

2018 — **National
Collegiate
— ProStart
Passport**



WELCOME



The National ProStart Collegiate Passport includes information about post-secondary schools that offer college credit and/or scholarships to ProStart students who have earned the ProStart National Certificate of Achievement (COA). The credits and scholarships listed in the Passport are available to any ProStart student with a COA, regardless of residence, although out-of-state tuition may apply.

— How to Use The Passport

If you're a ProStart student who will have a COA by the time you're ready for college, a lot of doors — in a lot of different places — are open to you! Check out the following pages and you'll see a wide variety of schools across the country that are eager to enroll ProStart students with COAs. Don't hesitate to reach out to the schools that sound like a good fit to get more information. They're interested in talking with you!

Things to keep in mind:

- The credits and scholarships listed in the Passport are for ProStart students who have earned the COA. For more information about how to do that, talk with your ProStart teacher or visit www.chooserestaurants.org to learn more. Here's a link to the COA information for students: www.chooserestaurants.org/COA.
- When you earn your COA be sure to make copies of it to enclose with school applications and other records. Your COA has a unique number so it can be verified.
- Reach out to the contact listed in the Passport for any schools that interest you and set up a time to talk. Ask questions about the school and program(s) that interest you. Do this as soon as you can — even as a sophomore or junior in high school.
- To receive the credits and scholarships noted in this Passport, you must apply, be admitted and enroll ("matriculate") at the school.
- Tell people you're ProStart! Note that you are a ProStart student who is earning/has earned a COA on all of your applications, resumes, essays and other documents.
- Apply for any scholarships available to COA students from your schools of choice and NRAEF. Just because you have a COA and a school offers special COA scholarships doesn't mean you'll automatically receive one. You have to apply — and that means completing all required paperwork, correctly, by the deadline.
- To succeed in college, you have to be able to manage a lot of demands on your time. Demonstrate you are independent enough by taking charge of the application process. Complete and submit your college and scholarship applications. These aren't things your teacher or your parents should do for you.
- Once you've been accepted, reach out to the contact again to let them know you'll be enrolling and find out what else you need to do to take advantage of the benefits offered to COA students.



ProStart

The people who can help you prepare for college.

You need to take charge of your college plans...
But that doesn't mean you need to do it alone.

Ask for help from a variety of people:

- Your parents. You need their guidance and advice. And you'll need them to fill out the FAFSA (Free Application for Federal Student Aid) as early as October during your senior year in high school (visit www.fafsa.ed.gov for more information).
- Your ProStart teacher. S/he can provide invaluable advice about colleges, scholarships and jobs. Many college and scholarship applications ask for letters of reference, so ask your teacher if s/he is willing to write one for you.
- Your high school counselor. If your school has a counseling office, make an appointment to talk about your plans after high school.
- Counselors often have great information about colleges and scholarship opportunities and they are a great resource for tips about how to write successful essays, complete applications, etc.
- Your mentor/supervisor. Request a few minutes to talk when the restaurant isn't slammed. Share your plans for after high school — even if they are not solid — and ask for advice and suggestions.
- Friends who are already in college. Ask them what they like and what's been challenging. Ask them if they'd do anything differently.

Other Resources:

- The internet. Check out the sites for organizations and companies that support ProStart, your high school and the colleges you're interested in. For example, the NRAEF website — www.chooserestaurants.org — has information about applying for NRAEF scholarships. Be sure to complete your application and submit it by the deadline!
- Consider the location of a college, too. Things like size, location, weather, distance from home and geography (beach, mountains or plains? Urban or rural? Hot or cold? Snow or rain?) can impact how well you fit at a school. Read the section "About ..." and visit school websites to see if you can imagine yourself living in a particular place.

— A letter from the President

Dear ProStart Students,

Having worked in education and the culinary arts for many years, I know firsthand how valuable a college education can be on the path to success. As you look for a school that will help you achieve your dreams, here are a few recommendations to help you along the way:

Learn about the curriculum. Look for a program that will give you technical skills, critical thinking skills and an ability to move through a complicated industry with grace. Employers are always looking to hire individuals with the potential to impact their business on multiple fronts.

Learn about the faculty. No matter which area of restaurant management or culinary arts you pursue, you certainly want to learn from instructors who have both educational and professional experience. To learn about a school's instructors, look for a faculty bio section on the institution's website.

Learn about the students and graduates. Are they happy and successful? This is important because your fellow students will be one of your most valuable networks. By asking questions about the most popular clubs on campus and the companies that frequently recruit from an institution, you can learn a lot about the personality of a school.

As you evaluate culinary and management schools, try to schedule a campus visit. Ultimately, you want to find a program that fits your career plans and your personality. Visiting campuses will give you a sense of how each school measures up to your expectations in the areas above.

Good luck!



