

# National ProStart® Collegiate PASSPORT



NATIONAL  
RESTAURANT  
ASSOCIATION  
EDUCATIONAL FOUNDATION



**ProStart**  
National Restaurant Association  
Educational Foundation



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# National Restaurant Association Educational Foundation

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.

For more information on these schools and the benefits they are offering, please visit [www.nraef.org/prostart](http://www.nraef.org/prostart) to view and download the current Passport.



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## The Chef's Academy

### Culinary Arts, Pastry Arts, Hospitality and Restaurant Management

#### Indianapolis, Indiana

<i>Introduction</i>	The Chef's Academy is the culinary division of Indianapolis-based Harrison College. Our schools offer an Associate's Degree in Culinary Arts, Pastry Arts and a Bachelor's Degree in Hospitality and Restaurant Management. Each 24,000 sq. ft. regional campus is strategically located and equipped with three state-of-the-art kitchens, a student lounge, a wireless computer lab, and a Learning Resource Center.
<i>Degree(s)</i>	Associate's - Culinary Arts, Baking & Pastry Arts Bachelor's - Hospitality and Restaurant Management
<i>Program Term</i>	80 weeks for Associate's degree 120 weeks for HRM program
<i>Academic Credit</i>	FS1030 Purchasing for Food Service (4 cr.) ProStart Students enrolled in any program offered have the opportunity to test out of additional courses. FS1020 Food Service Math (4 cr.) (Written Test Out) SPN1050 Spanish (4 cr.) (Written Test Out) CA1010 Introduction to Culinary Arts (8 cr.) (Practical Test Out)
<i>Work Experience Credit</i>	CA2070 Culinary Internship (4 cr.) PA2070 Pastry Internship (4 cr.) CA1081 Culinary Arts Food Preparation (HRM 6 cr.)
<i>National ProStart Certificate of Achievement Credit</i>	FS1010 Food Safety Sanitation (4 cr.) – Current Food Safety Certificate required.
<i>Scholarships (ProStart specific)</i>	\$500, \$750 and \$1000 scholarships awarded for 3rd, 2nd and 1st place culinary competition winners at the State and National ProStart Competitions. \$500, \$750 and \$1000 scholarships awarded for 3rd, 2nd and 1st place Management competition winners at the State and National ProStart Winners of The Chef's Academy's Top Teen Talent Competition receive: 1st Place – Full Scholarship for an Associate's Degree in Culinary or Pastry Arts. 2nd Place - \$5,000 Scholarship to any of The Chef's Academy Programs. 1st Place Facebook - \$5,000 Scholarship to The Chef's Academy Programs. Phase 2 Finalists - \$1,000 Scholarship to The Chef's Academy Programs.
<i>Annual Costs</i>	\$16,500 per academic year
<i>Admissions Phone</i>	(800) 919 2500
<i>Website URL</i>	<a href="http://www.thechefsacademy.com">www.thechefsacademy.com</a>

## The International Culinary Schools at The Art Institutes Culinary Arts

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

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

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

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



## **Johnson & Wales University**

### **College of Culinary Arts & the Hospitality College**

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

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



## Le Cordon Bleu College of Culinary Arts

### Le Cordon Bleu Programs

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

#### *Introduction*

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  
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 Term*

Certificate 12 months  
Associates 21 months  
Bachelor 2 + 2 hybrid program

#### *National ProStart Certificate of Achievement Credit*

Le Cordon Bleu ProStart Collegiate Passport Scholarship

#### *Scholarships (ProStart specific)*

Le Cordon Bleu ProStart  
Le Cordon Bleu Competitions Scholarship

#### *Annual Costs*

Certificate \$17,200  
Associates \$36,200  
Bachelors \$22,000

#### *Admissions Phone*

(888) 793-3222

#### *Website URL*

<http://www.chefs.edu/Orlando>





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

### *Introduction*

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

### *Degree(s)*

Certificate – Culinary Arts & Pastry Arts Diploma

### *Program Term*

36 Weeks

### *Academic Credit*

Culinary Arts (48 Credits)

CUL 1010 — Techniques of culinary arts (18 Credits)

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

CUL 2040 — Culinary Externship (8 Credits)

EDU 1024 — Introduction to the hospitality industry (4 Credits)

Pastry Arts (48 Credits)

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

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

PBC 2014 — Pastry externship (8 Credits)

EDU 1024 — Introduction to the hospitality industry (4 Credits)

### *Scholarships*

\$500 per student

### *Annual Costs*

Culinary Arts – \$ 17,754

Pastry Arts – \$16,254

### *Admissions Phone*

(205) 802 – 1200

### *Website URL*

[www.culinard.com](http://www.culinard.com)



## Le Cordon Bleu College of Culinary Arts Le Cordon Bleu Programs Scottsdale, Arizona

### *Introduction*

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  
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 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 \$1,353 and \$1,397 which is the equivalent cost of Culinary Foundation I in the 2013 academic year. In addition the student will be given a Le Cordon Bleu Knife Kit.

Le Cordon Bleu ProStart - Each start date, eligible students will be offered a scholarship within the range of \$1,353 and \$1,397 which is the equivalent cost of Culinary Foundation I in the 2013 academic year.

Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.

State: 1st place \$6,000, 2nd place \$3000, 3rd place \$1500  
National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7500

### *Annual Costs*

Associates \$36,200, Bachelors \$22,000

### *Admissions Phone*

(888) 557-4222

### *Website URL*

<http://www.chefs.edu/Scottsdale>

Find disclosures on graduation rates, student financial obligations and more at [www.chefs.edu/disclosures](http://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](http://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.

## California State Polytechnic University, Pomona The Collins College of Hospitality Management Pomona, California

### *Introduction*

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 1,000 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.

### *Degree(s)*

Bachelor of Science in Hospitality Management  
Master of Science in Hospitality Management

### *Program Term*

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

### *Academic Credit*

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 2.5 GPA or higher upon completion of high school

### *Annual Costs*

California resident full-time undergraduate fees - \$6,624  
Out-of-State resident full-time undergraduate fees - \$15,552

### *Admissions Phone*

(909) 869-4191

### *Website URL*

[www.csupomona.edu/~collins](http://www.csupomona.edu/~collins)



# Le Cordon Bleu College of Culinary Arts

## Le Cordon Bleu College of Culinary Arts

### Los Angeles, California Hollywood

#### *Introduction*

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 \$1,353 and \$1,397 which is the equivalent cost of Culinary Foundation I in the 2013 academic year. In addition the student will be given a Le Cordon Bleu Knife Kit.

Le Cordon Bleu ProStart - Each start date, eligible students will be offered a scholarship within the range of \$1,353 and \$1,397 which is the equivalent cost of Culinary Foundation I in the 2013 academic year.

Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.

State: 1st place \$6,000, 2nd place \$3,000, 3rd place \$1,500

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

#### *Annual Costs*

Associates \$36,200

#### *Admissions Phone*

(866) 230-9450

#### *Website URL*

<http://www.chefs.edu/Los-Angeles>

Find disclosures on graduation rates, student financial obligations and more at [www.chefs.edu/disclosures](http://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](http://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.



