

National ProStart Collegiate PASSPORT

THE CULINARY INSTITUTE
OF AMERICA

Feeding
Dreams.

CULINARD

ProStart
National Restaurant Association
Educational Foundation

LE CORDON BLEU
NORTH AMERICA

Building
Futures.

ProStart
National Restaurant Association
Educational Foundation

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About ProStart®

The ProStart® program, administered by the [National Restaurant Association Educational 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.



 NRAEF.org/ProStart

 [ProStartProgram](https://www.facebook.com/ProStartProgram)

 [@ProStart](https://twitter.com/ProStart)

 [ProStartProgram](https://www.youtube.com/ProStartProgram)

The Chef's Academy

Morrisville, North Carolina and Indianapolis, Indiana



The Chef's Academy is the culinary division of Harrison College. Our schools offer an Associate's Degrees in Culinary Arts, Pastry Arts. 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.

DEGREES

- Associates – Culinary Arts
- Associates – Baking & Pastry Arts

PROGRAM TERMS

80 weeks for Associates degrees

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

*ProStart Students enrolled in any program may test out of additional courses: (Fee Waived)

- FS1010 Food Safety Sanitation (4 cr.) – Current Food Safety Certificate required.
- FS1030 Purchasing for Food Service (4 cr.)
- FS1020 Food Service Math (4 cr.) (Written Test Out)
- SPN1050 Spanish (4 cr.) (Written Test Out)
- CA1010/CA1000 Intro to Culinary Arts (8/6 cr.) (Practical Test Out)

WORK EXPERIENCE CREDIT

N/A

SCHOLARSHIPS (PROSTART SPECIFIC)

- \$500, \$750 and \$1000 scholarships awarded for 3rd, 2nd and 1st place Culinary and Management competition winners at the State ProStart Competitions.
- \$1500, \$2000 and \$2500 scholarships awarded for 3rd, 2nd and 1st place Culinary and Management competition winners at the National ProStart

ANNUAL COST

\$14,000-17,000 per academic year depending on program version



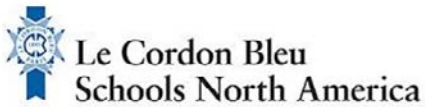
(800) 919-2500 (North Carolina and Indiana) |



www.thechefsacademy.com

Le Cordon Bleu College of Culinary Arts

16 locations throughout North America



Our heritage of culinary excellence and strong educational leadership dates back to 1895 when the first Le Cordon Bleu school opened its doors in Paris. Since then, Le Cordon Bleu has trained generations of culinary professionals. Building on rich tradition, our curriculum teaches classic techniques developed by the French as the basis for all types of cuisine, spiced with innovations culled from global influences. With 30 schools across five continents, Le Cordon Bleu provides more than 20,000 students each year with unrivaled experiences in the culinary arts. The training our students receive combines precision techniques with contemporary technology and equipment. It is designed to prepare aspiring professional cooks for the challenges of an ever-changing culinary world. To this day, our schools follow the guiding principles established by the original school: informative demonstrations, hands-on teaching by experienced instructors, fine ingredients, and foundational techniques.

DEGREES

- Le Cordon Bleu Culinary Arts Certificate
- Le Cordon Bleu Patisserie and Baking Associates degree
- Le Cordon Bleu Culinary Arts Associates degree
- Le Cordon Bleu Patisserie and Baking Associates degree
- Le Cordon Bleu Culinary Operations Associates degree
- Le Cordon Bleu Culinary Arts Management Associates degree
- Le Cordon Bleu Hospitality & Restaurant Management Bachelor of Arts degree
- Le Cordon Bleu Culinary Arts Management

PROGRAM TERMS

Associates 21 months, Bachelors 2 + 2 Hybrid online & on-ground program

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

Le Cordon Bleu ProStart Collegiate Passport Scholarship — Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.

WORK EXPERIENCE CREDIT

Le Cordon Bleu ProStart — Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.

SCHOLARSHIPS (PROSTART SPECIFIC)

- Le Cordon Bleu Competitions Scholarship — Scholarships awarded to the winners of state and national competitions.
- State: 1st place \$5,000, 2nd place \$2,500, 3rd place \$1,000
- National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7,500

ANNUAL COST

Costs vary by program and school. Program and school specific details available at www.chefs.edu.



(888) 793-3222 |



www.chefs.edu

The Culinary Institute of America

Hyde Park, New York; San Antonio, Texas; St. Helena, California



THE WORLD'S PREMIER CULINARY COLLEGE

Founded in 1946, The Culinary Institute of America is an independent, not-for-profit college offering gold-standard associate and bachelor's degrees with majors in culinary arts, baking and pastry arts, and culinary science, as well as certificate programs in culinary arts and wine and beverage studies.

Guided by its core values of excellence, leadership, professionalism, ethics, and respect for diversity, the CIA strives to foster an atmosphere where students can develop both professionally and personally. At the CIA, aspiring culinarians gain the general knowledge and specific skills they need to grow into positions of leadership in the foodservice and hospitality industry, the largest private employer in the United States.

As the world's premier culinary college, the CIA is renowned for its proven degree programs, expert faculty, and world-class educational facilities. The college awards the degree of Bachelor of Professional Studies (BPS) and Associate in Occupational Studies (AOS) in culinary arts or baking and pastry arts. All CIA degree programs emphasize professional, hands-on learning in the college's kitchens, bakeshops, and on-campus restaurants.

The CIA has a network of 45,000-plus alumni that includes industry leaders such as Grant Achatz, Anthony Bourdain, Anne Burrell, Maneet Chauhan, Roy Choi, Cat Cora, Dan Coudreaut, Steve Ells, Johnny Iuzzini, Charlie Palmer, and Roy Yamaguchi. The college has campuses in Hyde Park, NY; St. Helena, CA; San Antonio, TX; and Singapore. Approximately 90 percent of the CIA's students receive financial aid in the form of scholarships, grants, loans, and work-study.

The Culinary Institute of America is accredited by the prestigious Middle States Commission on Higher Education, the premier accrediting body of the region. This adds to the long-term value and marketability of the degree, and allows CIA graduates to pursue advanced degrees at top colleges and universities.

DEGREES

- Associate in Culinary Arts and Baking & Pastry Arts
- Bachelor's in Culinary Arts Management, Baking & Pastry Arts Management and Culinary Science

PROGRAM TERMS

Associates degree 21-months. Bachelor's 38-months

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

Students enrolling at the New York campus can request transfer credit for the CIA's Food Safety course. To do so, they must attach a copy of their National Restaurant Association (NRA) ServSafe® certificate.

WORK EXPERIENCE CREDIT

N/A

SCHOLARSHIPS (PROSTART SPECIFIC)

There is a \$4,000 National ProStart Certificate of Achievement Scholarship available to students at the New York campus. There are also a variety of National Student Organization (NSO) competition scholarships, as well as an NSO Essay Scholarship, available to students at all three of the CIA's U.S.-based campuses.

ANNUAL COST

Annual tuition: \$26,460



(800) CULINARY (285-4627) |



www.ciachef.edu

The International Culinary Schools at the Art Institutes

Over 40 locations throughout North America



**THE INTERNATIONAL
CULINARY SCHOOLSSM**
at The Art Institutes

The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs offered at over 40 Art Institutes schools. Our schools' culinary program areas 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.

DEGREES

- Certificate: Culinary Arts; Culinary Arts and Baking & Pastry Arts; Baking & Pastry
- Bachelors: Bachelors Culinary Management; Food & Beverage Management; Hospitality Management
- Associates: Culinary Arts; Baking & Pastry

PROGRAM TERMS

9–36 months depending on the degree and program

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

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 articulated to ProStart® students on a case-by-case basis upon review by the local school's Chef Director and Dean of Academic Affairs.

WORK EXPERIENCE CREDIT

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

SCHOLARSHIPS (PROSTART SPECIFIC)

Scholarships are awarded to ProStart competition winners (state and national level competitions); ProStart With A Purpose Essay Competition, Chopped Scholarship Competition, other financial aid and scholarship assistance available for students meeting academic or financial requirements

ANNUAL COST

Costs vary by program and school. Program- and school-specific details are available at www.artinstitutes.edu.



(888) 328-7300 |



www.artinstitutes.edu

*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.

Culinard, The Culinary Institute of Virginia College

Birmingham, Alabama



The Culinary Arts program at Virginia College provides a diversified, intensive education in food preparation following the program guidelines of the American Culinary Federation Accrediting Commission. Students receive hands-on training designed to provide a solid background of culinary skills and are instructed in fundamental, intermediate, and advanced culinary arts. As part of the curriculum, students are placed in an externship under the direction of certified chefs and industry professionals in a restaurant or other food service environment. The Pastry Arts program is designed to instruct students in contemporary pastry chef techniques, plated desserts and decorative media, as well as sugar and chocolate show pieces, wedding cake disciplines and management skills.

These programs are designed to provide learning experiences that offer more than just a cooking school — it offers a solid background of practical training in various culinary arts directly related to the hospitality/food service industry.

DEGREES

Certificate: Culinary Arts & Pastry Arts Diploma

PROGRAM TERMS

36 Weeks

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

Students successfully passing the ServSafe managers certificate will be eligible for a \$250 amount taken off their tuition if they enroll in the program.

WORK EXPERIENCE CREDIT

N/A

SCHOLARSHIPS (PROSTART SPECIFIC)

\$500 per student

ANNUAL COST

The total tuition for the Culinary Arts program is \$15,654. The total tuition for the Pastry Arts program is \$15,654. Each program is approximately nine months in length.



(205) 802-1200 |



www.culinard.com

Northern Arizona University The W.A. Franke College of Business, School of Hotel and Restaurant Management

Flagstaff, Arizona



We prepare professionals for an industry that loves change – one where mergers and re-branding are a way of life.

