PREMIER CULINARY COLLEGE

The Culinary Institute of America

Culinary and Baking and Pastry Arts Management

Hyde Park, New York

<i>Introduction</i>	There's no more dynamic place in the world to study food, with 1,300-plus hands-on kitchen hours. Our proven programs, expert faculty, and outstanding facilities are just what you need for a career in the amazing world of food. With a CIA bachelor's or associate degree in culinary arts or baking & pastry arts, you'll enter the foodservice industry prepared to succeed
<i>Degree(s)</i>	Associate – Culinary Arts; Baking & Pastry Arts Bachelor – Culinary Arts Management; Baking & Pastry Arts Management
<i>Program Term</i>	Associate – 21 months Bachelor – 38 months Four enrollment seasons with year-round entry dates
<i>Work Experience Credit</i>	Receiving the ProStart National Certificate of Achievement fulfills the CIA's food preparation experience requirement
<i>Scholarships</i>	The CIA offers competition-based scholarships in selected states. ProStart Officers are also eligible for the National Student Organization Officer Scholarship. In addition, ProStart members are eligible to apply for the NSO Essay Scholarship. Visit www.ciachef.edu/admissions/finaid/merit.asp
<i>Annual Costs</i>	Visit our website at www.ciachef.edu/finaid/tuition.asp
<i>Admissions Phone</i>	(800) CULINARY (285-4627)
<i>Website URL</i>	www.ciachef.edu

The Institute of Culinary Education

Culinary Arts, Pastry & Baking Arts, Culinary Management

New York City, New York

<i>Introduction</i>	The Institute of Culinary Education (ICE) is New York City's award-winning center for culinary education. Founded in 1975, ICE offers highly regarded 8 to 13-month career training programs in Culinary Arts, Pastry & Baking Arts, Culinary Management and Hospitality Management.
<i>Degree(s)</i>	Certificate Diplomas in Culinary Arts, Pastry& Baking Arts, Culinary Management
<i>Program Term</i>	8–13 months
<i>Scholarships</i>	Qualifying students may be eligible for up to a \$1,000 allowance, applied to the cost of tuition.
<i>Annual Costs</i>	\$12,500 – \$37,000
<i>Admissions Phone</i>	(888) 924-CHEF
<i>Website URL</i>	www.iceculinary.com/Prostart

Columbus State Community College

Hospitality Management

Columbus, Ohio

<i>Introduction</i>	The Hospitality Management Program provides three options for ProStart graduates: Culinary Apprenticeship, Restaurant and Foodservice Management, and Restaurant and Foodservice Management: Baking and Pastry Arts. These majors include laboratory experiences, management courses, and require general education courses. The apprenticeship requires students to work for two full years under a supervising chef while attending school one day a week. The other two majors require completion of a cooperative work experience to complete the degree. The program is accredited by the American Culinary Federation Education Foundation and the Accreditation Commission for Programs in Hospitality Administration.
<i>Degree(s)</i>	Certificate – Baking and pastry arts Associate – Hospitality Management with majors in culinary apprenticeship, restaurant and foodservice management, and restaurant and foodservice management : baking and pastry arts
<i>Program Term</i>	Semesters (beginning Autumn 2012)
<i>Academic Credit</i>	HOSP 1122 (with a copy of the ServSafe certificate) – 2 semester credits HOSP 1109 Basic Food Production – 4 semester credits
<i>National ProStart Certificate of Achievement Credit</i>	HOSP 1122- 2 semester credits and HOSP 1109 – 4 semester credits
<i>Annual Costs</i>	\$ 3,500 for tuition and lab fees
<i>Admissions Phone</i>	(614) 287-5126
<i>Website URL</i>	csc.edu/hospitality



The Ohio State University

**College of Education & Human Ecology,
Department of Consumer Sciences,
Department of Hospitality Management
Columbus, Ohio**

<i>Introduction</i>	The Ohio State University is correct through June 8, 2011. However starting summer we are switching to semesters and the course number will change.
<i>Degree(s)</i>	Bachelor of Science in Hospitality Management Master
<i>Academic Credit</i>	Quarters through June 8, 2011: Consumer Sciences – Hospitality Management 571 (4 credits) Semesters starting June 18, 2011 and forward Consumer Sciences – 3191 (3 credits)
<i>Work Experience Credit</i>	Consumer Sciences – Hospitality Management 571 Internship (4 credits)
<i>Web site URL</i>	ehe.osu.edu/cs/