## Le Cordon Bleu College of Culinary Arts

### Le Cordon Bleu College of Culinary Arts

### Los Angeles, California Pasadena

#### *Introduction*

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 \$1,353 and \$1,397 which is the equivalent cost of Culinary Foundation I in the 2013 academic year. In addition the student will be given a Le Cordon Bleu Knife Kit.

Le Cordon Bleu ProStart - Each start date, eligible students will be offered a scholarship within the range of \$1,353 and \$1,397 which is the equivalent cost of Culinary Foundation I in the 2013 academic year.

Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.

State: 1st place \$6,000, 2nd place \$3,000, 3rd place \$1,500

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

#### *Annual Costs*

Associates \$36,200

#### *Admissions Phone*

(866) 230-9450

#### *Website URL*

<http://www.chefs.edu/Los-Angeles>

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# Le Cordon Bleu College of Culinary Arts

## Le Cordon Bleu Programs

### Sacramento, California

#### *Introduction*

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*

Certificate 12 months

#### *Scholarships (ProStart specific)*

Le Cordon Bleu ProStart Collegiate Passport Scholarship - Each start date, eligible students will be offered a scholarship in the amount of \$1250.91 which is the equivalent cost of Culinary Foundation I in the 2013 academic year. In addition the student will be given a Le Cordon Bleu Knife Kit.

Le Cordon Bleu ProStart - Each start date, eligible students will be offered a scholarship in the amount of \$1250.91 which is the equivalent cost of Culinary Foundation I in the 2013 academic year.

Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.

State: 1st place \$6,000, 2nd place \$3000, 3rd place \$1500

National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7500

#### *Annual Costs*

Certificate \$17,200

#### *Admissions Phone*

(888) 807-8222

#### *Website URL*

<http://www.chefs.edu/Sacramento>

Find disclosures on graduation rates, student financial obligations and more at [www.chefs.edu/disclosures](http://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](http://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.



## **Le Cordon Bleu Schools North America** **Le Cordon Bleu Programs** **San Francisco, California**

### *Introduction*

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

### *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 \$1,353 and \$1,397 which is the equivalent cost of Culinary Foundation I in the 2013 academic year. In addition the student will be given a Le Cordon Bleu Knife Kit.

Le Cordon Bleu ProStart - Each start date, eligible students will be offered a scholarship within the range of \$1,353 and \$1,397 which is the equivalent cost of Culinary Foundation I in the 2013 academic year.

Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.

State: 1st place \$6,000, 2nd place \$3000, 3rd place \$1500

National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7500

### *Annual Costs*

Associates \$36,200

### *Admissions Phone*

(888) 897-3222

### *Website URL*

<http://www.chefs.edu/San-Francisco>

Find disclosures on graduation rates, student financial obligations and more at [www.chefs.edu/disclosures](http://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](http://chefs.edu). California Culinary Academy cannot guarantee employment or salary. Credits earned at California Culinary Academy 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.



## **ACF Colorado Chefs Association Apprenticeship Program Denver Metro Area, Colorado**

### *Introduction*

The ACFCCA Apprenticeship Program is a 2-year, year-round program offering on the job training while attending classes one night per week. Apprentices earn college credits from Emily Griffith Technical College and test at the Certified Sous Chef level upon completion.

### *Degree(s)*

ACF Certified Sous Chef

### *Program Term*

Year-round

### *Academic Credit*

42 college credit hours awarded by Emily Griffith Technical College

### *Work Experience Credit*

4,000 documented working hours

### *Scholarships (ProStart specific)*

ProStart scholarship accepted

### *Annual Cost*

\$2500/year

### *Admissions Phone*

303-256-9405

### *Website URL*

[www.acfcoloradochefs.org](http://www.acfcoloradochefs.org)





## Auguste Escoffier School of Culinary Arts-Boulder Culinary Arts Boulder, Colorado

### *Introduction*

Auguste Escoffier School of Culinary Arts offers a number of exciting and fulfilling programs designed to prepare you for a successful culinary career. You'll learn from experienced chef instructors, benefit from small class sizes, experience our unique sustainability focus, and build the skills you need for a bright future. The Culinary Arts program includes a three week Farm to Table ® experience and ten week industry externship.

All this, with affordable programs built around a blueprint for your success. We welcome you to the Escoffier Schools of Culinary Arts.

### *Degree(s)*

Certificate – Culinary Arts and Pastry Arts

### *Program Term*

Culinary – 40 weeks Pastry Arts – 32 weeks

### *Academic Credit*

ServSafe®

### *Work Experience Credit*

N/A

### *Scholarships*

Individual school ProStart programs, Regional Competitions, National Competitions

### *Annual Costs*

Culinary Arts - \$23,882 tuition, \$1800 Books/Supplies  
Pastry Arts - \$16,038 tuition, \$1250 Books/Supplies

### *Admissions Phone*

(303)494-7988

### *Website URL*

[www.escoffier.edu](http://www.escoffier.edu)

## Le Cordon Bleu College of Culinary Arts

### Le Cordon Bleu Programs

### Miami, Florida

#### *Introduction*

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 \$1,353 and \$1,397 which is the equivalent cost of Culinary Foundation I in the 2013 academic year. In addition the student will be given a Le Cordon Bleu Knife Kit.

Le Cordon Bleu ProStart - Each start date, eligible students will be offered a scholarship within the range of \$1,353 and \$1,397 which is the equivalent cost of Culinary Foundation I in the 2013 academic year.

Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.

State: 1st place \$6,000, 2nd place \$3000, 3rd place \$1500

National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7500

#### *Annual Costs*

Associates \$36,200

#### *Admissions Phone*

(888) 569-3222

#### *Website URL*

<http://www.chefs.edu/Miami>

Find disclosures on graduation rates, student financial obligations and more at [www.chefs.edu/disclosures](http://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](http://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.



## Le Cordon Bleu College of Culinary Arts Le Cordon Bleu Program Orlando, Florida

### *Introduction*

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 \$1,353 and \$1,397 which is the equivalent cost of Culinary Foundation I in the 2013 academic year. In addition the student will be given a Le Cordon Bleu Knife Kit.

**Le Cordon Bleu ProStart** - Each start date, eligible students will be offered a scholarship within the range of \$1,353 and \$1,397 which is the equivalent cost of Culinary Foundation I in the 2013 academic year.

**Le Cordon Bleu Competitions Scholarship** – Scholarships awarded to the winners of state and national competitions.

State: 1st place \$6,000, 2nd place \$3000, 3rd place \$1500

National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7500

### *Annual Costs*

Associates \$36,200

### *Admissions Phone*

(888) 793-3222

### *Website URL*

<http://www.chefs.edu/Orlando>

Find disclosures on graduation rates, student financial obligations and more at [www.chefs.edu/disclosures](http://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](http://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.



## Le Cordon Bleu College of Culinary Arts Le Cordon Bleu Programs Atlanta, Georgia

### *Introduction*

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 \$1,353 and \$1,397 which is the equivalent cost of Culinary Foundation I in the 2013 academic year. In addition the student will be given a Le Cordon Bleu Knife Kit.