Our graduates have an internal toolbox of skills and attitudes that help them adapt and thrive. They think in terms of keeping service fresh and lively. Our recruiters like that.

As prospective students or potential industry partners, we invite you to become a part of this dynamic program. The 2012 Hospitality Leadership students created their “Oath of Hospitality Professionals.” It will give you a sense of the depth and breadth of the commitment you will be making to the HRM program and the Hospitality Industry Worldwide.

DEGREES

- Bachelors: Hotel and Restaurant Management and International Hospitality Management
- Masters: Applied Management for Hospitality Professionals

PROGRAM TERMS

4 years for First Time Freshman and Two years for Masters

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

N/A

WORK EXPERIENCE CREDIT

Up to 200 hours.

SCHOLARSHIPS (PROSTART SPECIFIC)

N/A

ANNUAL COST

Please refer to the website below to find your individual annual cost:

<http://nau.edu/tuition-and-cost>



(888) 628-2968 |



<http://hrm.nau.edu>

Le Cordon Bleu College of Culinary Arts

Scottsdale Arizona



Our heritage of culinary excellence and strong educational leadership dates back to 1895 when the first Le Cordon Bleu school opened its doors in Paris. Since then, Le Cordon Bleu has trained generations of culinary professionals. Building on rich tradition, our curriculum teaches classic techniques developed by the French as the basis for all types of cuisine, spiced with innovations culled from global influences. With 30 schools across five continents, Le Cordon Bleu provides more than 20,000 students each year with unrivaled experiences in the culinary arts. The training our students receive combines precision techniques with contemporary technology and equipment. It is designed to prepare aspiring professional cooks for the challenges of an ever-changing culinary world. To this day, our schools follow the guiding principles established by the original school: informative demonstrations, hands-on teaching by experienced instructors, fine ingredients, and foundational techniques.

When you graduate, in recognition of your accomplishment, you'll receive a specialized degree, certificate, or diploma, along with the coveted Le Cordon Bleu Diplôme.

DEGREES

- Associates degree: Le Cordon Bleu Culinary Arts
- Associates degree: Le Cordon Bleu Patisserie and Baking
- Associates degree: Le Cordon Bleu Culinary Operations
- Associates degree: Le Cordon Bleu Hospitality & Restaurant Management – Online
- Bachelors of Arts: Le Cordon Bleu Culinary Arts Management – Online

PROGRAM TERM

Associates 21 months, Bachelors 2 + 2 Hybrid online & on-ground program

SCHOLARSHIPS (PROSTART SPECIFIC)

- Le Cordon Bleu ProStart Collegiate Passport Scholarship – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu ProStart – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.
- State: 1st place \$5,000, 2nd place \$2,500, 3rd place \$1,000
- National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7,500

ANNUAL COSTS

Costs vary by program and school. Program and school specific details available at www.chefs.edu.



(888) 557-4222 |



www.chefs.edu/scottsdale

The Culinary Institute of America at Greystone

St. Helena, California



THE WORLD'S PREMIER CULINARY COLLEGE

Founded in 1946, The Culinary Institute of America is an independent, not-for-profit college whose mission is to provide the world's best professional culinary education. Students choose the CIA for our gold-standard education programs, expert faculty, world-class facilities, and outstanding career opportunities.

The Culinary Institute of America at Greystone is the college's California campus set in the heart of the world-famous Napa Valley. It's one of the world's most unique and inspiring campuses for culinary education. Perhaps no other destination in the world offers a richer food and wine education experience in one location.

The California campus offers the degree Associate in Occupational Studies (AOS) in either culinary arts or baking and pastry arts. The degree programs provide more than 1,300 hours of hands-on learning in the college's professionally equipped kitchens and bakeshops. Students also prepare and serve world-class cuisine in the college's famous on-campus restaurants — Wine Spectator Greystone Restaurant, The Conservatory Restaurant, and the Bakery Café by illy.

Guided by its core values of excellence, leadership, professionalism, ethics, and respect for diversity, the CIA strives to foster an atmosphere where students can develop both professionally and personally. Students at Greystone enjoy a vibrant campus life that includes a variety of student clubs, world-class conferences that draw industry leaders to the college, and fun student events. On-campus housing includes three residence halls: the Guest House, Vineyard Lodge I, and Vineyard Lodge II.

DEGREES

- Certificate: Accelerated Culinary Arts Certificate Program
- Accelerated Wine & Beverage Certificate Program
- Associates: Occupational Studies in Culinary Arts
- Associate: Occupational Studies in Baking & Pastry Arts

PROGRAM TERMS

Associates degree 21-months

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

N/A

WORK EXPERIENCE CREDIT

N/A

SCHOLARSHIPS (PROSTART SPECIFIC)

There are a variety of National Student Organization (NSO) competition scholarships and an NSO Essay Scholarship available to students.

ANNUAL COST

Tuition Cost \$26,460



(800) CULINARY (or 285-4627) |



www.ciachef.edu/california

California State Polytechnic University, Pomona(Cal Poly Pomona) The Collins College of Hospitality Management

Pomona, California



Founded in 1973, The Collins College of Hospitality Management is the first and largest four-year hospitality management degree program in California and the only hospitality management college on the West Coast.

Approximately 1,200 undergraduate and graduate students receive a superior education in the state-of-the-art Collins College facilities, where they learn to apply hospitality management theories and concepts to real-world settings. A customized curriculum prepares students for careers in restaurant management, hotel/resort management, club management, culinary product development, tourism management, and special events/meeting planning. Part of this unique academic experience includes managing and operating the full-service Restaurant at Kellogg Ranch.

DEGREES

- Bachelors: B.S. in Hospitality Management
- Masters: M.S. in Hospitality Management

PROGRAM TERMS

4-year for First Time Freshman, 2-year for Transfers, 2-year for Masters

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

HRT 101 Introduction to the Hospitality Industry

WORK EXPERIENCE CREDIT

Up to 400 of the required 800 hours of work experience required for HRT 341, Professional Work Experience

SCHOLARSHIPS (PROSTART SPECIFIC)

Available for ProStart students with a 2.75 GPA or higher upon completion of high school

ANNUAL COST

- California resident full-time undergraduate fees – \$6,700
- Out-of-State resident full-time undergraduate fees – \$15,552



(909) 869-2275 |



www.csupomona.edu/~collins

Le Cordon Bleu College of Culinary Arts

Los Angeles, California Hollywood



Our heritage of culinary excellence and strong educational leadership dates back to 1895 when the first Le Cordon Bleu school opened its doors in Paris. Since then, Le Cordon Bleu has trained generations of culinary professionals. Building on rich tradition, our curriculum teaches classic techniques developed by the French as the basis for all types of cuisine, spiced with innovations culled from global influences. With 30 schools across five continents, Le Cordon Bleu provides more than 20,000 students each year with unrivaled experiences in the culinary arts. The training our students receive combines precision techniques with contemporary technology and equipment. It is designed to prepare aspiring professional cooks for the challenges of an ever-changing culinary world. To this day, our schools follow the guiding principles established by the original school: informative demonstrations, hands-on teaching by experienced instructors, fine ingredients, and foundational techniques.

When you graduate, in recognition of your accomplishment, you'll receive a specialized degree, certificate, or diploma, along with the coveted Le Cordon Bleu Diplôme.

DEGREE(S)

- Associates degree: Le Cordon Bleu Culinary Arts
- Associates degree: Le Cordon Bleu Patisserie and Baking

PROGRAM TERM

Associates 21 months

SCHOLARSHIPS (PROSTART SPECIFIC)

- Le Cordon Bleu ProStart Collegiate Passport Scholarship – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu ProStart – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.

State: 1st place \$5,000, 2nd place \$2,500, 3rd place \$1,000

National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7,500

ANNUAL COSTS

Costs vary by program and school. Program and school specific details available at www.chefs.edu.



(888) 557-4222 |



www.chefs.edu/los-angeles

Le Cordon Bleu College of Culinary Arts

Sacramento, California



Our heritage of culinary excellence and strong educational leadership dates back to 1895 when the first Le Cordon Bleu school opened its doors in Paris. Since then, Le Cordon Bleu has trained generations of culinary professionals. Building on rich tradition, our curriculum teaches classic techniques developed by the French as the basis for all types of cuisine, spiced with innovations culled from global influences. With 30 schools across five continents, Le Cordon Bleu provides more than 20,000 students each year with unrivaled experiences in the culinary arts. The training our students receive combines precision techniques with contemporary technology and equipment. It is designed to prepare aspiring professional cooks for the challenges of an ever-changing culinary world. To this day, our schools follow the guiding principles established by the original school: informative demonstrations, hands-on teaching by experienced instructors, fine ingredients, and foundational techniques.

When you graduate, in recognition of your accomplishment, you'll receive a specialized degree, certificate, or diploma, along with the coveted Le Cordon Bleu Diplôme.

DEGREE(S)

- Certificate: Le Cordon Bleu Culinary Arts
- Associates degree: Le Cordon Bleu Culinary Arts
- Associates degree: Le Cordon Bleu Patisserie and Baking

PROGRAM TERM

Associates 21 months

SCHOLARSHIPS (PROSTART SPECIFIC)

- Le Cordon Bleu ProStart Collegiate Passport Scholarship – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu ProStart – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.
- State: 1st place \$5,000, 2nd place \$2,500, 3rd place \$1,000
- National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7,500

ANNUAL COSTS

Costs vary by program and school. Program and school specific details available at www.chefs.edu.