Paul Lussow

President

Kendall College

Passports

Some of the schools included in the Passport have more than one campus. In these cases, you'll find a separate page for each campus that recognizes the ProStart COA. This will help you recognize the geographical options you have for college.

Participating Post-Secondary Schools:

(as of April 2018)

- The Art Institute of Atlanta
- The Art Institute of Austin
- The Art Institute of California – Hollywood
- The Art Institute of California – Inland Empire
- The Art Institute of California – Orange County
- The Art Institute of California – Sacramento
- The Art Institute of California – San Diego
- The Art Institute of California – San Francisco
- The Art Institute of Charleston
- The Art Institute of Colorado
- The Art Institute of Dallas
- The Art Institute of Fort Lauderdale
- The Art Institute of Houston
- The Art Institute of Indianapolis
- The Art Institute of Las Vegas
- The Art Institute of Michigan
- The Art Institute of Philadelphia
- The Art Institute of Phoenix
- The Art Institute of Pittsburgh
- The Art Institute of Pittsburgh - Online
- The Art Institute of Raleigh - Durham
- The Art Institute of San Antonio
- The Art Institute of Seattle
- The Art Institute of Tampa
- The Art Institute of Tennessee – Nashville
- The Art Institute of Virginia Beach
- The Art Institute of Washington
- The Collins College of Hospitality Management at Cal Poly Pomona
- The Culinary Institute of America
- The Culinary Institute of America at Greystone
- The Culinary Institute of America, San Antonio
- The Culinary Institute of Virginia Norfolk
- The Culinary Institute of Virginia Newport News
- Gallatin College
- Gateway Technical College
- Helms College
- The Illinois Institute of Art – Chicago
- The International Culinary Institute of Myrtle Beach
- Indian Hills Community College
- Iowa Culinary Institute
- Iowa Western Community College
- Johnson and Wales University in Charlotte
- Johnson and Wales University in Denver
- Johnson and Wales University in Providence
- Kendall College
- Louisiana Culinary Institute
- Madison College
- New England Culinary Institute
- Nicolet Area Technical College
- State University of New York at Cobleskill
- University of South Carolina – Beaufort
- University of Wisconsin – Stout
- Western Iowa Technical College
- Western State Colorado University

Scholarships:

- The Collins College
- The Culinary Institute of Virginia Norfolk
- The Culinary Institute of Virginia Newport News
- Helms College
- New England Culinary Institute
- National Restaurant Association Educational Foundation



Atlanta, Georgia

The Art Institute of Atlanta

Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

Degrees Offered:*

Baking & Pastry (Certificate, Associate of Arts); Culinary Arts (Certificate, Associate of Arts); Culinary Arts Management (Bachelor of Science)

* Degree and program offerings vary by school.

Program Terms:

12-45 months to complete, depending on the credential you're seeking

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-866-211-0107

www.artinstitutes.edu/atlanta



About The School:

At The Art Institute of Atlanta, we don't train cooks. We prepare students to become culinary professionals. We help turn their passion for the culinary arts into the marketable skills they'll need. We teach the cooking and business fundamentals they'll use throughout their career, while exposing them to more than 20 world cuisines — from Caribbean to Korean, Mexican to Middle Eastern. Traditional French and other European foods. Greek, Asian, African, South American, Indian. And more.

There's something else unique about The Art Institute of Atlanta: the creative energy that flows through our hallways, classrooms and kitchens—an energy that inspires our culinary students. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Our instructors bring relevant experience to the student-run innovative restaurant, adding layers of reality to the learning. Beyond the kitchen, students can get involved in culinary activities and competitions. Various scholarship opportunities are also available.

We expect our students to work hard, master the fundamentals, and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when students are ready to graduate, our career services staff helps them prepare to launch a career where they can do what they love, for life.

* Credentials and experience levels vary by faculty and instructors.



Austin, Texas

The Art Institute of Austin, a branch of The Art Institute of Houston

Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs.

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

Degrees Offered:*

Baking & Pastry (Certificate, Associate of Arts); Culinary Arts (Certificate, Associate of Arts); Culinary Arts Management (Bachelor of Science)

* Degree and program offerings vary by school.

Program Terms:

12-45 months to complete, depending on the credential you're seeking

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office

1-866-211-0107

www.artinstitutes.edu/austin



About The School:

At The Art Institute of Austin, we don't train cooks. We prepare students to become culinary professionals. We help turn their passion for the culinary arts into the marketable skills they'll need. We teach the cooking and business fundamentals they'll use throughout their career, while exposing them to more than 20 world cuisines—from Caribbean to Korean, Mexican to Middle Eastern. Traditional French and other European foods. Greek, Asian, African, South American, Indian. And more.

There's something else unique about The Art Institute of Austin: the creative energy that flows through our hallways, classrooms and kitchens—an energy that inspires our culinary students. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Our instructors bring relevant experience to the student-run innovative restaurant, adding layers of reality to the learning. Beyond the kitchen, students can get involved in culinary activities and competitions. Various scholarship opportunities are also available.