Le Cordon Bleu ProStart - Each start date, eligible students will be offered a scholarship within the range of \$1,353 and \$1,397 which is the equivalent cost of Culinary Foundation I in the 2013 academic year.

Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.

State: 1st place \$6,000, 2nd place \$3000, 3rd place \$1500

National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7500

### *Annual Costs*

Associates \$36,200

### *Admissions Phone*

(888) 549-8222

### *Website URL*

<http://www.chefs.edu/Atlanta>

Find disclosures on graduation rates, student financial obligations and more at [www.chefs.edu/disclosures](http://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](http://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.

## Guam Community College Tourism & Hospitality & Culinary Arts Mangilao, Guam

<i>Introduction</i>	Guam Community College is a multi-faceted public career and technical education institution operating secondary and postsecondary CTE programs, adult and continuing education, community education and short-term specialized training to prepare students for the workforce or for transfer to four-year colleges and universities. The goal of these programs is to prepare students for careers in the Hospitality Industry.
<i>Degree(s)</i>	Associate of Arts in Culinary Arts and Associate of Science in Food and Beverage Management
<i>Program Term</i>	Two years; Fall, Spring, and Summer
<i>Academic Credit</i>	General Education Courses 19-20 credits; Related and Technical Requirements 44 credits (FNB Mgt.)- 52 credits (Culinary)
<i>Work Experience Credit</i>	Total 600 hours: HS293a, Basic -150 hours; HS293b, Intermediate -150 hours; HS393c, Final Practicum - 300 hours.
<i>National ProStart Certificate of Achievement Credit</i>	Students successfully completing the secondary (high school) ProStart program with at least 180 hours of work experience will articulate 9 credits to the post-secondary Culinary or Food and Beverage program.
<i>Scholarships (ProStart specific)</i>	Guam Community College and Guam Department of Education have entered into a Memorandum of Agreement to provide free tuition for up to 9 college credits upon high school graduation with the student having earned a Certificate of Mastery.
<i>Annual Costs</i>	Approximately \$5,000.00 per year, not including lab fees for Culinary classes.
<i>Admissions Phone</i>	(671) 735.5531
<i>Website URL</i>	<a href="http://www.guamcc.edu">www.guamcc.edu</a>



## Escoffier Online International Academy College of Restaurant Management Hoffman Estates, IL

<i>Introduction</i>	The mission of the Escoffier Online International Culinary Academy is to deliver a robust culinary program wherein the novice cook and culinary professional can practice and acquire the techniques and methods of the Master Chef, Auguste Escoffier, through a chef-led, self-paced virtual culinary program.
<i>Degree(s)</i>	Culinary Arts and Pastry Arts
<i>Program Term</i>	Culinary – 6 months Pastry Arts – 4 months
<i>Scholarships (Prostart specific)</i>	Individual school ProStart programs Regional Competitions National Competitions
<i>Annual Cost</i>	Culinary Arts - \$3995 includes knife kit, ebooks and registration fee Pastry Arts - \$2495 includes knife kit, ebooks and registration fee
<i>Admissions Phone</i>	(224) 698-2100
<i>Website URL</i>	<a href="http://www.escoffieronline.com">www.escoffieronline.com</a>



## **Joliet Junior College** **Culinary Arts Department** **Joliet, IL**

### *Introduction*

A world class and nationally accredited Culinary Arts and Baking Program and 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 \$9000.

### *Degree(s)*

Certificate — Food Service, Pastry and Baking  
Associates — Culinary Arts

### *Program Term*

Approximately 2 years to earn an AAS Degree

### *Academic Credit*

If earned a Sanitation Certificate can apply with JJC transcript office for waiver of CA 106 Sanitation

### *Annual Cost*

\$4500 per year (Approximately \$9000 for AAS Degree)

### *Admissions Phone*

(815) 280-2255

### *Website URL*

[www.jjc.edu](http://www.jjc.edu)

## Le Cordon Bleu College of Culinary Arts Le Cordon Bleu Programs Chicago, Illinois

### *Introduction*

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 in Le Cordon Bleu Culinary Arts  
Associates in 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 \$1,353 and \$1,396 which is the equivalent cost of Culinary Foundation I in the 2013 academic year. In addition the student will be given a Le Cordon Bleu Knife Kit.

Le Cordon Bleu ProStart - Each start date, eligible students will be offered a scholarship within the range of \$1,353 and \$1,396 which is the equivalent cost of Culinary Foundation I in the 2013 academic year.

Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.

State: 1st place \$6,000, 2nd place \$3,000, 3rd place \$1,500

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

### *Annual Costs*

Associates \$36,200

### *Admissions Phone*

(888) 295-7222

### *Website URL*

<http://www.chefs.edu/Chicago>

Find disclosures on graduation rates, student financial obligations and more at [www.chefs.edu/disclosures](http://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](http://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.



## Ivy Tech Community College-Indianapolis Hospitality Administration Indianapolis, Indiana

### *Introduction*

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.

### *Degree(s)*

Certificate Career Certificates available in:

Culinary Arts  
Baking & Pastry Arts  
Hospitality Management  
Beverage Management

Associates- AAS degree in Hospitality Administration with concentrations available in Culinary Arts  
Baking & Pastry Arts  
Hospitality Management

AS degree in Culinology®

### *Program Term*

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

### *Academic Credit*

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

### *National ProStart Certificate of Achievement Credit*

Contact Program Administrator

### *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.

### *Admissions Phone*

(317) 921-4800

### *Website URL*

[www.ivytech.edu/indianapolis](http://www.ivytech.edu/indianapolis)



## The Chef's Academy

### Culinary Arts

### Baking & Pastry Arts

### Hospitality and Restaurant Management

### Morrisville, North Carolina and Indianapolis, Indiana

<i>Introduction</i>	The Chef's Academy is the culinary division of Indianapolis-based Harrison College. Our schools offer an Associate's Degree in Culinary Arts, Pastry Arts and a Bachelor's Degree in Hospitality and Restaurant Management. Each 24,000 sq. ft. regional campus is strategically located and equipped with three state-of-the-art kitchens, a student lounge, a wireless computer lab, and a Learning Resource Center.
<i>Degree(s)</i>	Associates - Culinary Arts, Baking & Pastry Arts Bachelors - Hospitality and Restaurant Management
<i>Program Term</i>	80 weeks for Associates degrees 120 weeks for HRM program
<i>Academic Credit</i>	FS1030 Purchasing for Food Service (4 cr.) ProStart Students enrolled in any program offered have the opportunity to test out of additional courses. FS1020 Food Service Math (4 cr.) (Written Test Out) SPN1050 Spanish (4 cr.) (Written Test Out) CA1010 Introduction to Culinary Arts (8 cr.) (Practical Test Out)
<i>National ProStart Certificate of Achievement Credit</i>	FS1010 Food Safety Sanitation (4 cr.) – Current Food Safety Certificate required.
<i>Scholarships (ProStart specific)</i>	\$500, \$750 and \$1000 scholarships awarded for 3rd, 2nd and 1st place culinary competition winners at the State and National ProStart Competitions. \$500, \$750 and \$1000 scholarships awarded for 3rd, 2nd and 1st place Management competition winners at the State and National ProStart Winners of The Chef's Academy's Top Teen Talent Competition receive: 1st Place – Full Scholarship for an Associate's Degree in Culinary or Pastry Arts. 2nd Place- \$5,000 Scholarship to any of The Chef's Academy Programs. 1st Place Facebook - \$5,000 Scholarship to The Chef's Academy Programs. Phase 2 Finalists - \$1,000 Scholarship to The Chef's Academy Programs.
<i>Annual Cost</i>	\$16,500 per academic year
<i>Admissions Phone</i>	1 (800) 919 2500
<i>Website URL</i>	<a href="http://www.thechefsacademy.com">www.thechefsacademy.com</a>