(888) 557-4222 |



www.chefs.edu/sacramento

Le Cordon Bleu Schools North America

San Francisco, California



Our heritage of culinary excellence and strong educational leadership dates back to 1895 when the first Le Cordon Bleu school opened its doors in Paris. Since then, Le Cordon Bleu has trained generations of culinary professionals. Building on rich tradition, our curriculum teaches classic techniques developed by the French as the basis for all types of cuisine, spiced with innovations culled from global influences. With 30 schools across five continents, Le Cordon Bleu provides more than 20,000 students each year with unrivaled experiences in the culinary arts. The training our students receive combines precision techniques with contemporary technology and equipment. It is designed to prepare aspiring professional cooks for the challenges of an ever-changing culinary world. To this day, our schools follow the guiding principles established by the original school: informative demonstrations, hands-on teaching by experienced instructors, fine ingredients, and foundational techniques.

When you graduate, in recognition of your accomplishment, you'll receive a specialized degree, certificate, or diploma, along with the coveted Le Cordon Bleu Diplôme.

DEGREE(S)

- Associates degree: Le Cordon Bleu Culinary Arts
- Associates degree: Le Cordon Bleu Patisserie and Baking

PROGRAM TERM

Associates 21 months

SCHOLARSHIPS (PROSTART SPECIFIC)

- Le Cordon Bleu ProStart Collegiate Passport Scholarship – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu ProStart – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.
- State: 1st place \$5,000, 2nd place \$2,500, 3rd place \$1,000
- National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7,500

ANNUAL COSTS

Costs vary by program and school. Program and school specific details available at www.chefs.edu.



(888) 557-4222 |



www.chefs.edu/san-francisco

Le Cordon Bleu College of Culinary Arts

Los Angeles, California Pasadena



Our heritage of culinary excellence and strong educational leadership dates back to 1895 when the first Le Cordon Bleu school opened its doors in Paris. Since then, Le Cordon Bleu has trained generations of culinary professionals. Building on rich tradition, our curriculum teaches classic techniques developed by the French as the basis for all types of cuisine, spiced with innovations culled from global influences. With 30 schools across five continents, Le Cordon Bleu provides more than 20,000 students each year with unrivaled experiences in the culinary arts. The training our students receive combines precision techniques with contemporary technology and equipment. It is designed to prepare aspiring professional cooks for the challenges of an ever-changing culinary world. To this day, our schools follow the guiding principles established by the original school: informative demonstrations, hands-on teaching by experienced instructors, fine ingredients, and foundational techniques.

When you graduate, in recognition of your accomplishment, you'll receive a specialized degree, certificate, or diploma, along with the coveted Le Cordon Bleu Diplôme.

DEGREE(S)

- Associates degree: Le Cordon Bleu Culinary Arts
- Associates degree: Le Cordon Bleu Patisserie and Baking

PROGRAM TERM

Associates: 21 months

SCHOLARSHIPS (PROSTART SPECIFIC)

- Le Cordon Bleu ProStart Collegiate Passport Scholarship – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu ProStart – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.
- State: 1st place \$5,000, 2nd place \$2,500, 3rd place \$1,000
- National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7,500

ANNUAL COSTS

Costs vary by program and school. Program and school specific details available at www.chefs.edu.



(888) 557-4222 |



www.chefs.edu/los-angeles

ACF Colorado Chefs Association Culinary Apprenticeship Program

Denver, Colorado



Apprenticeship is a hands-on, cost-effective alternative to culinary school where apprentices work full-time at a local dining establishment while attending classes one night per week

DEGREES

Certificate: ACF CSC Certification + 42 College Credits

PROGRAM TERMS

Year-round for 2 years

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

N/A

WORK EXPERIENCE CREDIT

N/A

SCHOLARSHIPS (PROSTART SPECIFIC)

We can accept any scholarships applicants have been awarded

ANNUAL COST

\$3,000/year plus \$750 program fee for first year



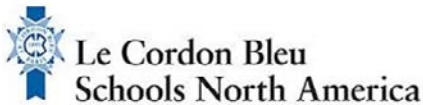
(303) 256-9405 |



www.acfcoloradochefs.org

Le Cordon Bleu Schools North America

Miami, Florida



Our heritage of culinary excellence and strong educational leadership dates back to 1895 when the first Le Cordon Bleu school opened its doors in Paris. Since then, Le Cordon Bleu has trained generations of culinary professionals. Building on rich tradition, our curriculum teaches classic techniques developed by the French as the basis for all types of cuisine, spiced with innovations culled from global influences. With 30 schools across five continents, Le Cordon Bleu provides more than 20,000 students each year with unrivaled experiences in the culinary arts. The training our students receive combines precision techniques with contemporary technology and equipment. It is designed to prepare aspiring professional cooks for the challenges of an ever-changing culinary world. To this day, our schools follow the guiding principles established by the original school: informative demonstrations, hands-on teaching by experienced instructors, fine ingredients, and foundational techniques.

When you graduate, in recognition of your accomplishment, you'll receive a specialized degree, certificate, or diploma, along with the coveted Le Cordon Bleu Diplôme.

DEGREE(S)

- Associates degree: Le Cordon Bleu Culinary Arts
- Associates degree: Le Cordon Bleu Patisserie and Baking

PROGRAM TERM

Associates: 21 months

SCHOLARSHIPS (PROSTART SPECIFIC)

- Le Cordon Bleu ProStart Collegiate Passport Scholarship – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu ProStart – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.
- State: 1st place \$5,000, 2nd place \$2,500, 3rd place \$1,000
- National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7,500

ANNUAL COSTS

Costs vary by program and school. Program and school specific details available at www.chefs.edu.



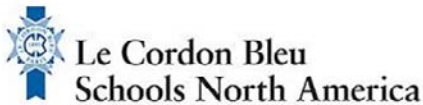
(888) 557-4222 |



www.chefs.edu/miami

Le Cordon Bleu Schools North America

Orlando, Florida



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DEGREE(S)

- Associates degree: Le Cordon Bleu Culinary Arts
- Associates degree: Le Cordon Bleu Patisserie and Baking

PROGRAM TERM

Associates 21 months

SCHOLARSHIPS (PROSTART SPECIFIC)

- Le Cordon Bleu ProStart Collegiate Passport Scholarship – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu ProStart – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.
- State: 1st place \$5,000, 2nd place \$2,500, 3rd place \$1,000
- National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7,500

ANNUAL COSTS

Costs vary by program and school. Program and school specific details available at www.chefs.edu.



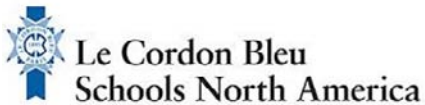
(888) 557-4222 |



www.chefs.edu/orlando

Le Cordon Bleu Schools North America

Atlanta, Georgia



Our heritage of culinary excellence and strong educational leadership dates back to 1895 when the first Le Cordon Bleu school opened its doors in Paris. Since then, Le Cordon Bleu has trained generations of culinary professionals. Building on rich tradition, our curriculum teaches classic techniques developed by the French as the basis for all types of cuisine, spiced with innovations culled from global influences. With 30 schools across five continents, Le Cordon Bleu provides more than 20,000 students each year with unrivaled experiences in the culinary arts. The training our students receive combines precision techniques with contemporary technology and equipment. It is designed to prepare aspiring professional cooks for the challenges of an ever-changing culinary world. To this day, our schools follow the guiding principles established by the original school: informative demonstrations, hands-on teaching by experienced instructors, fine ingredients, and foundational techniques.

When you graduate, in recognition of your accomplishment, you'll receive a specialized degree, certificate, or diploma, along with the coveted Le Cordon Bleu Diplôme.

DEGREE(S)

- Associates degree: Le Cordon Bleu Culinary Arts
- Associates degree: Le Cordon Bleu Patisserie and Baking

PROGRAM TERM

Associates 21 months

SCHOLARSHIPS (PROSTART SPECIFIC)

- Le Cordon Bleu ProStart Collegiate Passport Scholarship – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu ProStart – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.
- State: 1st place \$5,000, 2nd place \$2,500, 3rd place \$1,000
- National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7,500

ANNUAL COSTS

Costs vary by program and school. Program and school specific details available at www.chefs.edu.



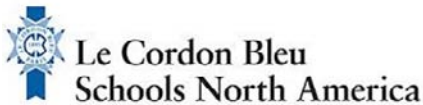
(888) 557-4222 |



www.chefs.edu/atlanta

Le Cordon Bleu Schools North America

Chicago, Illinois



Our heritage of culinary excellence and strong educational leadership dates back to 1895 when the first Le Cordon Bleu school opened its doors in Paris. Since then, Le Cordon Bleu has trained generations of culinary professionals. Building on rich tradition, our curriculum teaches classic techniques developed by the French as the basis for all types of cuisine, spiced with innovations culled from global influences. With 30 schools across five continents, Le Cordon Bleu provides more than 20,000 students each year with unrivaled experiences in the culinary arts. The training our students receive combines precision techniques with contemporary technology and equipment. It is designed to prepare aspiring professional cooks for the challenges of an ever-changing culinary world. To this day, our schools follow the guiding principles established by the original school: informative demonstrations, hands-on teaching by experienced instructors, fine ingredients, and foundational techniques.

When you graduate, in recognition of your accomplishment, you'll receive a specialized degree, certificate, or diploma, along with the coveted Le Cordon Bleu Diplôme.

DEGREE(S)

- Associates degree: Le Cordon Bleu Culinary Arts
- Associates degree: Le Cordon Bleu Patisserie and Baking

PROGRAM TERM

Associates 21 months

SCHOLARSHIPS (PROSTART SPECIFIC)

- Le Cordon Bleu ProStart Collegiate Passport Scholarship – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu ProStart – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.
- State: 1st place \$5,000, 2nd place \$2,500, 3rd place \$1,000
- National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7500

ANNUAL COSTS

Costs vary by program and school. Program and school specific details available at www.chefs.edu.