Le Cordon Bleu Schools North America

Le Cordon Bleu College of Culinary Arts

Portland, Oregon

Introduction

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Degree(s)

Certificate – Culinary Arts; Baking and Pastry
Associates – Culinary Arts; Baking and Pastry; Culinary Operations;
Hospitality & Restaurant Management
Bachelors – Culinary Management

Program Term

Varies

Academic Credit

Student must be admitted as a degree/ certificate -seeking student at School (Name) within 24 months of high school graduation.

Students must graduate from high school with a minimum grade point average of 2.0 (on a 4.0 scale) or 3.0 (on a 5.0 scale) and have successfully received the National Restaurant Association Education Foundation (NRAEF) ProStart National Certificate of Achievement.

Should the student fail to make satisfactory progress in the next higher-level course, the student may be required to transfer back to a lower level course at the direction of School (Name).

A student not meeting college admission requirements or a student who is not accepted for admittance will be counseled regarding their options for admission.

All proficiency credit will be awarded after the student is accepted at School (Name). Tuition will be prorated for these proficiency credits; a fee of \$100.00 per course will be charged to and paid by the student.

Culinary Foundations 1 – LCBC110 (4 Credits)

Annual Costs

Contact Admissions for current tuition information or visit the website

Admissions Phone

(800) 736.6126

Website URL

www.chefs.edu

Mt. Hood Community College

Hospitality and Tourism Management Program

Portland, Oregon

<i>Introduction</i>	Outstanding training, tremendous job opportunities and a vibrant Hospitality and Tourism industry await you in Portland—the largest city in Oregon. Our program is located 10 minutes from the International Airport, 20 minutes from downtown, 30 minutes from Mt. Hood and adjacent to the Columbia Gorge National Scenic area.
<i>Degree(s)</i>	Certificate – Culinary/Catering; Hotel and Resort Management; Recreation and Leisure Management; Travel and Tourism Associate – Hotel and Resort Management; Foodservice Management; Culinary Arts; Travel and Tourism; Convention and Meetings; and Recreation AND transfer degrees
<i>Program Term</i>	Certificate – one year Associate – two years
<i>Academic Credit</i>	Up to 15 college credits may be granted depending on curriculum offered by high school
<i>Work Experience Credit</i>	Three college internship credits for supervised high school internships
<i>Scholarships</i>	HTR Club Steve Martin Memorial Scholarship
<i>Annual Costs</i>	\$4,128 per year plus books
<i>Admissions Phone</i>	(503) 491-7486
<i>Website URL</i>	www.mhcc.edu/hospitality

Oregon Culinary Institute

Culinary Arts, Baking and Pastry, Restaurant Management

Portland, Oregon

Introduction

Oregon Culinary Institute offers accredited Culinary Arts programs in a beautiful 10,000-square-foot facility with industry-standard kitchen labs, classrooms, a computer lab, and an open-to-the-public, fine-dining restaurant. Technique and practical hands-on knowledge form the backbone of our professional program.

Oregon Culinary Institute offers a concentrated, affordable education based on learning by doing. Our aim is to help our students become immediately employable by giving them a solid grounding in the basics along with many hours of hands-on practice. Oregon Culinary students spend the majority of their time in the kitchen labs with personalized attention from the chef instructors. At Oregon Culinary Institute, you could earn a diploma in just 32 weeks. You can also earn an Associate of Applied Science degree in just 56 weeks.