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

<i>Degree(s)</i>	Associates of Culinary Arts
<i>Academic Credit</i>	HCM143/144 Food Prep I Lecture and Lab HCM152/153 Food Prep II Lecture and Lab
<i>Work Experience Credit</i>	HCM510 Work Experience
<i>National ProStart Certificate of Achievement Credit</i>	13 credit Hours
<i>Annual Costs</i>	\$135 per credit hour
<i>Admissions Phone</i>	(515) 964-6200
<i>Website URL</i>	<a href="http://www.dmacc.edu">www.dmacc.edu</a>

## **Sullivan University** **National Center of Hospitality Studies** **Louisville and Lexington, Kentucky**

*Introduction*

A fifty year old University, Sullivan is a private institution of higher learning dedicated to providing educational enrichment opportunities for the intellectual, social, and professional development of studies. The institution offers career-focused curricula with increasing rigor from the certificate through diploma, associate, bachelors and doctoral levels. The National Center of Hospitality Studies started in 1982 and has grown over the years with a day, evening and weekend student population of more than a 1000 today.

*Degree(s)*

Diplomas:  
Professional Baker's Career  
Professional/Private Chef Career  
Tourism Specialist Career  
Associate:  
Culinary Arts  
Baking Pastry Arts  
Professional Catering  
Event Management and Tourism  
Hotel and Restaurant Management  
Beverage Management  
Bachelor  
Hospitality Management

*Program Term*

Quarterly

*Academic Credit*

Course CAM 134 Food Service Sanitation. — 4Credit Hours  
The opportunity to By Pass:  
BFS 104 Basic Culinary Theory — 4Credit Hours  
BFS 106 Basic Culinary Skills Lab — 6credit Hours

*Scholarships  
(Prostart specific)*

1st Place @ State \$6000  
Regional \$8000  
National \$10,000

*Annual Cost*

\$18,900.00 culinary

*Admissions Phone*

Chef David Dodd, Director Administration and Business Development.  
dhdodd@sullivan.edu  
Direct Line 502-413-8691

*Website URL*

Sullivan.edu



## **The Chef John Folse Culinary Institute at Nicholls State University**

### **Culinary Arts**

### **Thibodaux, Louisiana**

#### *Introduction*

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.

#### *Degree(s)*

Associate's - Culinary Arts

Bachelor's - 5 concentrations from which to choose

#### *Program Term*

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

#### *Academic Credit*

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

#### *National ProStart Certificate of Achievement Credit*

4 hrs.

#### *Scholarships (ProStart specific)*

Contact Chef Jean-Pierre Daigle, [jean.daigle@nicholls.edu](mailto:jean.daigle@nicholls.edu)

#### *Annual Cost*

Approximately \$5500 annually

#### *Admissions Phone*

(985)448-4507

#### *Website URL*

[www.nicholls.edu/jfolse](http://www.nicholls.edu/jfolse)

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

<i>Introduction</i>	Hotel, Culinary Arts and Tourism Institute (HCAT) is the leading provider of all aspects of hospitality and culinary training. This HCAT program is the only culinary arts program in the state accredited by the American Culinary Federation Foundation Accrediting Commission and is recognized as an “exemplary Program”; one of only 22 in the nation. HCAT offers degree and certificate programs as well as professional certifications and industry partnerships. Each summer, students can choose to intern for ten weeks on the Amalfi coast of Italy working in the world's top resorts and restaurants. Articulation Agreement with Johnson & Wales.
<i>Degree(s)</i>	Certificate – Culinary Arts; Baking and Pastry Arts; Event planning and Catering; Hotel/Lodging Management Associate – Associate’s-Culinary Arts Option: Culinary Arts; Baking and Pastry Arts; Hospitality Business Management Option
<i>Program Term</i>	Degree or certificate, semester basis
<i>Academic Credit</i>	By individual review, Introduction to Culinary Arts - HRM 121 (3 credits) With ServSafe® Certification - HRM 119 (1 credit)
<i>Work Experience Credit</i>	By individual review, Internship in Hotel/Restaurant Management - HRM 275 (3 credits)
<i>Scholarships (ProStart Specific)</i>	Federal Financial Aid, department scholarships, private endowments
<i>Annual Costs</i>	Depends on program of study and degree or certificate; degree is approximately \$8,000 and certificate is approximately \$4,000
<i>Admissions Phone</i>	(410) 777-2398 or (866) 456-HCAT
<i>Website URL</i>	<a href="http://www.aacc.edu/hcat">www.aacc.edu/hcat</a>

**Stratford University**  
**School of Culinary Arts and Hospitality Management**  
**Baltimore, Md; Falls Church, VA; Woodbridge, VA;**  
**Richmond, VA; Newport News, VA**

<i>Introduction</i>	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.
<i>Degree(s)</i>	Certificate Advanced Culinary Arts Professional Associates Advanced Culinary Arts; Baking & Pastry Arts; Hotel & Restaurant Management Bachelors Culinary Management; Hospitality Management Masters International Hospitality Management
<i>Program Term</i>	Quarter-based system, Associate degree – 90 credits, Bachelor degree – 180 credits
<i>Academic Credit</i>	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
<i>National ProStart Certificate of Achievement Credit</i>	In order to earn the listed credits, a student must: <ul style="list-style-type: none"> <li>• Earn the National ProStart Certificate of Achievement</li> <li>• Earn a B grade in all Food and Beverage Management - ProStart Program courses, and will maintain an overall B grade average;</li> <li>• Receive a high school diploma;</li> <li>• Meet the admission dates and procedures that apply to all new students at Stratford University;</li> <li>• Provide a letter of recommendation from his/her ProStart instructor;</li> <li>• Apply within five years of high school graduation to be accepted; and</li> <li>• Provide a copy of their official ServSafe certification.</li> </ul>
<i>Scholarships (Prostart specific)</i>	1st, 2nd, 3rd place National Competition - \$10,000; \$5,000; \$2,500
<i>Annual Cost</i>	Contact admissions for current tuition, or visit the website
<i>Admissions Phone</i>	800-624-9926 (Baltimore); 800-444-0804 (Falls Church); 888-546-1250 (Woodbridge); 877-373-5173 (Richmond); 855-873-4235 (Newport News)
<i>Website URL</i>	<a href="http://www.stratford.edu">www.stratford.edu</a>



## Endicott College School of Hospitality Management Beverly, Massachusetts

### *Introduction*

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

### *Degree(s)*

Bachelor of Science

### *Program Term*

Four years, minimum of 125 credits

### *Academic Credit*

Up to six credits by examination

### *Scholarships*

Approximately 70 percent of students receive institutional scholarships/aid

### *Annual Costs*

Tuition \$27,666  
Room and board \$13,200

### *Admissions Phone*

(978) 921-1000

### *Website URL*

[www.endicott.edu](http://www.endicott.edu)





## Le Cordon Bleu College of Culinary Arts Le Cordon Bleu Programs Boston, Massachusetts

### *Introduction*

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 in Le Cordon Bleu Culinary Arts

### *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 \$1,250 and \$1,480 which is the equivalent cost of Culinary Foundation I in the 2013 academic year. In addition the student will be given a Le Cordon Bleu Knife Kit.