(888) 557-4222 |



www.chefs.edu/chicago

Joliet Junior College Culinary Arts Department

Joliet, Illinois



A world class and nationally accredited Culinary Arts and Baking Program ranked as one of the best programs in the Nation. Students can earn an Associate's Degree in 2 years with all classes taught by instructors with some of the most prestigious credentials in the industry. JJC is also one of the most reasonably priced programs in America with an AAS Degree costing approximately \$9,000.

DEGREES

- Certificate: Food Service, Pastry and Baking
- Associates: Culinary Arts

PROGRAM TERMS

Approximately 2 years to earn an AAS Degree

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

Student will earn 3 credits towards CA 105, Culinary Arts Principles and Applications

ACADEMIC CREDIT

- If earned a Sanitation Certificate can apply with JJC transcript office for waiver of CA 106 Sanitation
- Student will earn 3 credits towards CA 105, Culinary Arts Principles and Applications

WORK EXPERIENCE CREDIT

N/A

SCHOLARSHIPS (PROSTART SPECIFIC)

ANNUAL COST

\$4,500 per year (Approximately \$9,000 for AAS Degree)



(815) 280-2255 |



www.jjc.edu

The Chef's Academy Culinary Arts / Baking & Pastry Arts

Indianapolis, Indiana



The Chef's Academy is the culinary division of Harrison College. Our schools offer Associate's Degrees in Culinary Arts and Pastry Arts. 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.

DEGREES

- Associates – Culinary Arts
- Associates – Baking & Pastry Arts

PROGRAM TERMS

80 weeks for Associates degrees

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

- FS1010 Food Safety Sanitation (4 cr.) – Current Food Safety Certificate required.
- FS1030 Purchasing for Food Service (4 cr.)
- ProStart Students enrolled in any program may test out of additional courses: (Fee Waived)
- FS1020 Food Service Math (4 cr.) (Written Test Out)
- SPN1050 Spanish (4 cr.) (Written Test Out)
- CA1010/CA1000 Intro to Culinary Arts (8/6 cr.) (Practical Test Out)

SCHOLARSHIPS (PROSTART SPECIFIC)

- \$500, \$750 and \$1,000 scholarships awarded for 3rd, 2nd and 1st place Culinary and Management competition winners at the State ProStart Competitions.
- \$1,500, \$2,000 and \$2,500 scholarships awarded for 3rd, 2nd and 1st place Culinary and Management competition winners at the National ProStart Competition.

ANNUAL COST

\$14,000-17,000 per academic year depending on program version



(800) 919-2500 (North Carolina & Indiana) |



www.thechefsacademy.com

Ivy Tech Community College- Indianapolis Hospitality Administration

Indianapolis, Indiana



The Ivy Tech Community College Hospitality Administration program mission is to provide excellence in education with professional, technical, transfer and lifelong education for successful hospitality careers, personal development and citizenship.

Through its affordable and flexible quality educational services, the Ivy Tech Community College Hospitality Administration program strengthens Indiana's economy and enhances its cultural development with courses, certifications and degree options in:

Culinary Arts, Culinology® (blending of Food Science & Culinary Arts), Baking & Pastry Arts, and Hospitality Management with areas of emphasis in Restaurant Management, Hotel Management, and Event Management.

The Hospitality Administration program provides the skills to be successful in the Hospitality industry which is the largest private sector employer in the U.S offering exciting, fulfilling career options with excellent advancement opportunities for those who possess the passion and willingness to work hard and serve others.

DEGREES

- Career Certificates available in: Culinary Arts, Baking & Pastry Arts, Hospitality Management, and Beverage Management
- Associates: AAS degree in Hospitality Administration with concentrations available in Culinary Arts, Baking & Pastry Arts and Hospitality Management. AS degree in Culinology® available also.

PROGRAM TERMS

One year for career certificates, 18-24 months for degree options

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

To be determined

ACADEMIC CREDIT

HOSP 101 Sanitation & First Aid, HOSP 102 Basic Food Theory & Skills

WORK EXPERIENCE CREDIT

Prior Learning Assessment credit available upon individual portfolio consideration.

SCHOLARSHIPS (PROSTART SPECIFIC)

N/A

ANNUAL COST

\$5,000 (Estimate based upon full time student load and includes cost of text books, uniform, knife/tool kit and related fees. Total degree costs is less than \$10,000 for Indiana residents.)



(317) 921-4800 |



www.ivytech.edu/indianapolis

Des Moines Area Community College Iowa Culinary Institute

Ankeny, Iowa



In DMACC's Culinary Arts program, we believe that if it's dreamable, it's doable ... and we're ready to help you live your dream. Our Culinary Arts program will prepare you for an exciting culinary career with hotels, restaurants, clubs, resorts and select jobs in dining room service, catering or management. By the end of our two-year program, you will have the experience to take on the career you'll love. With training from exceptional chefs and unsurpassed educational experiences that include working with French culinary chefs and a culinary internship in France, you'll get much more than the fundamentals in the culinary arts.

DEGREES

Associates: Culinary Arts

PROGRAM TERMS

Not Provided

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

- HCM143/144 Food Prep I Lecture and Lab (6 credits)
- HCM152/153 Food Prep II Lecture and Lab (4 credits)

ACADEMIC CREDIT

WORK EXPERIENCE CREDIT

HCM510 Work Experience (3 Credits)

SCHOLARSHIPS (PROSTART SPECIFIC)

ANNUAL COST

\$138 per credit hour



(515) 964-6200 |



go.dmacc.edu/ici

Indian Hills Community College Culinary Arts

Ottumwa, Iowa



Indian Hills Community College is honored to work with ProStart in offering articulation for talented youth whose passion for our industry drives a successful career pathway through our outstanding educational institution.

DEGREES

Associate's AAS Culinary Arts

PROGRAM TERMS

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

N/A

ACADEMIC CREDIT

- HCM101 Safety and Sanitation – 1 credit
- HCM102 Food Service Technology – 1 credit
- HCM163 Culinary Skills – 3 credits

WORK EXPERIENCE CREDIT

SCHOLARSHIPS (PROSTART SPECIFIC)

ANNUAL COST

\$745.00



(800) 726-2585 |



www.indianhills.edu

Sullivan University National Center for Hospitality Studies

Louisville and Lexington, Kentucky



Sullivan University is over 50 years old. There are 5(five) campuses with over 5,000 students studying a multitude majors from Pharmacy to Early Childhood Education. The Hospitality program is over 30 years old, recognized as one of the best in the nation, and received the Exemplary status from ACF accreditation. The University operates on a quarterly basis and allows students to earn diploma programs in as little as 9 months to a year or 18 months to 2 years for degree programs.

DEGREES

- Certificate: Personal Private Chef Diploma/ Professional Baker Diploma
- Associates: Culinary Arts / Baking & Pastry Arts / Professional Catering / Event Management & Tourism / Hotel & Restaurant Management / Beverage Management.
- Bachelors: Hospitality Management.
- Masters: None in the NCHS Program. We have a graduate school for Masters and Terminal degrees.

PROGRAM TERMS

18 month and 24 month options

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

We offer articulation agreements

ACADEMIC CREDIT

N/A

WORK EXPERIENCE CREDIT

None

SCHOLARSHIPS (PROSTART SPECIFIC)

Scholarships for 1st, 2nd, 3rd, and 4th place for National, Regional (Multi State) and State.

ANNUAL COST

See www.sullivan.edu



(502) 456-6504 |



www.sullivan.edu

Louisiana Culinary Institute Associate of Occupational Studies in Culinary Arts



Baton Rouge, Louisiana



The Louisiana Culinary Institute's (LCI's) purpose is to educate its students to become highly trained professionals in food service operations. Students learn the fundamentals of cooking or baking and are afforded the opportunity to put those skills to practical use in a state-of-the-art, 40,000 square foot facility.

LCI offers three start dates annually, accepts only 30 students into the Advanced Culinary Arts Concentration and only 16 students into the Advanced Baking and Pastry Concentration per start date.

Classes are held Monday – Thursday to allow students to work within the industry.

Ample opportunities exist for extra-curricular activities and competition participation, and job placement assistance is provided. Financial aid is available to those who qualify.

DEGREES

- Associate of Occupational Studies in Culinary Arts
- Concentration: Advanced Culinary Arts
- Concentration: Advanced Baking and Pastry Arts

PROGRAM TERMS

4 Semesters – 16 months

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

Eligible for ProStart Advanced Credit – www.lci.edu/prostart-students or www.lci.edu/transfer

ACADEMIC CREDIT

N/A

WORK EXPERIENCE CREDIT

Not Applicable

SCHOLARSHIPS (PROSTART SPECIFIC)

- Completion of ProStart I and II with a “C” or higher average – \$2,000 ProStart Excellence Scholarship
- Placement at State or National ProStart Invitational – additional Scholarships available based upon placement

ANNUAL COST

\$34,000 for entire program (includes all books, uniforms and supplies)



(877) 533-3198 |



www.lci.edu

LOUISIANA

The Chef John Folse Culinary Institute at Nicholls State University Culinary Arts

Thibodaux, Louisiana



The Chef John Folse Culinary Institute (CJFCI) at Nicholls State University is dedicated to the preservation and advancement of the rich culinary heritage of Louisiana. It provides a focal point for the study of classical culinary arts, Louisiana's culinary heritage and the discovery of regional and global perspectives.

DEGREES

- Associates: Culinary Arts
- Bachelors: 5 concentrations from which to choose

PROGRAM TERMS

Fall, Spring & Summer semesters, 2 year A.S. & 4 year B.S

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

4 hrs.