Degree(s)

Diploma – Culinary Arts, Baking and Pastry, Restaurant Management

Associate – Culinary Management, Baking and Pastry Management, Restaurant Management

Program Term

Baking and Pastry Diploma – 24 weeks

Culinary Arts Diploma – 32 weeks

Restaurant Management Diploma – 32 weeks

Baking and Pastry Management Degree – 56 weeks

Culinary Management Degree – 56 weeks

Restaurant Management Degree – 62 weeks

Scholarships

OCI offers scholarships of \$1,000 through the Imagine America national program. Please contact the admissions office for application forms

Annual Costs

Baking and Pastry Diploma – \$13,900

Culinary Arts Diploma – \$16,735

Restaurant Management Diploma – \$18,295

Baking and Pastry Management Degree – \$31,525

Culinary Management Degree – \$29,950

Restaurant Management Degree – \$29,950

Admissions Phone

(503) 961-6200

Website URL

www.oregonculinaryinstitute.com

Southwestern Oregon Community College Oregon Coast Culinary Institute Coos Bay, Oregon

<i>Introduction</i>	We are a full college campus located on the Oregon Coast—10 minutes from the beaches. We offer student housing, athletics and other college activities, which means you get the traditional college experience with us. Our programs are accelerated so you get out in the work industry in a short amount of time!
<i>Degree(s)</i>	Associate – AAS Culinary Arts and AAS Baking and Pastry
<i>Program Term</i>	Start dates in September and March
<i>Academic Credit</i>	CRT 2015 Safety and Sanitation for Managers
<i>Scholarships</i>	\$500
<i>Annual Costs</i>	\$24,000 (Tuition to complete entire program. Includes books, knife kit, uniforms and food and supplies.)
<i>Admissions Phone</i>	(877) 895-CHEF(2433)
<i>Website URL</i>	www.occi.net



Indiana University of Pennsylvania Academy of Culinary Arts Punxsutawney, Pennsylvania 15767

<i>Introduction</i>	The Academy of Culinary Arts offers ACF accredited, certificate programs in Culinary Arts and Baking and Pastry Arts as well as Culinary/bachelor degree combination programs in Hospitality Management, Nutrition and Dietetics. Students complete a paid externship during the last semester of study at a prestigious restaurant or resort at sites all over the U.S. Graduates of the culinary programs may transfer up to 42 credits of coursework toward a Bachelor of Science degree in Hospitality Management, Nutrition or Dietetics; a European Study and Externship option is also available.
<i>Degree(s)</i>	Certificate – Culinary Arts; Culinary Arts and Baking & Pastry Arts; Baking & Pastry Arts Bachelor – Hospitality Management; Nutrition; Dietetics
<i>Program Term</i>	Culinary Arts – 18 months Baking & Pastry Arts – 12 months Culinary and Baking & Pastry – 24 months Hospitality Management – 4 years Nutrition – 4 years Dietetics – 4 years
<i>Academic Credit</i>	Possible credit for Sanitation Management, Careers in the Hospitality Industry, Hospitality Mathematics, Introduction to Computers, and Nutrition
<i>Scholarships</i>	Scholarships are available especially for IUP culinary students including merit, need-based, and scholarships for competitors.
<i>Annual Cost</i>	\$7,848 per semester for Culinary and Baking Programs (2011 costs)
<i>Admissions Phone</i>	(800) 438-6424
<i>Website URL</i>	www.iup.edu/culinary

Culinary Institute of the Carolinas at Greenville Technical College

Culinary Arts Technology Greenville, South Carolina

Introduction

Thank you for exploring your culinary arts and hospitality career interests; a career that has multiple job opportunities and a built-in market. Greenville Technical College will help you learn how to effectively manage and enjoy the passions of this industry.

We opened the doors of our new multi-million dollar culinary arts facility at our Northwest Campus in January 2008. This new facility has state-of-the-art equipment in five culinary labs. We encourage you to come see the exciting opportunities available to you!

Greenville Technical College is positioned to assist you in becoming a successful graduate through flexible and individualized interdisciplinary major programs. Our programs include Culinary Arts Technology, and Baking and Pastry Technology. Each area of concentration is designed to provide you with the knowledge, skills, and practical experiences needed to be successful in a rapidly expanding industry, and students can choose a degree or certificate program.

The faculty, diverse student body, and the wonderful foothills location of Greenville Technical College's Northwest Campus in South Carolina can and will give you an advantage to be successful as you enter the work place. Greenville Technical College is also one of the only technical schools to offer housing for students on the Barton Campus.

We look forward to being an active part of your future education and career plans. Please contact us with your questions.