Le Cordon Bleu ProStart - Each start date, eligible students will be offered a scholarship within the range of \$1,250 and \$1,480 which is the equivalent cost of Culinary Foundation I in the 2013 academic year.

Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.

State: 1st place \$6,000, 2nd place \$3000, 3rd place \$1500

National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7500

### *Annual Costs*

Associates \$36,200

### *Admissions Phone*

(888) 394-6222

### *Website URL*

<http://www.chefs.edu/Boston>

Le Cordon Bleu College of Culinary Arts, Inc., A Private, Two-Year College. Find disclosures on graduation rates, student financial obligations and more at [www.chefs.edu/disclosures](http://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](http://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 Culinary Arts Grand Rapids, MI

### *Introduction*

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 patisserie, catering and banquet organization, classical and American regional cookery, and restaurant operations. Students operate an open-to-the-public restaurant, The Heritage. The curriculum also includes lecture courses in nutrition, sanitation, purchasing, and personnel management. Graduates of this program are prepared to accept jobs as cooks and chefs in fine restaurants, hotels, resorts and institutions.

### *Degree(s)*

Associate in Applied Arts and Sciences, Culinary Arts

### *Program Term*

2 ½ years

### *Academic Credit*

CA 102, Introduction to the Hospitality Industry

### *Work Experience Credit*

2 credit hours

### *National ProStart Certificate of Achievement Credit*

CA 102, Introduction to the Hospitality Industry

### *Annual Cost*

\$3124 resident

### *Admissions Phone*

(616) 234-3300

### *Website URL*

[www.grcc.edu/secchiainstitute](http://www.grcc.edu/secchiainstitute)

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

*Introduction*

The Associate in Applied Science Culinary Arts Program is accredited by the American Culinary Federation Education 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.

*Degree(s)*

Associate in Applied Science, Culinary Arts  
Associate in Applied Science, Hotel Restaurant Management  
Five specialized Hospitality Studies career certificates

*Program Term*

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

*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.

*Annual Costs*

Non-Resident: \$16,250 (cost of complete single Associate Degree program) exclusive of transportation, room & board.

*National Participation*

Any ProStart student earning the National Certificate of Achievement is eligible for the credit hours and scholarships detailed above.

*Admissions Phone*

(800) 585-HFCC

*Website URL*

[www.henryfordculinary.com](http://www.henryfordculinary.com)

## Le Cordon Bleu College of Culinary Arts

### Le Cordon Bleu Programs

### St. Louis, Missouri

#### *Introduction*

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*

Certificate 12 months

#### *Scholarships (ProStart specific)*

Le Cordon Bleu ProStart Collegiate Passport Scholarship - Each start date, eligible students will be offered a scholarship in the amount of \$1250.91 which is the equivalent cost of Culinary Foundation I in the 2013 academic year. In addition the student will be given a Le Cordon Bleu Knife Kit.

Le Cordon Bleu ProStart - Each start date, eligible students will be offered a scholarship in the amount of \$1250.91 which is the equivalent cost of Culinary Foundation I in the 2013 academic year.

Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.

State: 1st place \$6,000, 2nd place \$3000, 3rd place \$1500

National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7500

#### *Annual Costs*

Certificate \$17,200

#### *Admissions Phone*

(866) 951-7222

#### *Website URL*

<http://www.chefs.edu/St-Louis>

Find disclosures on graduation rates, student financial obligations and more at [www.chefs.edu/disclosures](http://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 cannot guarantee employment or salary. Credits earned are unlikely to transfer.

## Le Cordon Bleu College of Culinary Arts Minneapolis/St. Paul Le Cordon Bleu Programs Mendota Heights, Minnesota

### *Introduction*

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 \$1,353 and \$1,397 which is the equivalent cost of Culinary Foundation I in the 2013 academic year. In addition the student will be given a Le Cordon Bleu Knife Kit.

Le Cordon Bleu ProStart - Each start date, eligible students will be offered a scholarship within the range of \$1,353 and \$1,397 which is the equivalent cost of Culinary Foundation I in the 2013 academic year.

Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.

State: 1st place \$6,000, 2nd place \$3000, 3rd place \$1500

National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7500

### *Annual Costs*

Associates \$36,200

### *Admissions Phone*

(888) 348-5222

### *Website URL*

<http://www.chefs.edu/Minneapolis-St-Paul>

Find disclosures on graduation rates, student financial obligations and more at [www.chefs.edu/disclosures](http://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.

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## **Southwest Minnesota State University**

### **Hospitality Management**

### **Marshall, Minnesota**

#### *Introduction*

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

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

#### *Degree(s)*

Bachelor – Hospitality Management; Culinology®

#### *Program Term*

Four years

#### *Academic Credit*

Introduction to Hospitality Management – HOSP 100 (2 credits)

#### *Scholarships*

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

#### *Annual Costs*

\$16,486

#### *Admissions Phone*

(800) 642-0684

#### *Website URL*

[www.smsu.edu](http://www.smsu.edu)



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

<i>Introduction</i>	Our mission is to be the leading Culinary school in the Midwest. We are the home of education in the emerging field of Culinology. Our graduates work around the world
<i>Degree(s)</i>	Associate – Culinary Arts and Management: Emphasis is Culinology, Bakery, and Culinary Arts – Hospitality and Restaurant Leadership
<i>Program Term</i>	2 years
<i>Academic Credit</i>	On an individual basis
<i>Work Experience Credit</i>	On an individual basis
<i>National ProStart Certificate of Achievement Credit</i>	On an individual basis
<i>Annual Costs</i>	Tuition, books, uniforms, supplies- for entire 2 years is less than \$8,000
<i>Admissions Phone</i>	(402) 457-2400
<i>Website URL</i>	<a href="http://www.mccneb.edu/chrn">www.mccneb.edu/chrn</a>

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

*Introduction*

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

*Degree(s)*

Bachelors

*Scholarships*

UNL and College of Education and Human Sciences scholarships are available

*Annual Costs*

Resident: \$216/credit hour  
Non-resident: \$641/credit hour;  
Fees: \$1,504;  
Room & Board: \$9,122