ACADEMIC CREDIT

CULA 101(Intro to Culinary Arts) – 3 hrs., CULA 105 Sanitation 3 hrs

WORK EXPERIENCE CREDIT

N/A

SCHOLARSHIPS (PROSTART SPECIFIC)

Contact Chef Jean-Pierre Daigle, jean.daigle@nicholls.edu

ANNUAL COST

Approximately \$5,500 annually



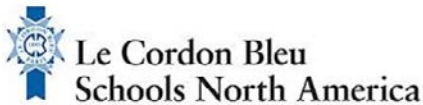
(985) 448-4507 |



www.nicholls.edu/jfolse

Le Cordon Bleu Schools North America

Boston, Massachusetts



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When you graduate, in recognition of your accomplishment, you'll receive a specialized degree, certificate, or diploma, along with the coveted Le Cordon Bleu Diplôme.

DEGREE(S)

- Associates degree: Le Cordon Bleu Culinary Arts
- Associates degree: Le Cordon Bleu Patisserie and Baking

PROGRAM TERM

Associates 21 months

SCHOLARSHIPS (PROSTART SPECIFIC)

- Le Cordon Bleu ProStart Collegiate Passport Scholarship – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu ProStart – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.
- State: 1st place \$5,000, 2nd place \$2,500, 3rd place \$1,000
- National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7,500

ANNUAL COSTS

Costs vary by program and school. Program and school specific details available at www.chefs.edu.



(888) 557-4222 |



www.chefs.edu/boston

Find disclosures on graduation rates, student financial obligations and more at www.chefs.edu/ disclosures. Le Cordon Bleu® and the Le Cordon Bleu logo are registered marks of Career Education Corporation in North America for educational services. Le Cordon Bleu College of Culinary Arts in Scottsdale has articulation agreements with many culinary schools that may allow students to transfer their associate degree into this program. Program offerings may vary by campus; for more information visit chefs.edu. Le Cordon Bleu cannot guarantee employment or salary. Credits earned at Le Cordon Bleu are unlikely to transfer externally, but Le Cordon Bleu credits will transfer within Le Cordon Bleu if you choose to continue on and pursue a higher degree program with us.

Grand Rapids Community College Secchia Institute for Culinary Education

Grand Rapids, Michigan



Culinary Arts students receive extensive practical training in all aspects of commercial food preparation and presentation. The program includes laboratory courses in dining room service, baking and pastry, catering and banquet organization, classical and American regional cookery and restaurant operations. The curriculum also includes lecture courses in nutrition, sanitation and purchasing.

DEGREES

- Certificate - Baking and Pastry
- Certificate – Personal Chef
- Associates – Culinary Arts
- Associates – Culinary Management

PROGRAM TERMS

2.5 years for Culinary Arts (see website for specifics on all programs)

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

- CA 102 Introduction to Hospitality – 2 credits
- CA 111 Restaurant Sanitation and Safety – 2 credits (if National ServSafe Exam is passed)

WORK EXPERIENCE CREDIT

N/A

SCHOLARSHIPS (PROSTART SPECIFIC)

Scholarships available through MI ProStart Competition

ANNUAL COST

Tuition: \$14,111 – Resident (Culinary Arts program). See website for specifics.



(616) 234-4000 |



www.grcc.edu/sice

Henry Ford Community College

Dearborn, Michigan

Henry Ford Community College

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.

DEGREES

- Associate in Applied Science, Culinary Arts
- Associate in Applied Science, Hotel/Restaurant Management
- Five specialized career certificates of achievement

PROGRAM TERMS

- Two years or five semesters full time.
- Flexible scheduling for day/evening/weekend classes full or part time
- Semesters running fall, winter, spring, summer

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

Seven credits awarded in lieu of the courses listed below.

ACADEMIC CREDIT

- HOSP 121 Introduction to Professional Cooking (Lecture)
- HOSP 124 Introduction to Professional Cooking (Lab)
- HOSP 125 Introduction to Professional Baking (Lab)
- Granted on completion of HOSP 110 and HOSP 140 with a "C" or higher.

SCHOLARSHIPS (PROSTART SPECIFIC)

Seven credits are equal to approximately \$1,000.00 based on out of district tuition.

ANNUAL COST

Non-Resident: \$14,685 (cost of complete single Associate Degree program) exclusive of transportation, room and board.



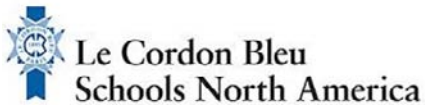
(800) 585-HFCC |



www.culinary.hfcc.edu

Le Cordon Bleu Schools North America

St. Louis, Missouri



Our heritage of culinary excellence and strong educational leadership dates back to 1895 when the first Le Cordon Bleu school opened its doors in Paris. Since then, Le Cordon Bleu has trained generations of culinary professionals. Building on rich tradition, our curriculum teaches classic techniques developed by the French as the basis for all types of cuisine, spiced with innovations culled from global influences. With 30 schools across five continents, Le Cordon Bleu provides more than 20,000 students each year with unrivaled experiences in the culinary arts. The training our students receive combines precision techniques with contemporary technology and equipment. It is designed to prepare aspiring professional cooks for the challenges of an ever-changing culinary world. To this day, our schools follow the guiding principles established by the original school: informative demonstrations, hands-on teaching by experienced instructors, fine ingredients, and foundational techniques.

When you graduate, in recognition of your accomplishment, you'll receive a specialized degree, certificate, or diploma, along with the coveted Le Cordon Bleu Diplôme.

DEGREE(S)

Certificate in Le Cordon Bleu Culinary Arts

PROGRAM TERM

12 months Certificate

SCHOLARSHIPS (PROSTART SPECIFIC)

- Le Cordon Bleu ProStart Collegiate Passport Scholarship – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu ProStart – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.
- State: 1st place \$5,000, 2nd place \$2,500, 3rd place \$1,000
- National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7,500

ANNUAL COSTS

Costs vary by program and school. Program and school specific details available at www.chefs.edu.



(888) 557-4222 |



www.chefs.edu/st-louis

Southwest Minnesota State University Department of Culinology and Hospitality Management

Marshall, Minnesota



Culinology® is the blending of the culinary arts and the science of food. Our graduates will earn a Bachelor of Science in Culinology and be trained in food product development as Research Chefs.

The Hospitality Management program trains students to be future leaders of the global hospitality industry in hotels, restaurants, and event management.

DEGREES

- Bachelors: Bachelor of Science in Culinology
- Bachelor of Science in Hospitality Management

PROGRAM TERMS

4 years

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

2 credits for HOSP 100 Introduction to Hospitality Management

ACADEMIC CREDIT

SCHOLARSHIPS (PROSTART SPECIFIC)

All admitted students are eligible for departmental scholarships.
<http://www.smsu.edu/academics/programs/culinology/?id=3961>

ANNUAL COST

SMSU bands undergraduate on-campus tuition and fees. In AY 2013, students who are enrolled in 12 to 18 credits pay \$15,282 for two semesters (cost includes tuition, fees, room & board). A detailed explanation of fees is available here: <http://www.smsu.edu/administration/businessservices/?id=8919>



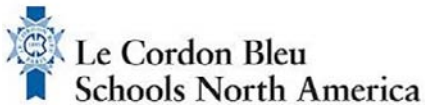
(800) 642-0684 |



www.smsu.edu

Le Cordon Bleu Schools North America

Mendota Heights, Minnesota



Our heritage of culinary excellence and strong educational leadership dates back to 1895 when the first Le Cordon Bleu school opened its doors in Paris. Since then, Le Cordon Bleu has trained generations of culinary professionals. Building on rich tradition, our curriculum teaches classic techniques developed by the French as the basis for all types of cuisine, spiced with innovations culled from global influences. With 30 schools across five continents, Le Cordon Bleu provides more than 20,000 students each year with unrivaled experiences in the culinary arts. The training our students receive combines precision techniques with contemporary technology and equipment. It is designed to prepare aspiring professional cooks for the challenges of an ever-changing culinary world. To this day, our schools follow the guiding principles established by the original school: informative demonstrations, hands-on teaching by experienced instructors, fine ingredients, and foundational techniques.

When you graduate, in recognition of your accomplishment, you'll receive a specialized degree, certificate, or diploma, along with the coveted Le Cordon Bleu Diplôme.

DEGREE(S)

Certificate in Le Cordon Bleu Culinary Arts

PROGRAM TERM

12 months Certificate

SCHOLARSHIPS (PROSTART SPECIFIC)

- Le Cordon Bleu ProStart Collegiate Passport Scholarship - Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu ProStart - Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.
- State: 1st place \$5,000, 2nd place \$2,500, 3rd place \$1,000
- National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7,500

ANNUAL COSTS

Costs vary by program and school. Program and school specific details available at www.chefs.edu.



(888) 557-4222 |



www.chefs.edu/minneapolis-st-paul

The W (Mississippi University for Women) The Culinary Arts Institute

Columbus, Mississippi

Culinary Arts Institute



Established in 1996, the Culinary Arts Institute provides interdisciplinary instruction in the culinary arts, emphasizing classic cooking techniques applied to small-quantity food preparation. In addition to a mastery of cooking skills and knowledge of food service, students also will prepare for employment and leadership in diverse areas of food studies such as food journalism, food photography and styling, nutrition and wellness, and culinary entrepreneurship.

DEGREES

Bachelors of Science in Culinary Arts

PROGRAM TERMS

4 years

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

- CA 200 Introduction to Culinary Arts - 3 credit hours
- CA 300 Food Preparation I, contingent on passing bypass examination.
- CA 310 Dining Room Services, contingent on passing bypass examination.