We expect our students to work hard, master the fundamentals, and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when students are ready to graduate, our career services staff helps them prepare to launch a career where they can do what they love, for life.

* Credentials and experience levels vary by faculty and instructors.



Hollywood, California

The Art Institute of California-Hollywood, a college of Argosy University

Is Proud to Offer Prostart Students With COAs the Following:

Degrees Offered:*

Baking & Pastry (Certificate, Associate of Arts); Culinary Arts (Certificate, Associate of Arts); Culinary Arts Management (Bachelor of Science)

* Degree and program offerings vary by school.

Program Terms:

12-45 months to complete, depending on the credential you're seeking

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-866-211-0107

www.artinstitutes.edu/hollywood



Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs.

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

About The School:

At The Art Institute of California-Hollywood, we don't train cooks. We prepare students to become culinary professionals. We help turn their passion for the culinary arts into the marketable skills they'll need. We teach the cooking and business fundamentals they'll use throughout their career, while exposing them to more than 20 world cuisines—from Caribbean to Korean, Mexican to Middle Eastern. Traditional French and other European foods. Greek, Asian, African, South American, Indian. And more.

There's something else unique about The Art Institute of California-Hollywood: the creative energy that flows through our hallways, classrooms and kitchens—an energy that inspires our culinary students. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Our instructors bring relevant experience to the student-run innovative restaurant, adding layers of reality to the learning. Beyond the kitchen, students can get involved in culinary activities and competitions. Various scholarship opportunities are also available.

We expect our students to work hard, master the fundamentals, and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when students are ready to graduate, our career services staff helps them prepare to launch a career where they can do what they love, for life.

* Credentials and experience levels vary by faculty and instructors.



San Bernardino, California

The Art Institute of California-Inland Empire, a campus of Argosy University

The International Culinary School at The Art Institute of California-Inland Empire

Degrees Offered:*

Baking & Pastry (Certificate, Associate of Arts); Culinary Arts (Certificate, Associate of Arts); Culinary Arts Management (Bachelor of Science)

* Degree and program offerings vary by school.

Program Terms:

12-45 months to complete, depending on the credential you're seeking

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-866-211-0107

www.artinstitutes.edu/inlandempire



Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs.

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

About The School:

At The Art Institute of California-Inland Empire, we don't train cooks. We prepare students to become culinary professionals. We help turn their passion for the culinary arts into the marketable skills they'll need. We teach the cooking and business fundamentals they'll use throughout their career, while exposing them to more than 20 world cuisines—from Caribbean to Korean, Mexican to Middle Eastern. Traditional French and other European foods. Greek, Asian, African, South American, Indian. And more.

There's something else unique about The Art Institute of California-Inland Empire: the creative energy that flows through our hallways, classrooms and kitchens—an energy that inspires our culinary students. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Our instructors bring relevant experience to the student-run innovative restaurant, adding layers of reality to the learning. Beyond the kitchen, students can get involved in culinary activities and competitions. Various scholarship opportunities are also available.

We expect our students to work hard, master the fundamentals, and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when students are ready to graduate, our career services staff helps them prepare to launch a career where they can do what they love, for life.

* Credentials and experience levels vary by faculty and instructors.

Degrees Offered:*

Baking & Pastry (Certificate, Associate of Arts); Culinary Arts (Certificate, Associate of Arts); Culinary Arts Management (Bachelor of Science)

* Degree and program offerings vary by school.

Program Terms:

12-45 months to complete, depending on the credential you're seeking

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office

1-866-211-0107

www.artinstitutes.edu/orangecounty



Santa Ana, California

The Art Institute of California-Orange County, a campus of Argosy University

The International Culinary School at The Art Institute of California-Orange County

Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs.

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

About The School:

At The Art Institute of California-Hollywood, we don't train cooks. We prepare students to become culinary professionals. We help turn their passion for the culinary arts into the marketable skills they'll need. We teach the cooking and business fundamentals they'll use throughout their career, while exposing them to more than 20 world cuisines—from Caribbean to Korean, Mexican to Middle Eastern. Traditional French and other European foods. Greek, Asian, African, South American, Indian. And more.

There's something else unique about The Art Institute of California-Hollywood: the creative energy that flows through our hallways, classrooms and kitchens—an energy that inspires our culinary students. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Our instructors bring relevant experience to the student-run innovative restaurant, adding layers of reality to the learning. Beyond the kitchen, students can get involved in culinary activities and competitions. Various scholarship opportunities are also available.

We expect our students to work hard, master the fundamentals, and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when students are ready to graduate, our career services staff helps them prepare to launch a career where they can do what they love, for life.

* Credentials and experience levels vary by faculty and instructors.