*Admissions Phone*

(800) 742-8800

*Website URL*

Admissions.unl.edu or cehs.unl.edu



## The International Culinary School at The Art Institute of Las Vegas

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

<i>Introduction</i>	The Culinary School at the Art Institutes is one of more than 40 schools in North America offering culinary programs.
	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.
<i>Degree(s)</i>	Diplomas – Baking & Pastry, Culinary Arts Associate – Culinary Arts, Baking & Pastry Bachelor – Culinary Management
<i>Program Term</i>	Diploma – 4 months Associate – 6 months Bachelor – 12 months
<i>Academic Credit</i>	Diploma – 55 credits Associate – 90 credits Bachelor – 180 credits
<i>Work Experience Credit</i>	Reviewed by local school's Academic Director Culinary Arts and Dean of Academic Affairs on a case-by-case basis
<i>Scholarships</i>	The International Culinary Schools at The Art Institutes provide scholarships to ProStart students in the national and state competitions. ( <a href="http://www.artinstitutes.edu/lasvegas/culinary">www.artinstitutes.edu/lasvegas/culinary</a> )
<i>Annual Costs</i>	Diploma Baking & Pastry — \$29,556.67 Diploma Culinary Arts — \$29,451.67 Associate Baking & Pastry — \$47,351.67 Associate Culinary Arts — \$47,401.67 Bachelor Culinary Management — \$92,151.67
<i>Admissions Phone</i>	(702) 369-9944
<i>Website URL</i>	<a href="http://www.artinstitutes.edu/lasvegas/culinary">www.artinstitutes.edu/lasvegas/culinary</a>



# Le Cordon Bleu College of Culinary Arts

## Le Cordon Bleu Programs

### Las Vegas, Nevada

#### *Introduction*

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

#### *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 \$1,353 and \$1,397 which is the equivalent cost of Culinary Foundation I in the 2013 academic year. In addition the student will be given a Le Cordon Bleu Knife Kit.

Le Cordon Bleu ProStart - Each start date, eligible students will be offered a scholarship within the range of \$1,353 and \$1,397 which is the equivalent cost of Culinary Foundation I in the 2013 academic year.

Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.

State: 1st place \$6,000, 2nd place \$3,000, 3rd place \$1,500

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

#### *Annual Costs*

Associates \$36,200

#### *Admissions Phone*

(888) 551-8222

#### *Website URL*

<http://www.chefs.edu/Las-Vegas>

Find disclosures on graduation rates, student financial obligations and more at [www.chefs.edu/disclosures](http://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](http://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.

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

### *Introduction*

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

### *Degree(s)*

Bachelors of Science — Hospitality Management Major  
Masters of Science — Hotel Administration

### *Program Term*

Four year undergraduate, 120 credits

### *Academic Credit*

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

### *Annual Costs*

As of Fall 2012:

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

### *Admissions Phone*

(702) 774-UNLV

### *Website URL*

hotel.unlv.edu

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

<i>Introduction</i>	Students at Doña Ana Community College are prepared for entry-level supervisory positions in the food and beverage industry. The culinary arts option of the Hospitality & Tourism program offers a range of courses in both culinary and management areas.
<i>Degree(s)</i>	Associate of Applied Science – Hospitality & Tourism
<i>Program Term</i>	The AAS degree program requires 69 credits and courses are held during the Fall and Spring terms
<i>Academic Credit</i>	3 credits – HOST 211 Food Production Principles
<i>Work Experience Credit</i>	3 credits – HOST 221 Co-op Experience
<i>National ProStart Certificate of Achievement Credit</i>	3 credits – HOST 211 Food Production Principles
<i>Annual Costs</i>	Tuition = \$1,488; does not include books / living expenses / supplies
<i>Admissions Phone</i>	(575) 527-7710
<i>Website URL</i>	<a href="http://dacc.nmsu.edu">http://dacc.nmsu.edu</a>



THE WORLD'S PREMIER CULINARY COLLEGE

## The Culinary Institute of America

### Culinary and Baking and Pastry Arts Management

### Hyde Park, New York

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



## The Chef's Academy

### Culinary Arts, Pastry Arts, Hospitality and Restaurant Management

#### Morrisville, North Carolina

<i>Introduction</i>	The Chef's Academy is the culinary division of Indianapolis-based Harrison College. Our schools offer an Associate's Degree in Culinary Arts, Pastry Arts and a Bachelor's Degree in Hospitality and Restaurant Management. Each 24,000 sq. ft. regional campus is strategically located and equipped with three state-of-the-art kitchens, a student lounge, a wireless computer lab, and a Learning Resource Center.
<i>Degree(s)</i>	Associate's - Culinary Arts, Baking & Pastry Arts Bachelor's - Hospitality and Restaurant Management
<i>Program Term</i>	80 weeks for Associate's degree 120 weeks for HRM program
<i>Academic Credit</i>	FS1030 Purchasing for Food Service (4 cr.) ProStart Students enrolled in any program offered have the opportunity to test out of additional courses. FS1020 Food Service Math (4 cr.) (Written Test Out) SPN1050 Spanish (4 cr.) (Written Test Out) CA1010 Introduction to Culinary Arts (8 cr.) (Practical Test Out)
<i>Work Experience Credit</i>	CA2070 Culinary Internship (4 cr.) PA2070 Pastry Internship (4 cr.) CA1081 Culinary Arts Food Preparation (HRM 6 cr.)
<i>National ProStart Certificate of Achievement Credit</i>	FS1010 Food Safety Sanitation (4 cr.) – Current Food Safety Certificate required.
<i>Scholarships (ProStart specific)</i>	\$500, \$750 and \$1000 scholarships awarded for 3rd, 2nd and 1st place culinary competition winners at the State and National ProStart Competitions. \$500, \$750 and \$1000 scholarships awarded for 3rd, 2nd and 1st place Management competition winners at the State and National ProStart Winners of The Chef's Academy's Top Teen Talent Competition receive: 1st Place – Full Scholarship for an Associate's Degree in Culinary or Pastry Arts. 2nd Place- \$5,000 Scholarship to any of The Chef's Academy Programs. 1st Place Facebook - \$5,000 Scholarship to The Chef's Academy Programs. Phase 2 Finalists - \$1,000 Scholarship to The Chef's Academy Programs.
<i>Annual Costs</i>	\$16,500 per academic year
<i>Admissions Phone</i>	(800) 919 2500
<i>Website URL</i>	<a href="http://www.thechefsacademy.com">www.thechefsacademy.com</a>



## Columbus State Community College

### Hospitality Management

### Columbus, Ohio

#### *Introduction*

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 a 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.

#### *Degree(s)*

Certificate — Baking and pastry arts

Associate — 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 Term*

Semesters (5 – 8 semesters depending on major)

#### *Academic Credit*

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

#### *National ProStart Certificate of Achievement Credit*

HOSP 1122 – 2 semester credits and HOSP 1109 – 4 semester credits

#### *Annual Costs*

\$5,000 for tuition and lab fees

#### *Admissions Phone*

(614) 287-5126

#### *Website URL*

[csc.edu/hospitality](http://csc.edu/hospitality)



## Le Cordon Bleu College of Culinary Arts Le Cordon Bleu Programs Portland, Oregon

### *Introduction*

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 \$1,353 and \$1,397 which is the equivalent cost of Culinary Foundation I in the 2013 academic year. In addition the student will be given a Le Cordon Bleu Knife Kit.