ACADEMIC CREDIT

SCHOLARSHIPS (PROSTART SPECIFIC)

- \$2,000 over four years for 1st place Management competition winners at the State and National ProStart Competitions.
- \$2,000 over four years for 1st place Culinary competition winners at the State and National ProStart Competitions

ANNUAL COST

<http://web3.muw.edu/undergrads/tuition-aid#tuition-cost>



(877) 462-8439 |



web3.muw.edu/culinary

University of Nebraska-Lincoln Culinology®

Lincoln, Nebraska



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 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.

DEGREES

Bachelors

SCHOLARSHIPS (PROSTART SPECIFIC)

UNL and College of Education and Human Sciences scholarships are available

ANNUAL COST

- Resident: \$216/credit hour
- Non-resident: \$660.25/credit hour
- Fees: \$1580
- Room & Board: \$9532



(800) 742-8800 |



admissions.unl.edu or cehs.unl.edu

The International Culinary School at The Art Institutes of Las Vegas

Henderson, Nevada



**THE INTERNATIONAL
CULINARY SCHOOL™**
at The Art Institute of Las Vegas

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

DEGREES

- Certificate: Baking & Pastry, Culinary Arts
- Associates: Culinary Arts
- Bachelors: Culinary Management

PROGRAM TERMS

Quarter system – AS 6 quarters, BS 12 quarters, Diploma 4 quarters

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

Up to 12 Credits for any combination of the following courses:

- Concepts and Theories of Culinary Techniques
- Fundamentals of Classical Techniques
- Management, Supervision, and Career Development
- Nutritional Science

Additional credits may be awarded to ProStart Students on a case-by-case basis upon review by 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 (PROSTART SPECIFIC)

The International Culinary Schools at The Art Institutes (CS) provide scholarships to ProStart students in the national and state competitions. Other financial aid and scholarship assistance is available for students meeting academic or financial requirements. Visit www.artinstitutes.edu/culinary for more information

ANNUAL COST

For more information visit www.artinstitutes.edu/pdf/CostSheets/las-vegas-cost-sheet.pdf



(702) 369-9944 |



www.artinstitutes.edu/las-vegas

University of Nevada, Las Vegas College of Hotel Administration

Las Vegas, Nevada

UNLV

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.

DEGREES

- Bachelors of Science, Hospitality Management Major
- Masters of Science, Hotel Administration

PROGRAM TERMS

Four year undergraduate, 120 credits

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

UNLV cannot offer academic credit for high school courses. We will allow course substitutions for the following required classes.

- Introduction to the Hospitality Industry – HMD 101 (3 credits)
- Foodservice Sanitation – FAB 101 (1 credit) with valid ServSafe Certificate
- Foodservice Operations Fundamentals – FAB 159 (3 credits)

Please let your academic advisor know that you were a ProStart student so we can work with you to determine the appropriate substitutions.

WORK EXPERIENCE CREDIT

Credit for 500 hours of the required 1,000 hours

SCHOLARSHIPS (PROSTART SPECIFIC)

ANNUAL COST

As of Fall 2013:

- Nevada residents – \$191.50 per semester credit hour. Other fees may apply
- Non-residents – \$379.50 per semester credit hour for one to six credits or \$191.50 per semester credit hour plus \$6,955 each semester for seven or more credits. Other fees may apply



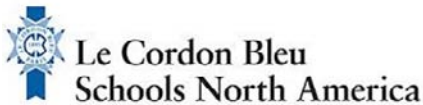
(702) 744-UNLV |



hotel.unlv.edu

Le Cordon Bleu Schools North America

Las Vegas, Nevada



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DEGREE(S)

Certificate in Le Cordon Bleu Culinary Arts

PROGRAM TERM

12 months Certificate

SCHOLARSHIPS (PROSTART SPECIFIC)

- Le Cordon Bleu ProStart Collegiate Passport Scholarship – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu ProStart – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.
- State: 1st place \$5,000, 2nd place \$2,500, 3rd place \$1,000
- National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7,500

ANNUAL COSTS

Costs vary by program and school. Program and school specific details available at www.chefs.edu.



(888) 557-4222 |



www.chefs.edu/las-vegas

Doña Ana Community College Hospitality and Tourism

Las Cruces, New Mexico



Students at Doña Ana Community College are prepared for entry-level supervisory positions in the food and beverage industry. The food service management option of the Hospitality & Tourism program offers a range of courses in culinary management areas.

DEGREES

Associate of Applied Science : Hospitality & Tourism

PROGRAM TERMS

The AAS degree program requires 69 credits and courses are held during the Fall and Spring terms

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

3 credits – CHEF 233 Culinary Arts Fundamentals I

WORK EXPERIENCE CREDIT

3 credits – HOST 221 Co-op Experience

SCHOLARSHIPS (PROSTART SPECIFIC)

NMRA; NRA

ANNUAL COST

Tuition = \$1,536 (in-state); does not include books / living expenses / supplies



(575) 527-7710 |



<http://dacc.nmsu.edu>

The Culinary Institute of America

Hyde Park, NY



THE WORLD'S PREMIER CULINARY COLLEGE

Founded in 1946, The Culinary Institute of America is an independent, not-for-profit college whose mission is to provide the world's best professional culinary education. Students choose the CIA for our gold-standard education programs, expert faculty, world-class facilities, and outstanding career opportunities.

At the college's main campus in Hyde Park, NY, students enjoy the benefits of a major college campus, unique in all of culinary education for its offerings and resources set on 170 acres along the banks of the majestic Hudson River.

The New York campus offers the degrees Bachelor of Professional Studies (BPS) and Associate in Occupational Studies (AOS) in either culinary arts or baking and pastry arts. The degree programs provide more than 1,300 hours of hands-on learning in the college's 41 professionally equipped kitchens and bakeshops. Students also prepare and serve world-class cuisine in the college's famous on-campus restaurants—American Bounty Restaurant, The Bocuse Restaurant, Risorante Caterina de' Medici, and Apple Pie Bakery Café.

The bachelor's programs feature management and liberal arts courses that provide the ideal skill set for foodservice management, or for creating and running a foodservice establishment. In addition, specializations such as Wines and Beverages, Farm-to-Table Cooking, and Latin Cuisines allow students to focus their studies toward important industry topics.

Guided by its core values of excellence, leadership, professionalism, ethics, and respect for diversity, the CIA strives to foster an atmosphere where students can develop both professionally and personally. Students enjoy a vibrant campus life that includes a wide variety of student clubs, intercollegiate and intramural sports teams, visiting star chef demos, and fun student events. On-campus housing includes four co-ed residence halls, lodges featuring four-person suites, and townhouses for apartment-style living.

DEGREES

- Associate in Occupational Studies in Culinary Arts
- Associate in Occupational Studies in Baking & Pastry Arts
- Bachelor of Professional Studies in Culinary Arts Management
- Bachelor of Professional Studies in Baking & Pastry Arts Management
- Bachelor of Professional Studies in Culinary Science

PROGRAM TERMS

Associates degree 21-months. Bachelor's 38-months.

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

Students can request transfer credit for the CIA's Food Safety course. To do so, they must attach a copy of their National Restaurant Association (NRA) ServSafe® certificate.

WORK EXPERIENCE CREDIT

SCHOLARSHIPS (PROSTART SPECIFIC)

There is a \$4,000 National ProStart Certificate of Achievement Scholarship available to students, plus a variety of National Student Organization (NSO) competition scholarships and an NSO Essay Scholarship for which students can apply.

ANNUAL COST

Tuition cost \$26,460



(800) CULINARY (285-4627) |



www.ciachef.edu/newyork

The Chef's Academy

Morrisville, North Carolina



The Chef's Academy is the culinary division of Harrison College. Our schools offer Associate's Degrees in Culinary Arts and Pastry Arts. 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.

DEGREES

- Associates - Culinary Arts
- Associates - Baking & Pastry Arts

PROGRAM TERMS

80 weeks for Associates degrees

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

- FS1010 Food Safety Sanitation (4 cr.) – Current Food Safety Certificate required.
- FS1030 Purchasing for Food Service (4 cr.)
- *ProStart Students enrolled in any program may test out of additional courses: (Fee Waived)
- FS1020 Food Service Math (4 cr.) (Written Test Out)
- SPN1050 Spanish (4 cr.) (Written Test Out)
- CA1010/CA1000 Intro to Culinary Arts (8/6 cr.) (Practical Test Out)

WORK EXPERIENCE CREDIT

N/A

SCHOLARSHIPS (PROSTART SPECIFIC)

- \$500, \$750 and \$1,000 scholarships awarded for 3rd, 2nd and 1st place Culinary and Management competition winners at the State ProStart Competitions.
- \$1,500, \$2,000 and \$2,500 scholarships awarded for 3rd, 2nd and 1st place Culinary and Management competition winners at the National ProStart Competition.

ANNUAL COST

\$14,000-17,000 per academic year depending on program version



(800) 919-2500 (North Carolina & Indiana) |



www.thechefsacademy.com

Columbus State Community College

Columbus, Ohio



The Hospitality Management Program offers associate degrees in Culinary Apprenticeship, Restaurant and Foodservice Management, Restaurant and Foodservice Management: Baking and Pastry Arts, Dietetic Technician, and Hotel, Tourism and Event Management. 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 per week. The other majors require a cooperative work experience or practicum as a capstone to complete the degree. The programs are accredited by the American Culinary Federation Education Foundation, the Accreditation Commission for Programs in Hospitality Administration, and the Accreditation Commission for Education in Nutrition and Dietetics.