Sacramento, California

The Art Institute of California-Sacramento, a campus of Argosy University

The International Culinary School at The Art Institute of California-Sacramento

Degrees Offered:*

Baking & Pastry (Certificate, Associate of Arts); Culinary Arts (Certificate, Associate of Arts); Culinary Arts Management (Bachelor of Science)

* Degree and program offerings vary by school.

Program Terms:

12-45 months to complete, depending on the credential you're seeking

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-866-211-0107

www.artinstitutes.edu/sacramento



Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs.

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

About The School:

At The Art Institute of California-Sacramento, we don't train cooks. We prepare students to become culinary professionals. We help turn their passion for the culinary arts into the marketable skills they'll need. We teach the cooking and business fundamentals they'll use throughout their career, while exposing them to more than 20 world cuisines—from Caribbean to Korean, Mexican to Middle Eastern. Traditional French and other European foods. Greek, Asian, African, South American, Indian. And more.

There's something else unique about The Art Institute of California-Sacramento: the creative energy that flows through our hallways, classrooms and kitchens—an energy that inspires our culinary students. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Our instructors bring relevant experience to the student-run innovative restaurant, adding layers of reality to the learning. Beyond the kitchen, students can get involved in culinary activities and competitions. Various scholarship opportunities are also available.

We expect our students to work hard, master the fundamentals, and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when students are ready to graduate, our career services staff helps them prepare to launch a career where they can do what they love, for life.

* Credentials and experience levels vary by faculty and instructors.



San Diego, California

The Art Institute of California-San Diego, a campus of Argosy University

The International Culinary School at The Art Institute of California-San Diego

Degrees Offered:*

Baking & Pastry (Certificate, Associate of Arts); Culinary Arts (Certificate, Associate of Arts); Culinary Arts Management (Bachelor of Science)

* Degree and program offerings vary by school.

Program Terms:

12-45 months to complete, depending on the credential you're seeking

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-866-211-0107

www.artinstitutes.edu/sandiego



Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs.

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

About The School:

At The Art Institute of California-San Diego, we don't train cooks. We prepare students to become culinary professionals. We help turn their passion for the culinary arts into the marketable skills they'll need. We teach the cooking and business fundamentals they'll use throughout their career, while exposing them to more than 20 world cuisines—from Caribbean to Korean, Mexican to Middle Eastern. Traditional French and other European foods. Greek, Asian, African, South American, Indian. And more.

There's something else unique about The Art Institute of California-San Diego: the creative energy that flows through our hallways, classrooms and kitchens—an energy that inspires our culinary students. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Our instructors bring relevant experience to the student-run innovative restaurant, adding layers of reality to the learning. Beyond the kitchen, students can get involved in culinary activities and competitions. Various scholarship opportunities are also available.

We expect our students to work hard, master the fundamentals, and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when students are ready to graduate, our career services staff helps them prepare to launch a career where they can do what they love, for life.

* Credentials and experience levels vary by faculty and instructors.



San Francisco, California

The Art Institute of California-San Francisco, a campus of Argosy University

The International Culinary School at The Art Institute of California-San Francisco

Degrees Offered:*

Baking & Pastry (Certificate, Associate of Arts); Culinary Arts (Certificate, Associate of Arts); Culinary Arts Management (Bachelor of Science)

* Degree and program offerings vary by school.

Program Terms:

12-45 months to complete, depending on the credential you're seeking

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office

1-866-211-0107

www.artinstitutes.edu/sanfrancisco



Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs.

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

About The School:

At The Art Institute of California-San Francisco, we don't train cooks. We prepare students to become culinary professionals. We help turn their passion for the culinary arts into the marketable skills they'll need. We teach the cooking and business fundamentals they'll use throughout their career, while exposing them to more than 20 world cuisines—from Caribbean to Korean, Mexican to Middle Eastern. Traditional French and other European foods. Greek, Asian, African, South American, Indian. And more.

There's something else unique about The Art Institute of California-San Francisco: the creative energy that flows through our hallways, classrooms and kitchens—an energy that inspires our culinary students. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Our instructors bring relevant experience to the student-run innovative restaurant, adding layers of reality to the learning. Beyond the kitchen, students can get involved in culinary activities and competitions. Various scholarship opportunities are also available.

We expect our students to work hard, master the fundamentals, and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when students are ready to graduate, our career services staff helps them prepare to launch a career where they can do what they love, for life.

* Credentials and experience levels vary by faculty and instructors.



Charleston, South Carolina

The Art Institute of Charleston, a branch of The Art Institute of Atlanta

The International Culinary School at The Art Institute of Charleston

Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs.

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

Degrees Offered:*

Baking & Pastry (Certificate, Associate of Arts); Culinary Arts (Certificate, Associate of Arts); Culinary Arts Management (Bachelor of Science)

* Degree and program offerings vary by school.