Degree(s)

Certificate – Culinary; Baking & Pastry

Associate – Culinary; Baking & Pastry

Program Term

One or two years, depending on the program chosen

Academic Credit

Sanitation – HOS 155 (3 credits)

Scholarships

(ProStart specific)

www.culinaryartsatgtc.com and click on Scholarship icon

Annual Costs

Full time in state – \$1874 per semester plus fees and books

Full time out of state – \$3830 per semester plus fees and books

Admissions Phone

(864) 250-3600; (800) 723-0673 (out of state)

Website URL

www.gvltec.edu

University of South Carolina

School of Hotel, Restaurant and Tourism Management

Columbia, South Carolina

Introduction

The School of Hotel, Restaurant and Tourism Management (HRTM) prepares undergraduate and graduate students for challenging careers in the hospitality and tourism industry; conducts applied research that impacts the hospitality and tourism industry on a global level, and provides professional and community service promoting economic development within the state of South Carolina and throughout the world. The program provides a comprehensive curriculum that includes courses in general education, business, and hospitality and tourism management, combined with relevant operational and management experience under the guidance and supervision of industry professionals and program faculty.

The School of HRTM's faculty provides uncompromising, individualized attention to meeting the educational needs of our students, and assumes a very active and influential role in numerous professional organizations. Our reputation in industry and academic circles increases with every graduating class. We are dedicated to making the School of HRTM one of the leading professional programs in the United States.

The Culinary and Wine Institute at the University of South Carolina is an educational program that leads to a certificate in Culinary arts. The mission of the Institute is to educate a diverse population by fostering creativity, personal growth and providing the tools required for career development. To accomplish this mission, the Culinary and Wine institute offers a strong and well-rounded culinary education for a diverse population. Central to this philosophy is the attention given to the individual student.

The first measure of quality for an educational enterprise is the faculty. The Culinary Arts Certificate Program is proud of the fact that the majority of its faculty are American Culinary Federation certified chefs and each chef brings a wealth of commercial cooking experiences to the program. Most educational theorists agree that the contact between the teacher and the student determines the student's ultimate success. In this certificate program, all students will work with several nationally certified Executive Chefs and they will have the opportunity to share experiences with their instructors in both formal and informal situations.

Degree(s)

Certificate – Culinary Arts
Bachelor – Hospitality Management; Tourism Management
Master – International Hospitality and Tourism Management

Program Term

Culinary and Wine Certificate – 11.5 months
Bachelor – four years (127 credit hours)
Master – 12-16 months (36 credit hours)

Academic Credit

For Culinary and Wine Institute at Carolina, ServSafe certification will be accepted

Annual Costs

Academic Programs – www.sc.edu/bursar
Culinary Arts Program – www.culinaryUSC.org/register.html

Admissions Phone

Academic Programs: (803) 777-6665 or (803) 777-6608
Culinary Arts Program: (803) 777-8225

Website URL

www.hrtm.sc.edu/hrtm or www.culinaryusc.org

Auguste Escoffier School of Culinary Arts-Austin (formerly Culinary Academy of Austin) Culinary Arts Austin, Texas

<i>Introduction</i>	Auguste Escoffier School of Culinary Arts- Austin (formerly Culinary Academy of Austin). The school provides innovative and effective programs for the development of skills in culinary and pastry arts. The proprietary Escoffier Learning System, which is based on the techniques and recipes as developed by Auguste Escoffier, produces highly competent professionals for entry-level employment in the global hospitality industry. Through an historic affiliation with the Auguste Escoffier Foundation in Villeneuve-Loubet, France, the School in Austin offers a unique training environment teaching classic and international fusion cuisines to a new generation of professionals.
<i>Degree(s)</i>	Certificate – Culinary Arts
<i>Program Term</i>	12 months/6 months
<i>Academic Credit</i>	ServSafe® Course and certificate (1) Introduction to Professional Cooking
<i>Work Experience Credit</i>	N/A
<i>Scholarships (ProStart specific)</i>	Yes Culinary
<i>Annual Costs</i>	\$23,825.00
<i>Admissions Phone</i>	(866) 552-2433 or (512) 451-5743
<i>Website URL</i>	www.culinaryacademyofaustin.com

Le Cordon Bleu Schools North America

Le Cordon Bleu College of Culinary Arts

Austin, Texas

Introduction

Classic Culinary Techniques Combined with Modern Innovations at Le Cordon Bleu School for Culinary Arts – Drawing upon over a 100 year heritage of culinary excellence; Le Cordon Bleu College of Culinary Arts represents classic culinary techniques with modern innovations and the latest in global cuisine. Le Cordon Bleu Schools in Culinary training North America provide a creative and supportive community where passionate individuals can immerse themselves in the culinary world. Here, culinary school students work alongside caring, experienced chef instructors and are taught the skills necessary to pursue a professional career in the culinary/hospitality industry.