DEGREES

- Certificate: Baking and Pastry Arts
- Associates: Applied Science in Hospitality Management with majors in Culinary Apprenticeship, Restaurant & Foodservice Management, Restaurant & Foodservice Management: Baking and Pastry Arts, Dietetic Technician, and Hotel, Tourism, and Event Management

PROGRAM TERMS

Semesters (5 – 8 depending on major)

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

- HOSP 1122 Hospitality Facilities and Sanitation (ServSafe certificate required) – 2 semester credits
- HOSP 1109 Basic Food Production – 4 semester credits

WORK EXPERIENCE CREDIT

N/A

SCHOLARSHIPS (PROSTART SPECIFIC)

ANNUAL COST

\$5,000 for tuition and lab fees



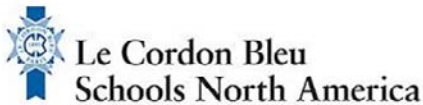
(614) 287-5126 |



www.csc.edu/hospitality

Le Cordon Bleu Schools North America

Portland, Oregon



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DEGREE(S)

Certificate in Le Cordon Bleu Culinary Arts

PROGRAM TERM

12 months Certificate

SCHOLARSHIPS (PROSTART SPECIFIC)

- Le Cordon Bleu ProStart Collegiate Passport Scholarship – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu ProStart – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.
- State: 1st place \$5,000, 2nd place \$2,500, 3rd place \$1,000
- National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7500

ANNUAL COSTS

Costs vary by program and school. Program and school specific details available at www.chefs.edu.



(888) 557-4222 |



www.chefs.edu/portland

Mt. Hood Community College Hospitality and Tourism Management Program

Portland, Oregon



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.

DEGREES

- Certificate: Culinary/Catering, Hotel, Restaurant, Meeting Management, Recreation and Leisure, and Travel
- Associate's: Hotel and Resort Management; Foodservice Management; Culinary Arts; Travel and Tourism; Convention and Meetings; and Recreation

PROGRAM TERMS

1 year for Certificates. 2 Years for Degrees.

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

ACADEMIC CREDIT

- Up to 15 college credits may be granted depending on curriculum offered by High School Work Experience Credit
- Up to 15 college credits may be granted depending on curriculum offered by High School Scholarships (ProStart Specific)

ANNUAL COST

\$4,650 per year for one academic year (3 quarters of tuition based on 16 credit hours) and approximately \$1500 per year for books, plus \$225 per year student fees for General College services.

Overall total: \$6,375 total dollars per year on average



(503) 491-7486 |



www.mhcc.edu/hospitality

OREGON

Indiana University of Pennsylvania Academy of Culinary Arts Program

Punxsutawney, Pennsylvania



Indiana University of Pennsylvania offers certificate programs in Culinary Arts and Baking and Pastry Arts that are accredited by the American Culinary Federation Foundation Accrediting Commission and recognized as exemplary programs. IUP gives you the option to combine culinary arts with hospitality management, nutrition or dietetics for the best of both worlds: extensive hands-on experience in the kitchen laboratory and a bachelor degree from nationally recognized programs; a European study and externship option is also available.

DEGREES

- Certificate: Culinary Arts; Culinary Arts and Baking & Pastry Arts; Baking & Pastry
- Bachelors: Hospitality Management; Nutrition; Culinary Dietetics

PROGRAM TERMS

- Culinary Dietetics, 4 years
- Culinary Arts, 16 months
- Baking and Pastry Arts, 12 months
- Culinary Arts and Baking & Pastry Arts, 24 months
- Hospitality Management, 4 years
- Nutrition, 4 years

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

N/A

SCHOLARSHIPS (PROSTART SPECIFIC)

\$1,500 Competitor Scholarship awarded to students who participate in ProStart Culinary or Management Competitions at the state or national level.

ANNUAL COST

\$18,306 for the first year; \$8,216 for the second year (no charge for externship semester); includes cost of text books, uniform, knife/tool kit and all fees except room and board.



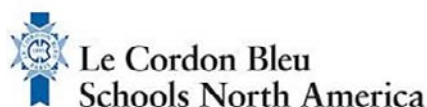
(800) 438-6424 |



www.iup.edu/culinary

Le Cordon Bleu Schools North America

Austin, Texas



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DEGREE(S)

Certificate in Le Cordon Bleu Culinary Arts

PROGRAM TERM

12 months Certificate

SCHOLARSHIPS (PROSTART SPECIFIC)

- Le Cordon Bleu ProStart Collegiate Passport Scholarship – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu ProStart – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.
- State: 1st place \$5,000, 2nd place \$2,500, 3rd place \$1,000
- National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7,500

ANNUAL COSTS

Costs vary by program and school. Program and school specific details available at www.chefs.edu.



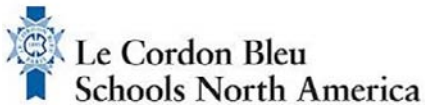
(888) 557-4222 |



www.chefs.edu/austin

Le Cordon Bleu Schools North America

Dallas, Texas



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When you graduate, in recognition of your accomplishment, you'll receive a specialized degree, certificate, or diploma, along with the coveted Le Cordon Bleu Diplôme.

DEGREE(S)

Certificate in Le Cordon Bleu Culinary Arts

PROGRAM TERM

12 months Certificate

SCHOLARSHIPS (PROSTART SPECIFIC)

- Le Cordon Bleu ProStart Collegiate Passport Scholarship – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu ProStart – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.
- State: 1st place \$5,000, 2nd place \$2,500, 3rd place \$1,000
- National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7500

ANNUAL COSTS

Costs vary by program and school. Program and school specific details available at www.chefs.edu.



(888) 557-4222 |



www.chefs.edu/dallas

The Culinary Institute of America at San Antonio

San Antonio, Texas



THE WORLD'S PREMIER CULINARY COLLEGE

Founded in 1946, The Culinary Institute of America is an independent, not-for-profit college whose mission is to provide the world's best professional culinary education. Students choose the CIA for our gold-standard education programs, expert faculty, world-class facilities, and outstanding career opportunities.

The Culinary Institute of America, San Antonio is the college's Texas campus set at the gateway to Latin America. Set among restored 19th century buildings once part of the Pearl Brewery, the CIA San Antonio campus is as diverse as the culinary world itself. The classrooms and kitchens are state-of-the-art and dedicated to real-world experiences, creating an ideal setting for learning.

The CIA San Antonio offers the degree Associate in Occupational Studies (AOS) in either culinary arts or baking and pastry arts. The degree programs provide more than 1,200 hours of hands-on learning in the college's professionally equipped kitchens and bakeshops. Students also prepare and serve world-class cuisine in the college's outstanding on-campus restaurant, Nao: New World Flavors.

Guided by its core values of excellence, leadership, professionalism, ethics, and respect for diversity, the CIA strives to foster an atmosphere where students can develop both professionally and personally. The CIA San Antonio is a welcoming community of students, instructors, and alumni who have a deep commitment to the culinary arts and a kinship with those who practice them. Located on the San Antonio River just north of downtown, the college is part of the 20-acre Pearl Brewery site, an exciting center filled with cafés, stores, services, and events.

DEGREES

- Associate in Applied Science in Culinary Arts
- Associate in Applied Science in Baking & Pastry Arts

PROGRAM TERMS

Associates 21-months

SCHOLARSHIPS (PROSTART SPECIFIC)

There are a variety of National Student Organization (NSO) competition scholarships and an NSO Essay Scholarship available to students.

ANNUAL COST

Tuition cost \$26,460



(800) CULINARY (285-4627) |



www.ciachef.edu/texas

New England Culinary Institute

Montpelier, Vermont



The mission of New England Culinary Institute is to be the recognized leader in delivering hands-on, standards-based education for the food and beverage industry.

New England Culinary Institute is dedicated to providing a high quality, student-centered, and career-focused education, which is grounded in culinary arts, baking and pastry arts, and hospitality and restaurant management. By actively participating in NECI's reality-based curriculum, engaging with working food and beverage operations, and completing extensive internships, students are prepared for professional advancement in a dynamic world. Through NECI's varied learning methodologies, students develop a broad range of skills and the flexibility that will help them adapt to the diverse opportunities in a quickly-evolving food and beverage industry. Toward that end, NECI embraces four Cornerstones of Distinction: small classes that promote active learning; strong reliance on learning by doing and real-life experience; an emphasis on interdisciplinary learning that supports NECI's concept of the educated person; and a focus on promoting excellence in professional conduct and ethics.

DEGREES

- Certificate in Professional Cooking, Certificate in Baking and Pastry
- Associates of Occupational Studies Baking & Pastry, Culinary Arts, Food & Beverage Business Management
- Bachelors Culinary Arts, Food & Beverage Business Management, Culinary Arts Online degree, Food & Beverage Business Management Online degree

PROGRAM TERMS

- Certificate 26 weeks
- Associates Culinary 24 months
- Associates Food and Beverage Business Management 15 months
- Bachelors 39 months

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

ACADEMIC CREDIT

Up to 15 college credits may be granted depending on curriculum offered by High School

WORK EXPERIENCE CREDIT

N/A

SCHOLARSHIPS (PROSTART SPECIFIC)

ProStart	Cannot be combined w/competition Awards
National 1st Place	\$15,000.00 per year residency (Max.. 45,000)
2nd Place	\$10,000.00 per year residency (Max. 30,000)
3rd Place	\$7,500.00 per year residency (Max 22,500)

ANNUAL COST

www.neci.edu/admissions/tuition-fees/2013-2014



(877) 223-6324 |



www.neci.edu

VERMONT

Stratford University School of Culinary Arts and Hospitality Management

Baltimore, MD; Falls Church, VA; Woodbridge, VA; Richmond, VA; Newport News, VA, Virginia Beach, VA



Stratford University offers an internationally respected culinary and hospitality program. The Culinary Arts and Baking & Pastry programs at Stratford University focus on culinary skills, food science, communication and problem solving skills and offer certification through the National Restaurant Association. The programs are accredited by the American Culinary Federation. The Hospitality programs cater to both the seasoned hospitality professional and newcomers to the industry. Hospitality programs emphasize Hospitality Human Resource Management, Control Systems, Food and Beverage Operations, and Managing for Profitability. The Culinary Management program is designed to prepare students to operate a culinary-focused business venture.