Le Cordon Bleu ProStart - Each start date, eligible students will be offered a scholarship within the range of \$1,353 and \$1,397 which is the equivalent cost of Culinary Foundation I in the 2013 academic year.

Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.

State: 1st place \$6,000, 2nd place \$3000, 3rd place \$1500

National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7500

### *Annual Costs*

Associates \$36,200

### *Admissions Phone*

(888) 891-6222

### *Website URL*

<http://www.chefs.edu/Portland>

Find disclosures on graduation rates, student financial obligations and more at [www.chefs.edu/disclosures](http://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](http://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.





## **Mt. Hood Community College** **Hospitality and Tourism Management Program** **Portland, Oregon**

<i>Introduction</i>	Outstanding training, tremendous job opportunities and a vibrant Hospitality and Tourism industry await you in Portland—the largest city in Oregon. Our program is located 10 minutes from the International Airport, 20 minutes from downtown, 30 minutes from Mt. Hood and adjacent to the Columbia Gorge National Scenic area.
<i>Degree(s)</i>	Certificate – Culinary/Catering; Hotel and Resort Management; Recreation and Leisure Management; Travel and Tourism Associate – Hotel and Resort Management; Foodservice Management; Culinary Arts; Travel and Tourism; Convention and Meetings; and Recreation AND transfer degrees
<i>Program Term</i>	Certificate – one year Associate – two years
<i>Academic Credit</i>	Up to 15 college credits may be granted depending on curriculum offered by high school
<i>Work Experience Credit</i>	Three college internship credits for supervised high school internships
<i>Scholarships</i>	HTR Club Steve Martin Memorial Scholarship
<i>Annual Costs</i>	\$4,354 per year plus books
<i>Admissions Phone</i>	(503) 491-7486
<i>Website URL</i>	<a href="http://www.mhcc.edu/hospitality">www.mhcc.edu/hospitality</a>

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

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



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

<i>Introduction</i>	The Academy of Culinary Arts offers ACF accredited certificate programs in Culinary Arts and Baking and Pastry Arts as well as Culinary/bachelor degree combination programs in Hospitality Management, Nutrition or Dietetics; a European Study and Externship option is also available.
<i>Degree(s)</i>	Certificate — Culinary Arts; Culinary Arts and Baking & Pastry Arts; Baking & Pastry Arts Bachelor — Hospitality Management; Nutrition; Culinary Dietetics
<i>Program Term</i>	Culinary Arts, 18 months Baking and Pastry Arts, 12 months; Culinary Arts and Baking & Pastry Arts, 24 months Hospitality Management, 4-5 years Nutrition, 4-5 years Culinary Dietetics, 4-5 years
<i>Academic Credit</i>	Possible credit for Sanitation Management, Careers in the Hospitality Industry, Hospitality Mathematics, Introduction to Computers, and Nutrition.
<i>Scholarships</i>	\$1,500 Competitor Scholarship awarded to students who participate in ProStart Culinary or Management Competitions at the state or national level.
<i>Annual Cost</i>	\$7,848 per semester (2012/2013 instructional costs and fees)
<i>Admissions Phone</i>	(800) 438-6424
<i>Website URL</i>	<a href="http://www.iup.edu/culinary">www.iup.edu/culinary</a>



## University of South Carolina School of Hotel, Restaurant and Tourism Management Columbia, South Carolina

### *Introduction*

The mission of the School of Hotel, Restaurant and Tourism Management (HRTM) is to prepare undergraduate and graduate students for challenging careers in the hospitality and tourism industry, to conduct applied research that impacts the hospitality and tourism industry on a global level, and to provide professional and community service that promotes the economic development of the state of South Carolina and throughout the world.

### *Degree(s)*

Bachelors with a major in Hospitality Management  
Bachelors with a major in Tourism Management  
Masters in International Hospitality and Tourism Management  
Doctoral in Hospitality Management

### *Program Term*

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

### *Academic Credit*

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

### *Annual Costs*

Academic Programs – [www.sc.edu/bursar](http://www.sc.edu/bursar)  
Culinary Arts Program – [www.culinaryUSC.org/register.html](http://www.culinaryUSC.org/register.html)

### *Admissions Phone*

(803) 777-7700 or 1-800-868-5872 toll free

### *Website URL*

[www.hrsm.sc.edu/hrtm](http://www.hrsm.sc.edu/hrtm)



## Auguste Escoffier School of Culinary Arts-Austin Culinary Arts Austin, Texas

### *Introduction*

Auguste Escoffier School of Culinary Arts offers a number of exciting and fulfilling programs designed to prepare you for a successful culinary career. You'll learn from experienced chef instructors, benefit from small class sizes, experience our unique sustainability focus, and build the skills you need for a bright future. The Culinary Arts program includes a three week Farm to Table<sup>®</sup> experience and ten week industry externship.

All this, with affordable programs built around a blueprint for your success. We welcome you to the Escoffier Schools of Culinary Arts.

### *Degree(s)*

Certificate – Culinary Arts and Pastry Arts

### *Program Term*

Culinary – 40 weeks Pastry Arts – 32 weeks

### *Academic Credit*

ServSafe<sup>®</sup>

### *Work Experience Credit*

N/A

### *Scholarships (ProStart specific)*

Individual school ProStart programs, Regional Competitions, National Competitions

### *Annual Costs*

Culinary Arts - \$22,900 tuition \$2750 Books/Supplies

Pastry Arts - \$18,550 tuition \$2200 Books/Supplies

### *Admissions Phone*

(512) 451.5743

### *Website URL*

[www.escoffier.edu](http://www.escoffier.edu)



## Le Cordon Bleu College of Culinary Arts Le Cordon Bleu Programs Austin, Texas

### *Introduction*

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 in Le Cordon Bleu Culinary Arts

### *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 \$1,353 and \$1,396 which is the equivalent cost of Culinary Foundation I in the 2013 academic year. In addition the student will be given a Le Cordon Bleu Knife Kit.

Le Cordon Bleu ProStart - Each start date, eligible students will be offered a scholarship within the range of \$1,353 and \$1,396 which is the equivalent cost of Culinary Foundation I in the 2013 academic year.

Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.

State: 1st place \$6,000, 2nd place \$3,000, 3rd place \$1,500

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

### *Annual Costs*

Associates \$36,200

### *Admissions Phone*

(888) 559-7222

### *Website URL*

<http://www.chefs.edu/Austin>

Find disclosures on graduation rates, student financial obligations and more at [www.chefs.edu/disclosures](http://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 cannot guarantee employment or salary. Credits earned are unlikely to transfer.