Degree(s)

Certificate – Culinary Arts; Baking and Pastry
Associates – Culinary Arts; Baking and Pastry; Culinary Operations;
Hospitality & Restaurant Management
Bachelors – Culinary Management

Program Term

Varies

Academic Credit

Student must be admitted as a degree/ certificate -seeking student at School (Name) within 24 months of high school graduation.

Students must graduate from high school with a minimum grade point average of 2.0 (on a 4.0 scale) or 3.0 (on a 5.0 scale) and have successfully received the National Restaurant Association Education Foundation (NRAEF) ProStart National Certificate of Achievement.

Should the student fail to make satisfactory progress in the next higher-level course, the student may be required to transfer back to a lower level course at the direction of School (Name).

A student not meeting college admission requirements or a student who is not accepted for admittance will be counseled regarding their options for admission.

All proficiency credit will be awarded after the student is accepted at School (Name). Tuition will be prorated for these proficiency credits; a fee of \$100.00 per course will be charged to and paid by the student.

Culinary Foundations 1 – LCBC110 (4 Credits)

Annual Costs

Contact Admissions for current tuition information or visit the website

Admissions Phone

(800) 736.6126

Website URL

www.chefs.edu

Le Cordon Bleu Schools North America

Le Cordon Bleu College of Culinary Arts

Dallas, Texas

Introduction

Classic Culinary Techniques Combined with Modern Innovations at Le Cordon Bleu School for Culinary Arts – Drawing upon over a 100 year heritage of culinary excellence; Le Cordon Bleu College of Culinary Arts represents classic culinary techniques with modern innovations and the latest in global cuisine. Le Cordon Bleu Schools in Culinary training North America provide a creative and supportive community where passionate individuals can immerse themselves in the culinary world. Here, culinary school students work alongside caring, experienced chef instructors and are taught the skills necessary to pursue a professional career in the culinary/hospitality industry.

Degree(s)

Certificate – Culinary Arts; Baking and Pastry
Associates – Culinary Arts; Baking and Pastry; Culinary Operations;
Hospitality & Restaurant Management
Bachelors – Culinary Management

Program Term

Varies

Academic Credit

Student must be admitted as a degree/ certificate -seeking student at School (Name) within 24 months of high school graduation.

Students must graduate from high school with a minimum grade point average of 2.0 (on a 4.0 scale) or 3.0 (on a 5.0 scale) and have successfully received the National Restaurant Association Education Foundation (NRAEF) ProStart National Certificate of Achievement.

Should the student fail to make satisfactory progress in the next higher-level course, the student may be required to transfer back to a lower level course at the direction of School (Name).

A student not meeting college admission requirements or a student who is not accepted for admittance will be counseled regarding their options for admission.

All proficiency credit will be awarded after the student is accepted at School (Name). Tuition will be prorated for these proficiency credits; a fee of \$100.00 per course will be charged to and paid by the student.

Culinary Foundations 1 – LCBC110 (4 Credits)

Annual Costs

Contact Admissions for current tuition information or visit the website

Admissions Phone

(800) 736.6126

Website URL

www.chefs.edu



Culinary Institute of Virginia is the School of Culinary Arts
at ECPI College of Technology.

Culinary Institute of Virginia

School of Culinary Arts of ECPI University

Norfolk, Virginia

Introduction

The Culinary Institute of Virginia prepares students for success in the competitive field of food service. Our Culinary Arts program includes standards-based, hands-on training with an emphasis on mastering basic professional culinary skills. Our Food Service Management program integrates the fundamentals of culinary arts and food service operations with principles of management to prepare students to be successful in today's hospitality industry. Throughout both programs, students work with their career advisors to coordinate externships at local and destination foodservice operations, allowing students to graduate with industry experience.