Program Terms:

12-45 months to complete, depending on the credential you're seeking

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-866-211-0107

www.artinstitutes.edu/charleston



About The School:

At The Art Institute of Charleston, we don't train cooks. We prepare students to become culinary professionals. We help turn their passion for the culinary arts into the marketable skills they'll need. We teach the cooking and business fundamentals they'll use throughout their career, while exposing them to more than 20 world cuisines—from Caribbean to Korean, Mexican to Middle Eastern. Traditional French and other European foods. Greek, Asian, African, South American, Indian. And more.

There's something else unique about The Art Institute of Charleston: the creative energy that flows through our hallways, classrooms and kitchens—an energy that inspires our culinary students. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Our instructors bring relevant experience to the student-run innovative restaurant, **24 North Market**, adding layers of reality to the learning. Beyond the kitchen, students can get involved in culinary activities and competitions. Various scholarship opportunities are also available.

We expect our students to work hard, master the fundamentals, and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when students are ready to graduate, our career services staff helps them prepare to launch a career where they can do what they love, for life.

* Credentials and experience levels vary by faculty and instructors.



Denver, California

The Art Institute of Colorado

The International Culinary School at The Art Institute of California-San Francisco

Degrees Offered:*

Baking & Pastry (Certificate, Associate of Arts); Culinary Arts (Certificate, Associate of Arts); Culinary Arts Management (Bachelor of Science)

* Degree and program offerings vary by school.

Program Terms:

12-45 months to complete, depending on the credential you're seeking

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-866-211-0107

www.artinstitutes.edu/colorado



Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

About The School:

At The Art Institute of Atlanta, we don't train cooks. We prepare students to become culinary professionals. We help turn their passion for the culinary arts into the marketable skills they'll need. We teach the cooking and business fundamentals they'll use throughout their career, while exposing them to more than 20 world cuisines—from Caribbean to Korean, Mexican to Middle Eastern. Traditional French and other European foods. Greek, Asian, African, South American, Indian. And more.

There's something else unique about The Art Institute of Atlanta: the creative energy that flows through our hallways, classrooms and kitchens—an energy that inspires our culinary students. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Our instructors bring relevant experience to the student-run innovative restaurant, adding layers of reality to the learning. Beyond the kitchen, students can get involved in culinary activities and competitions. Various scholarship opportunities are also available.

We expect our students to work hard, master the fundamentals, and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when students are ready to graduate, our career services staff helps them prepare to launch a career where they can do what they love, for life.

* Credentials and experience levels vary by faculty and instructors.



Dallas, Texas

The Art Institute of Dallas

Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

Degrees Offered:*

Certificate/Diploma programs in Art of Cooking, Culinary Arts, Baking & Pastry; Associate Degree Programs: Culinary Arts, Baking & Pastry; Bachelor's Degree programs: Culinary Management; Food & Beverage Management; Hospitality Management.

* Degree and program offerings vary by school.

Program Terms:

From 9 to 36 months, depending on the degree and program.

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-866-211-0107
www.artinstitutes.edu/dallas



About The School:

At the Art Institutes we don't train cooks. We prepare students to become culinary professionals and help turn their passion for culinary arts into marketable skills. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Instructors at The Art Institute of Dallas bring relevant experience to the student-run innovative restaurant, **Chef's Gallery**, adding layers of reality to learning. Beyond the kitchen, students can get involved in culinary activities and competitions. At the Art Institutes, students are expected to work hard, master fundamentals and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when you are ready to graduate, you'll be prepared to launch a career where you can do what you love, for life!

The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs. Culinary Program areas include Culinary Arts and Culinary Management. The curriculum focuses on teaching students the fundamental skills required in the industry while exposing them to cuisines from over 20 countries around the world.

* Credentials and experience levels vary by faculty and instructors.



Fort Lauderdale, Florida

The Art Institute of Fort Lauderdale

Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

Degrees Offered:*

Certificate/Diploma programs in Art of Cooking, Culinary Arts, Baking & Pastry; Associate Degree Programs: Culinary Arts, Baking & Pastry; Bachelor's Degree programs: Culinary Management; Food & Beverage Management; Hospitality Management

* Degree and program offerings vary by school.

Program Terms:

From 9 to 36 months, depending on the degree and program.

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-866-211-0107

www.artinstitutes.edu/fortlauderdale



About The School:

At the Art Institutes we don't train cooks. We prepare students to become culinary professionals and help turn their passion for culinary arts into marketable skills. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Instructors at The Art Institute of Fort Lauderdale bring relevant experience to the student-run innovative restaurant, Chef's Palette Café and Grill, adding layers of reality to learning. Beyond the kitchen, students can get involved in culinary activities and competitions. At the Art Institutes, students are expected to work hard, master fundamentals and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when you are ready to graduate, you'll be prepared to launch a career where you can do what you love, for life!