DEGREES

- Certificate: Advanced Culinary Arts Professional
- Associates: Advanced Culinary Arts; Baking & Pastry Arts; Hotel & Restaurant Management
- Bachelors: Culinary Management; Hospitality Management
- Masters: International Hospitality Management

PROGRAM TERMS

Varies; quarter-based system; associate degree – 90 credits; bachelor degree – 180 credits

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

In order to earn the listed credits, a student must:

- Earn the National ProStart Certificate of Achievement;
- Earn a B grade in all Food and Beverage Management - ProStart Program courses, and will maintain an overall B grade average;
- Receive a high school diploma;
- Meet the admission dates and procedures that apply to all new students at Stratford University;
- Provide a letter of recommendation from his/her ProStart instructor;
- Apply within five years of high school graduation to be accepted; and
- Provide a copy of their official ServSafe certification.

ACADEMIC CREDIT

- CUL 111: Culinary Theory and Sanitation – 4.5 Credits
- CUL 121: Kitchen Fundamentals – 4.5 Credits
- CUL 160: Fundamentals of Baking – 4.5 Credits
- HOS 270: Hospitality Supervision – 4.5 Credits

WORK EXPERIENCE CREDIT

N/A

SCHOLARSHIPS (PROSTART SPECIFIC)

1st, 2nd, 3rd place National Competition – \$10,000; \$5,000; \$2,500

ANNUAL COST

Contact admissions for current tuition, or visit the website



(800) 624-9926 Baltimore | www.stratford.edu



(800) 444-0804 Falls Church

(888) 546-1250 Woodbridge

(877) 373-5173 Richmond

(855) 873-4235 Newport News

(757) 497-4466 Virginia Beach

J. Sargeant Reynolds Community College Center for Culinary Arts, Tourism, and Hospitality

Richmond, Virginia



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.

DEGREES

Certificate – Pastry Arts

Associates – Culinary Arts; Hospitality Management

PROGRAM TERMS

Varies; quarter-based system; associate degree – 90 credits; bachelor degree – 180 credits

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

- Pastry Arts Certificate – three semesters
- Culinary Arts Associate Degree – two years (6 semesters) of 15-month Fast Track
- Hospitality Management Associate Degree – six semesters.

ACADEMIC CREDIT

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.

WORK EXPERIENCE CREDIT

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.

SCHOLARSHIPS (PROSTART SPECIFIC)

ANNUAL COST

- In-state tuition for the Pastry Arts Certificate – \$3,823.20* (Certificate)
- In-state tuition for the Culinary Arts AAS Degree – \$9,345.60* (Degree)
- In-state tuition for the Hospitality Management AAS Degree – \$9,345.60* (Degree)
- Out of-state tuition for the Pastry Arts Certificate – \$9,077.40* (Certificate)
- Out of-state tuition for the Culinary Arts AAS Degree – \$22,189.20* (Degree)
- Out of-state tuition for Hospitality Management AAS Degree – \$22,189.20 (Degree)

*Textbooks, Uniform, Tool Kit, and other class materials are not included.



(804) 523-5301 |



www.reynolds.edu/hospitality

Culinary Institute of Virginia, School of Culinary Arts of ECPI University

Norfolk and Newport News, Virginia



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.

DEGREES

- Associates Culinary Arts, Baking and Pastry Arts
- Bachelors Food Service Management

*Degree offerings vary by location

PROGRAM TERMS

- Associate Degree can be obtained in less than 15 months
- Bachelor Degree can be obtained in 2.5 years
- National ProStart Certificate of Academic Achievement

ACADEMIC CREDIT

Students may apply for advanced standing credit for ServSafe Certification. The student must have completed formal sanitation training and received a ServSafe® Food Handler Certification from the National Restaurant Association within two years of expected start date of the program and apply for advanced standing prior to matriculation. Students who meet this requirement will be given advanced standing credit for CAA 115 Kitchen Essentials

WORK EXPERIENCE CREDIT

SCHOLARSHIPS (PROSTART SPECIFIC)

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

ANNUAL COST

Please contact the admissions office for tuition information.



(757) 858-CHEF (2433) or (866) 619-CHEF (2433) |



www.chefva.com

Culinard, The Culinary Institute of Virginia College

Baton Rouge, LA; Birmingham, AL; Chattanooga, TN; Jacksonville, FL; Greensboro, NC; Greenville, SC; Mobile, AL; Richmond, VA & Savannah, GA



The Culinary Arts program at Virginia College provides a diversified, intensive education in food preparation following the program guidelines of the American Culinary Federation Accrediting Commission. Students receive hands-on training designed to provide a solid background of culinary skills and are instructed in fundamental, intermediate, and advanced culinary arts. As part of the curriculum, students are placed in an externship under the direction of certified chefs and industry professionals in a restaurant or other food service environment. The Pastry Arts program is designed to instruct students in contemporary pastry chef techniques, plated desserts and decorative media, as well as sugar and chocolate show pieces, wedding cake disciplines and management skills.

These programs are designed to provide learning experiences that offer more than just a cooking school—it offers a solid background of practical training in various culinary arts directly related to the hospitality/food service industry.

DEGREES

Certificate Culinary Arts & Pastry Arts Diploma

PROGRAM TERMS

36 Weeks

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

Students successfully passing the ServSafe managers certificate will be eligible for a \$250 amount taken off their tuition if they enroll in the program.

SCHOLARSHIPS (PROSTART SPECIFIC)

1st place winners in a culinary competition will be entitled to a \$2,250 Scholarship

ANNUAL COST

The total tuition for the Culinary Arts program is \$15,654. The total tuition for the Pastry Arts program is \$15,654. Each program is approximately nine months in length.



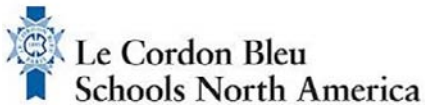
See website |



www.culinard.com or www.vc.edu

Le Cordon Bleu Schools North America

Seattle, Washington



Our heritage of culinary excellence and strong educational leadership dates back to 1895 when the first Le Cordon Bleu school opened its doors in Paris. Since then, Le Cordon Bleu has trained generations of culinary professionals. Building on rich tradition, our curriculum teaches classic techniques developed by the French as the basis for all types of cuisine, spiced with innovations culled from global influences. With 30 schools across five continents, Le Cordon Bleu provides more than 20,000 students each year with unrivaled experiences in the culinary arts. The training our students receive combines precision techniques with contemporary technology and equipment. It is designed to prepare aspiring professional cooks for the challenges of an ever-changing culinary world. To this day, our schools follow the guiding principles established by the original school: informative demonstrations, hands-on teaching by experienced instructors, fine ingredients, and foundational techniques.

When you graduate, in recognition of your accomplishment, you'll receive a specialized degree, certificate, or diploma, along with the coveted Le Cordon Bleu Diplôme.

DEGREE(S)

Certificate in Le Cordon Bleu Culinary Arts

PROGRAM TERM

12 months Certificate

SCHOLARSHIPS (PROSTART SPECIFIC)

- Le Cordon Bleu ProStart Collegiate Passport Scholarship – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu ProStart – Each start date, eligible students will be offered a scholarship within the range of \$2,000.00 which is the equivalent cost of Culinary Foundation I in the 2014 academic year.
- Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.
- State: 1st place \$5,000, 2nd place \$2,500, 3rd place \$1,000
- National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7,500

ANNUAL COSTS

Costs vary by program and school. Program and school specific details available at www.chefs.edu.



(888) 557-4222 |



www.chefs.edu/seattle

Northwest Culinary Institute Culinary Arts Program

Vancouver, Washington



Northwest Culinary is designed to give students the specialized cooking techniques, presentation skills, and culinary knowledge they will need to succeed as a chef. Students will learn the flexibility and versatility that will allow them to make life-long careers in a wide variety of venues including five-star restaurants, food trucks, butcher shops, catering, cruise liners, and assisted living homes. Must be 18 years old and have a high school diploma by start date.

DEGREES

Diploma

PROGRAM TERM

Quarterly

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

N/A

WORK EXPERIENCE CREDIT

N/A

SCHOLARSHIPS (PROSTART SPECIFIC)

\$2,000 Scholarship to be used towards tuition at Northwest Culinary Institute

ANNUAL COST

\$16,000



(360) 695-2500 or (800) 868-1816 |



www.nwculinary.com

Fox Valley Technical College Department of Culinary Arts & Hospitality

Appleton, Wisconsin



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.

DEGREES

- Associates: Culinary Arts
- Associates: Hotel & Restaurant Management
- Certificate: Advanced Baking
- Certificate: Advanced Culinary Arts

PROGRAM TERMS

Advanced Standing: 7 credits

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

Work Experience Credit

SCHOLARSHIPS (PROSTART SPECIFIC)

Scholarships Available

ANNUAL COST

\$7,000



(920) 735-5600 |



www.fvtc.edu

Nicolet Area Technical College

Rhineland, Wisconsin



NICOLET COLLEGE

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.

DEGREES

- Certificate Baking or Catering Certificate
- Associates Culinary Arts

PROGRAM TERMS

4 semesters (associate degree)

NATIONAL PROSTART CERTIFICATE OF ACADEMIC ACHIEVEMENT

Sanitation and Safety 2 Credits

WORK EXPERIENCE CREDIT

Scholarships (ProStart Specific)

ANNUAL COST

\$116.00 per credit



(715) 365-4451 |



www.nicoletcollege.edu