Degree(s)

Associate – Culinary Arts

Bachelor – Business Administration with a concentration in Food Service Management

Program Term

Associate – can be obtained in less than 15 months

Bachelor – 2.5 years

Academic Credit

Reviewed by Director of Education on a case-by-case basis

Work Experience Credit

Reviewed by Director of Education on a case-by-case basis

Scholarships

\$2,000 scholarship available for students graduating with a minimum grade point average of 2.0 on a 4.0 scale (3.0 on a 5.0 scale) with a letter of reference from an employer or ProStart teacher

Annual Costs

Please contact the admissions office for tuition information

Admissions Phone

(757) 858-CHEF (2433)

(866) 619-CHEF (2433)

Website URL

www.chefva.com



J. Sargeant Reynolds Community College

Center for Culinary Arts, Tourism and Hospitality

Richmond, Virginia

<i>Introduction</i>	The purpose of our programs is to provide students the opportunity to stimulate their talents and master skills that prepare them for lifelong career progression within the hospitality, foodservice and tourism industries.
<i>Degree(s)</i>	Certificate – Pastry Arts Associate – Culinary Arts; Hospitality Management
<i>Program Term</i>	Pastry Arts Certificate – three semesters Culinary Arts Associate Degree – two years (6 semesters) of 15-month <i>Fast Track</i> Hospitality Management Associate Degree – six semesters
<i>Work Experience Credit</i>	Enrollment in and completion of HRI 190/290 is required; however, students will be granted credit toward the training station rotation for hours worked in coordinated internships (or other supervised field studies) as part of a ProStart Program. Tuition will not be waived for HRI 190/HRI 290.
<i>Scholarships</i>	J. Sargeant Reynolds Community College Educational Foundation administers various scholarships. In addition to these scholarship awards, several scholarships are available exclusively for hospitality management and culinary arts students.
<i>Annual Costs</i>	In-state tuition for the Pastry Arts Certificate – \$3,485.70* (Certificate) In-state tuition for the Culinary Arts AAS Degree – \$8,907.90* (Degree) In-state tuition for the Hospitality Management AAS Degree – \$8,907.90* (Degree) Out of-state tuition for the Pastry Arts Certificate – \$8,658.90* (Certificate) Out of-state tuition for the Culinary Arts AAS Degree – \$22,128.30* (Degree) Out of-state tuition for Hospitality Management AAS Degree – \$22,128.30 (Degree) *Textbooks, Uniform, Tool Kit, and other class materials are not included.
<i>Admissions Phone</i>	(804) 523-5301
<i>Website URL</i>	www.reynolds.edu/hospitality www.reynolds.edu/hospitality/advising.htm www.reynolds.edu/hospitality/faq.htm



The International Culinary School at The Art Institute of Seattle Culinary Arts Seattle, Washington

Introduction

At The Art Institute of Seattle, our educational program is designed to open your eyes to culinary arts as a creative process with a strong business foundation. You'll study the fundamentals of fine cuisine, nutrition, purchasing, cost control, kitchen management, and restaurant procedures. Our professional kitchens, rich with terra cotta tile and stainless steel equipment, are your hands-on classrooms. You'll shop world-famous Pike Place Market for the freshest of ingredients. You'll cook or serve in Portfolio, our own restaurant overlooking the Olympic Mountains and Elliott Bay.

Our graduates will be prepared for entry-level positions in an industry where there is tremendous opportunity and flexibility. From experimenting with new ingredients to exploring new cultures and cuisine, culinary artists blend art and science to select and pair ingredients, combine flavors into dishes, dishes into menus, and menus into bodies of work. Their creations have the power to delight, excite, and impress. It's their zeal for cooking that sets the stage for new styles of thinking while never losing sight of technique and the rigors of the business.