The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs. Culinary Program areas include Culinary Arts and Culinary Management. The curriculum focuses on teaching students the fundamental skills required in the industry while exposing them to cuisines from over 20 countries around the world.

* Credentials and experience levels vary by faculty and instructors.



Houston, Texas

The Art Institute of Houston

Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

Degrees Offered:*

Certificate/Diploma programs in Art of Cooking, Culinary Arts, Baking & Pastry; Associate Degree Programs: Culinary Arts, Baking & Pastry; Bachelor's Degree programs: Culinary Management; Food & Beverage Management; Hospitality Management.

* Degree and program offerings vary by school.

Program Terms:

From 9 to 36 months, depending on the degree and program.

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-888-328-7300
www.artinstitutes.edu



About The School:

At the Art Institutes we don't train cooks. We prepare students to become culinary professionals and help turn their passion for culinary arts into marketable skills. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Instructors at The Art Institute of Houston bring relevant experience to the student-run innovative restaurant, **Courses**, adding layers of reality to learning. Beyond the kitchen, students can get involved in culinary activities and competitions. At the Art Institutes, students are expected to work hard, master fundamentals and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when you are ready to graduate, you'll be prepared to launch a career where you can do what you love, for life!

The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs, offered at over 40 Art Institutes schools. Culinary Program areas include Culinary Arts and Culinary Management. The curriculum focuses on teaching students the fundamental skills required in the industry while exposing them to cuisines from over 20 countries around the world.

* Credentials and experience levels vary by faculty and instructors.



Indianapolis, Indiana

The Art Institute of Indianapolis

Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

Degrees Offered:*

Certificate/Diploma programs in Art of Cooking, Culinary Arts, Baking & Pastry; Associate Degree Programs: Culinary Arts, Baking & Pastry; Bachelor's Degree programs: Culinary Management; Food & Beverage Management; Hospitality Management.

* Degree and program offerings vary by school.

Program Terms:

From 9 to 36 months, depending on the degree and program.

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-888-328-7300
www.artinstitutes.edu



About The School:

At the Art Institutes we don't train cooks. We prepare students to become culinary professionals and help turn their passion for culinary arts into marketable skills. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Instructors at The Art Institute of Indianapolis bring relevant experience to the student-run innovative restaurant, **Eleven at Pyramids**, adding layers of reality to learning. Beyond the kitchen, students can get involved in culinary activities and competitions. At the Art Institutes, students are expected to work hard, master fundamentals and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when you are ready to graduate, you'll be prepared to launch a career where you can do what you love, for life!

The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs, offered at over 40 Art Institutes schools. Culinary Program areas include Culinary Arts and Culinary Management. The curriculum focuses on teaching students the fundamental skills required in the industry while exposing them to cuisines from over 20 countries around the world.

* Credentials and experience levels vary by faculty and instructors.



Henderson, Nevada

The Art Institute of Las Vegas

The International Culinary School of the Art Institute of Las Vegas

Is Proud to Offer Prostart Students With COAs the Following:

Degrees Offered:*

Certificate/Diploma programs in Art of Cooking, Culinary Arts, Baking & Pastry; Associate Degree Programs: Culinary Arts, Baking & Pastry; Bachelor's Degree programs: Culinary Management; Food & Beverage Management; Hospitality Management.

* Degree and program offerings vary by school.

Program Terms:

From 9 to 36 months, depending on the degree and program.

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-866-211-0107
www.artinstitutes.edu/colorado



Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

About The School:

At the Art Institutes we don't train cooks. We prepare students to become culinary professionals and help turn their passion for culinary arts into marketable skills. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Instructors at The Art Institute of Las Vegas bring relevant experience to the student-run innovative restaurant, **Opus TOO**, adding layers of reality to learning. Beyond the kitchen, students can get involved in culinary activities and competitions. At the Art Institutes, students are expected to work hard, master fundamentals and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when you are ready to graduate, you'll be prepared to launch a career where you can do what you love, for life!

The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs, offered at over 40 Art Institutes schools. Culinary Program areas include Culinary Arts and Culinary Management. The curriculum focuses on teaching students the fundamental skills required in the industry while exposing them to cuisines from over 20 countries around the world.

* Credentials and experience levels vary by faculty and instructors.



Novi, Michigan

The Art Institute of Michigan

The International Culinary School at The Art Institute of Michigan

Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

Degrees Offered:*

Certificate/Diploma programs in Art of Cooking, Culinary Arts, Baking & Pastry; Associate Degree Programs: Culinary Arts, Baking & Pastry; Bachelor's Degree programs: Culinary Management; Food & Beverage Management; Hospitality Management.

* Degree and program offerings vary by school.

Program Terms:

From 9 to 36 months, depending on the degree and program.