## Le Cordon Bleu College of Culinary Arts Le Cordon Bleu Programs Dallas, Texas

### *Introduction*

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 in Le Cordon Bleu Culinary Arts  
Associates in 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 \$1353 and \$1,396 which is the equivalent cost of Culinary Foundation I in the 2013 academic year. In addition the student will be given a Le Cordon Bleu Knife Kit.

Le Cordon Bleu ProStart - Each start date, eligible students will be offered a scholarship within the range of \$1353 and \$1,396 which is the equivalent cost of Culinary Foundation I in the 2013 academic year.

Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.

State: 1st place \$6,000, 2nd place \$3000, 3rd place \$1500

National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7500

### *Annual Costs*

Associates \$36,200

### *Admissions Phone*

(888) 495-5222

### *Website URL*

<http://www.chefs.edu/Dallas>

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

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

### *Introduction*

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

### *Degree(s)*

Associate – Culinary Arts  
Bachelor – Business Administration with a concentration in Food Service Management

### *Program Term*

Associate – can be obtained in less than 15 months  
Bachelor – 2.5 years

### *Academic Credit*

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

### *Work Experience Credit*

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

### *Scholarships*

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

### *Annual Costs*

Please contact the admissions office for tuition information

### *Admissions Phone*

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

### *Website URL*

[www.chefva.com](http://www.chefva.com)





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

<i>Introduction</i>	The purpose of our programs is to provide students the opportunity to stimulate their talents and master skills that prepare them for lifelong career progression within the hospitality, foodservice and tourism industries.
<i>Degree(s)</i>	Certificate – Pastry Arts Associate – Culinary Arts; Hospitality Management
<i>Program Term</i>	Pastry Arts Certificate – three semesters Culinary Arts Associate Degree – two years (6 semesters) of 15-month <i>Fast Track</i> Hospitality Management Associate Degree – six semesters
<i>Work Experience Credit</i>	Enrollment in and completion of HRI 190/290 is required; however, students will be granted credit toward the training station rotation for hours worked in coordinated internships (or other supervised field studies) as part of a ProStart Program. Tuition will not be waived for HRI 190/HRI 290.
<i>Scholarships</i>	J. Sargeant Reynolds Community College Educational Foundation administers various scholarships. In addition to these scholarship awards, several scholarships are available exclusively for hospitality management and culinary arts students.
<i>Annual Costs</i>	In-state tuition for the Pastry Arts Certificate – \$3,647.70* (Certificate) In-state tuition for the Culinary Arts AAS Degree – \$9,321.90* (Degree) In-state tuition for the Hospitality Management AAS Degree – \$9,321.90* (Degree) Out of-state tuition for the Pastry Arts Certificate – \$8,658.90* (Certificate) Out of-state tuition for the Culinary Arts AAS Degree – \$22,128.30* (Degree) Out of-state tuition for Hospitality Management AAS Degree – \$22,128.30 (Degree) *Textbooks, Uniform, Tool Kit, and other class materials are not included.
<i>Admissions Phone</i>	(804) 523-5301
<i>Website URL</i>	<a href="http://www.reynolds.edu/hospitality">www.reynolds.edu/hospitality</a> <a href="http://www.reynolds.edu/hospitality/advising.htm">www.reynolds.edu/hospitality/advising.htm</a> <a href="http://www.reynolds.edu/hospitality/faq.htm">www.reynolds.edu/hospitality/faq.htm</a>



THE INTERNATIONAL  
CULINARY SCHOOL<sup>SM</sup>  
at The Art Institute of Seattle

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

### *Introduction*

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

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

### *Degree(s)*

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

### *Program Term*

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

### *Academic Credit*

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

### *Work Experience Credit*

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

### *Scholarships*

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

### *Annual Costs*

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

### *Admissions Phone*

(800) 275-2471

### *Website URL*

[www.artinstitutes.edu/seattle/](http://www.artinstitutes.edu/seattle/)

## Le Cordon Bleu College of Culinary Arts Le Cordon Bleu Programs Seattle, Washington

### *Introduction*

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*

Certificate 12 months

### *Scholarships (ProStart specific)*

Le Cordon Bleu ProStart Collegiate Passport Scholarship - Each start date, eligible students will be offered a scholarship in the amount of \$1250.91 which is the equivalent cost of Culinary Foundation I in the 2013 academic year. In addition the student will be given a Le Cordon Bleu Knife Kit.

Le Cordon Bleu ProStart - Each start date, eligible students will be offered a scholarship in the amount of \$1250.91 which is the equivalent cost of Culinary Foundation I in the 2013 academic year.

Le Cordon Bleu Competitions Scholarship – Scholarships awarded to the winners of state and national competitions.

State: 1st place \$6,000, 2nd place \$3000, 3rd place \$1500

National: 1st place Full tuition scholarship, 2nd place \$10,000, 3rd place \$7500

### *Annual Costs*

Certificate \$17,200

### *Admissions Phone*

(888) 909-7222

### *Website URL*

<http://www.chefs.edu/Seattle>

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## Fox Valley Technical College

### Culinary Arts and Hotel & Restaurant Management

#### Appleton, Wisconsin

#### *Introduction*

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

The Hotel & Restaurant Management program focuses on customer service, room operations, dining room and food service operations, first aid, marketing and advertising. In addition, you will learn strategies for selling to convention organizers and businesses. You will also learn how to coordinate tourism efforts for communities. Internships will give you the opportunity to apply your skills in a real work setting.

#### *Degree(s)*

Associate Degree in Culinary Arts  
Associate Degree in Hotel & Restaurant Management  
Technical Diploma in Food Service Production  
Certificate in Advanced Baking  
Certificate in Advanced Culinary Arts  
Certificate in Meeting & Event Management  
Certificate in Food Service Sales Professional

#### *Program Term*

Semesters

#### *Scholarships*

Awarded at Wisconsin ProStart Competition

#### *Annual Costs*

\$6,500

#### *Admissions Phone*

(920) 735-5600

#### *Website URL*

[www.fvtc.edu](http://www.fvtc.edu)



## Nicolet Area Technical College

### Culinary Arts

### Rhineland, Wisconsin

<i>Introduction</i>	The Culinary Arts program begins with basic theory and techniques of food production and service. Building on these basics, the program then develops advanced culinary techniques as well as skills in menu planning, purchasing, cost control, and food service supervision through a combination of lecture, demonstration, and extensive hands-on experience.
<i>Degree(s)</i>	Associate – Culinary Arts
<i>Program Term</i>	4 semesters (Associate’s Degree)
<i>Academic Credit</i>	Culinary Arts
<i>Work Experience Credit</i>	Culinary Arts Internship: Placement in selected restaurants establishments to gain experience in work situations. Work plans will be constructed to include multiple aspects of the food service industry. 2 credits.
<i>National ProStart Certificate of Achievement Credit</i>	10-316-121 Sanitation and Safety 2 Credits 10-316-190 Internship in Culinary Arts 2 Credits
<i>Annual Costs</i>	\$116.90 per credit
<i>Admissions Phone</i>	715-365-4451
<i>Website URL</i>	<a href="http://www.nicoletcollege.edu">www.nicoletcollege.edu</a>