Degree(s)

Certificate – Art of Cooking; Baking & Pastry
Associate – Culinary Arts; Baking & Pastry
Bachelor – Culinary Arts Management

Program Term

Diploma – four quarters, 42 credits
Associate – 6 quarters (11 weeks each), 90 credits
Bachelor – twelve quarters (11 weeks each), 180 credits

Academic Credit

Up to 12 credits for any combination of the following programs:
Safety and Sanitation with ServSafe Food Safety certificate; Elective; Externship; Management, Supervision and Career Development; Culinary Nutrition*
* Some restrictions apply for approval of Culinary Nutrition credits. See local school for details.
Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the Chef Director and Dean of Academic Affairs

Work Experience Credit

Reviewed by Chef Director and Dean of Academic Affairs on a case-by-case basis

Scholarships

\$500 for participation in ProStart competition with The Art Institute of Seattle award letter certifying participation
Art Institutes Culinary Scholarship Competition: Annually award over \$150,000
Nearly \$1,000,000 (one million dollars) awarded in scholarships annually

Annual Costs

\$29,480 as of September 2009. Includes tuition for four consecutive quarters (academic year; five classes per quarter) and lab fees

Admissions Phone

(800) 275-2471

Website URL

www.artinstitutes.edu/seattle/

Le Cordon Bleu Schools North America

Le Cordon Bleu College of Culinary Arts

Seattle, Washington

Introduction

Classic Culinary Techniques Combined with Modern Innovations at Le Cordon Bleu School for Culinary Arts – Drawing upon over a 100 year heritage of culinary excellence; Le Cordon Bleu College of Culinary Arts represents classic culinary techniques with modern innovations and the latest in global cuisine. Le Cordon Bleu Schools in Culinary training North America provide a creative and supportive community where passionate individuals can immerse themselves in the culinary world. Here, culinary school students work alongside caring, experienced chef instructors and are taught the skills necessary to pursue a professional career in the culinary/hospitality industry.

Degree(s)

Certificate – Culinary Arts; Baking and Pastry
Associates – Culinary Arts; Baking and Pastry; Culinary Operations;
Hospitality & Restaurant Management
Bachelors – Culinary Management

Program Term

Varies

Academic Credit

Student must be admitted as a degree/ certificate -seeking student at School (Name) within 24 months of high school graduation.

Students must graduate from high school with a minimum grade point average of 2.0 (on a 4.0 scale) or 3.0 (on a 5.0 scale) and have successfully received the National Restaurant Association Education Foundation (NRAEF) ProStart National Certificate of Achievement.

Should the student fail to make satisfactory progress in the next higher-level course, the student may be required to transfer back to a lower level course at the direction of School (Name).

A student not meeting college admission requirements or a student who is not accepted for admittance will be counseled regarding their options for admission.

All proficiency credit will be awarded after the student is accepted at School (Name). Tuition will be prorated for these proficiency credits; a fee of \$100.00 per course will be charged to and paid by the student.

Culinary Foundations 1 – LCBC110 (4 Credits)

Annual Costs

Contact Admissions for current tuition information or visit the website

Admissions Phone

(800) 736.6126

Website URL

www.chefs.edu

Northwest Culinary Institute

Culinary Arts

Vancouver, Washington

<i>Introduction</i>	An Apprenticeship Approach to the Culinary Arts. This program is taught with the educational goals of the American Culinary Federation in mind. Students are prepared to achieve ACF certifications as “Certified Culinarian” by the end of the program.
<i>Degree(s)</i>	Certificate – Diploma
<i>Program Term</i>	9 Month
<i>Scholarships</i>	\$2,000
<i>Annual Costs</i>	\$16,000
<i>Admissions Phone</i>	(360)695-2500
<i>Website URL</i>	www.northwestculinary.com

Fox Valley Technical College

Department of Culinary Arts & Hospitality

Appleton, Wisconsin

Introduction

Culinary Arts is designed to provide you with opportunities and professional training for a successful and rewarding career in the food service industry. You will experience extensive laboratory training along with classroom and homework activities.

Hotel & Restaurant Management is designed to help you explore many facets of the restaurant, hotel & hospitality industry. Included in this program are selling strategies, tourism coordination, and other opportunities to apply your skills across the industry.