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-866-211-0107
www.artinstitutes.edu



About The School:

At the Art Institutes we don't train cooks. We prepare students to become culinary professionals and help turn their passion for culinary arts into marketable skills. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Instructors at The Art Institute of Michigan bring relevant experience to the student-run innovative restaurant, **Great Lakes Bistro**, adding layers of reality to learning. Beyond the kitchen, students can get involved in culinary activities and competitions. At the Art Institutes, students are expected to work hard, master fundamentals and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when you are ready to graduate, you'll be prepared to launch a career where you can do what you love, for life!

The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs, offered at over 40 Art Institutes schools. Culinary Program areas include Culinary Arts and Culinary Management. The curriculum focuses on teaching students the fundamental skills required in the industry while exposing them to cuisines from over 20 countries around the world.



Philadelphia, Pennsylvania

The Art Institute of Philadelphia

The International Culinary School of The Art Institute of Philadelphia

Is Proud to Offer Prostart Students With COAs the Following:

Degrees Offered:*

Certificate/Diploma programs in Art of Cooking, Culinary Arts, Baking & Pastry; Associate Degree Programs: Culinary Arts, Baking & Pastry; Bachelor's Degree programs: Culinary Management; Food & Beverage Management; Hospitality Management.

* Degree and program offerings vary by school.

Program Terms:

From 9 to 36 months, depending on the degree and program.

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-866-211-0107
www.artinstitutes.edu



Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

About The School:

At the Art Institutes we don't train cooks. We prepare students to become culinary professionals and help turn their passion for culinary arts into marketable skills. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Instructors at The Art Institute of Philadelphia bring relevant experience to the student-run innovative restaurant, **Petit Passion**, adding layers of reality to learning. Beyond the kitchen, students can get involved in culinary activities and competitions. At the Art Institutes, students are expected to work hard, master fundamentals and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when you are ready to graduate, you'll be prepared to launch a career where you can do what you love, for life!

The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs, offered at over 40 Art Institutes schools. Culinary Program areas include Culinary Arts and Culinary Management. The curriculum focuses on teaching students the fundamental skills required in the industry while exposing them to cuisines from over 20 countries around the world.



Phoenix, Arizona

The Art Institute of Phoenix

The International Culinary School at The Art Institute of Phoenix

Is Proud to Offer Prostart Students With COAs the Following:

Degrees Offered:*

Certificate/Diploma programs in Art of Cooking, Culinary Arts, Baking & Pastry; Associate Degree Programs: Culinary Arts, Baking & Pastry; Bachelor's Degree programs: Culinary Management; Food & Beverage Management; Hospitality Management.

* Degree and program offerings vary by school.

Program Terms:

From 9 to 36 months, depending on the degree and program.

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-866-211-0107
www.artinstitutes.edu



Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

About The School:

At the Art Institutes we don't train cooks. We prepare students to become culinary professionals and help turn their passion for culinary arts into marketable skills. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Instructors at The Art Institute of Phoenix bring relevant experience to the student-run innovative restaurant, **Gallery Café**, adding layers of reality to learning. Beyond the kitchen, students can get involved in culinary activities and competitions. At the Art Institutes, students are expected to work hard, master fundamentals and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when you are ready to graduate, you'll be prepared to launch a career where you can do what you love, for life!

The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs. Culinary Program areas include Culinary Arts and Culinary Management. The curriculum focuses on teaching students the fundamental skills required in the industry while exposing them to cuisines from over 20 countries around the world.



Pittsburgh, Pennsylvania

The Art Institute of Pittsburgh

The International Culinary School at The Art Institute of Pittsburgh

Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

Degrees Offered:*

Certificate/Diploma programs in Art of Cooking, Culinary Arts, Baking & Pastry; Associate Degree Programs: Culinary Arts, Baking & Pastry; Bachelor's Degree programs: Culinary Management; Food & Beverage Management; Hospitality Management.

* Degree and program offerings vary by school.

Program Terms:

From 9 to 36 months, depending on the degree and program.

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-866-211-0107
www.artinstitutes.edu



About The School:

At the Art Institutes we don't train cooks. We prepare students to become culinary professionals and help turn their passion for culinary arts into marketable skills. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Instructors at The Art Institute of Pittsburgh bring relevant experience to the student-run innovative restaurant, adding layers of reality to learning. Beyond the kitchen, students can get involved in culinary activities and competitions. At the Art Institutes, students are expected to work hard, master fundamentals and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when you are ready to graduate, you'll be prepared to launch a career where you can do what you love, for life!

The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs. Culinary Program areas include Culinary Arts and Culinary Management. The curriculum focuses on teaching students the fundamental skills required in the industry while exposing them to cuisines from over 20 countries around the world.



The Art Institute of Pittsburgh-Online

The International Culinary School at The Art Institute of Pittsburgh-Online

Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

Degrees Offered:*

Certificate/Diploma programs in Art of Cooking, Culinary Arts, Baking & Pastry; Associate Degree Programs: Culinary Arts, Baking & Pastry; Bachelor's Degree programs: Culinary Management; Food & Beverage Management; Hospitality Management.