Degree(s)

Associate – Culinary Arts; Hotel & Restaurant Management

Certificate – Advanced Baking; Advanced Culinary Arts

Apprenticeship – Restaurant & Hotel Cooking

Program Term

Semester

Work Experience Credit

Advanced Standing: 7 credits

Scholarships

Available

Annual Costs

\$6,500 per year

Admissions Phone

(920) 735-5600

Website URL

www.fvtc.edu



Nicolet Area Technical College

Culinary Arts

Rhineland, Wisconsin

<i>Introduction</i>	The Culinary Arts program begins with basic theory and techniques of food production and service. Building on these basics, the program then develops advanced culinary techniques as well as skills in menu planning, purchasing, cost control and food service supervision through a combination of lecture, demonstration, and extensive hands-on experience.
<i>Degree(s)</i>	Associate – Culinary Arts
<i>Program Term</i>	Semester
<i>Academic Credit</i>	Sanitation and Safety – 10-316-121 (2 credits) Internship in Culinary Arts – 10-316-190 (2 credits)
<i>Work Experience Credit</i>	Culinary Arts Internship: placement in selected restaurant establishments to gain experience in work situations. Work plans will be constructed to include multiple aspects of the food service industry (2 credits)
<i>Scholarships</i>	Nicolet College Foundation distributes more than 150 scholarships annually
<i>Annual Costs</i>	\$97.05 per credit
<i>Admissions Phone</i>	(715) 365-4451 or (800) 544-3039 ext. 4451
<i>Website URL</i>	www.nicoletcollege.edu

University of Wisconsin-Stout

Hotel, Restaurant and Tourism Management

Menomonie, Wisconsin

<i>Introduction</i>	The University of Wisconsin-Stout is home to one of the largest Hotel, Restaurant and Tourism programs in the country. Our current placement rate is 99 percent with over 200 companies coming to campus to hire our graduates. Our professors possess real world experiences that add strength to the array of classes that are “hands-on, minds on.” UW-Stout is one of the few laptop campuses, implemented to enhance teaching and learning. UW-Stout is the first Malcolm Baldrige Award recipient in higher education.
<i>Degree(s)</i>	Bachelor – Hotel, Restaurant & Tourism Management; Service Management; Golf Enterprise Management
<i>Program Term</i>	Four years or three-year re-calendered option Fall or Spring
<i>Academic Credit</i>	HT 100 Introduction to Hospitality, FN 105 Principles of the Food Industry, HT 121 Principles of Foodservice Operation, HT 150 Institutional Food Purchasing, FN-260 Menu Planning and Design 9 credits total
<i>Scholarships</i> <i>(Prostart specific)</i>	Available from the University Foundation
<i>Annual Cost</i>	Approximately \$7,584
<i>Admissions Phone</i>	(715) 232-1431 or (715) 232-1411
<i>Website URL</i>	admissions.uwstout.edu/hrtm



Sheridan College

The Wyoming Culinary Institute & Hospitality Management Program

Sheridan, Wyoming

Introduction

Sheridan College is located at the foot of the beautiful Bighorn Mountains in northern Wyoming. We offer an Associate of Applied Science degree in both Hospitality Management and Culinary Arts as well as Certificates in Baking and Pastry, Catering and Event Planning. These programs provide students with intensive, hands-on experience and instruction in a real life setting at our new culinary kitchen and restaurant with a student/teacher ratio of 14:1. We offer job placement within the state of Wyoming and the surrounding area as well as numerous opportunities to work both during school and upon graduation. We are working with the American Culinary Federation (ACF) on a certified culinarian program.

Degree(s)

Certificate – Baking and Pastry; Catering; Hospitality Management; Event Planning
Associate – Culinary Arts; Hospitality Management

Program Term

Certificate – one year (two semesters – block schedule), plus a nine-hour paid internship after final semester
Associate – two years (four semesters – block schedule), plus a nine-hour paid internship after final semester

Academic Credit

Sanitation with ServSafe Certification – CULA 1000
Introduction to Hospitality – FSHM 1500 for students enrolling in Hospitality Management programs

Work Experience Credit

Two credit hours will be applied towards Internship – FSHM 2970

Annual Costs

Depending on credit load, for year 2008-2009 approximately \$7,500 per year which includes tuition, room and board and books. Some extra fees may apply depending on your major course of study

Admissions Phone

Admissions: (800) 913-9139 ext. 2002; Program Director: (800) 913-9139 ext. 3508

Website URL

www.sheridan.edu