* Degree and program offerings vary by school.

Program Terms:

From 9 to 36 months, depending on the degree and program.

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-866-211-0107
www.artinstitutes.edu



About The School:

At the Art Institutes we don't train cooks. We prepare students to become culinary professionals and help turn their passion for culinary arts into marketable skills. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. At the Art Institutes, students are expected to work hard, master fundamentals and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when you are ready to graduate, you'll be prepared to launch a career where you can do what you love, for life!

The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs. Culinary Program areas include Culinary Arts and Culinary Management. The curriculum focuses on teaching students the fundamental skills required in the industry while exposing them to cuisines from over 20 countries around the world.



Durham, North Carolina

The Art Institute of Raleigh-Durham

Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

Degrees Offered:*

Certificate/Diploma programs in Art of Cooking, Culinary Arts, Baking & Pastry; Associate Degree Programs: Culinary Arts, Baking & Pastry; Bachelor's Degree programs: Culinary Management; Food & Beverage Management; Hospitality Management.

* Degree and program offerings vary by school.

Program Terms:

From 9 to 36 months, depending on the degree and program.

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-888-328-7300
www.artinstitutes.edu



About The School:

At the Art Institutes we don't train cooks. We prepare students to become culinary professionals and help turn their passion for culinary arts into marketable skills. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Instructors at The Art Institute of Raleigh-Durham bring relevant experience to the student-run innovative restaurant, **The District @ 410**, adding layers of reality to learning. Beyond the kitchen, students can get involved in culinary activities and competitions. At the Art Institutes, students are expected to work hard, master fundamentals and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when you are ready to graduate, you'll be prepared to launch a career where you can do what you love, for life!

The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs, offered at over 40 Art Institutes schools. Culinary Program areas include Culinary Arts and Culinary Management. The curriculum focuses on teaching students the fundamental skills required in the industry while exposing them to cuisines from over 20 countries around the world.

* Credentials and experience levels vary by faculty and instructors.



San Antonio, Texas

The Art Institute of San Antonio

Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

Degrees Offered:*

Certificate/Diploma programs in Art of Cooking, Culinary Arts, Baking & Pastry; Associate Degree Programs: Culinary Arts, Baking & Pastry; Bachelor's Degree programs: Culinary Management; Food & Beverage Management; Hospitality Management.

* Degree and program offerings vary by school.

Program Terms:

From 9 to 36 months, depending on the degree and program.

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-888-328-7300
www.artinstitutes.edu



About The School:

At the Art Institutes we don't train cooks. We prepare students to become culinary professionals and help turn their passion for culinary arts into marketable skills. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Instructors at The Art Institute of San Antonio bring relevant experience to the student-run innovative restaurant, **RED**, adding layers of reality to learning. Beyond the kitchen, students can get involved in culinary activities and competitions. At the Art Institutes, students are expected to work hard, master fundamentals and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when you are ready to graduate, you'll be prepared to launch a career where you can do what you love, for life!

The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs, offered at over 40 Art Institutes schools. Culinary Program areas include Culinary Arts and Culinary Management. The curriculum focuses on teaching students the fundamental skills required in the industry while exposing them to cuisines from over 20 countries around the world.

* Credentials and experience levels vary by faculty and instructors.



Seattle, Washington

The Art Institute of Seattle

Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

Degrees Offered:*

Certificate/Diploma programs in Art of Cooking, Culinary Arts, Baking & Pastry; Associate Degree Programs: Culinary Arts, Baking & Pastry; Bachelor's Degree programs: Culinary Management; Food & Beverage Management; Hospitality Management.

* Degree and program offerings vary by school.

Program Terms:

From 9 to 36 months, depending on the degree and program.

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-888-328-7300
www.artinstitutes.edu



About The School:

At the Art Institutes we don't train cooks. We prepare students to become culinary professionals and help turn their passion for culinary arts into marketable skills. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Instructors at The Art Institute of Seattle bring relevant experience to the student-run innovative restaurant, **Portfolio**, adding layers of reality to learning. Beyond the kitchen, students can get involved in culinary activities and competitions. At the Art Institutes, students are expected to work hard, master fundamentals and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when you are ready to graduate, you'll be prepared to launch a career where you can do what you love, for life!

The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs. Culinary Program areas include Culinary Arts and Culinary Management. The curriculum focuses on teaching students the fundamental skills required in the industry while exposing them to cuisines from over 20 countries around the world.

* Credentials and experience levels vary by faculty and instructors.



Tampa, Florida

The Art Institute of Tampa

The International Culinary School at The Art Institute of Tampa

Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

Degrees Offered:*

Certificate/Diploma programs in Art of Cooking, Culinary Arts, Baking & Pastry; Associate Degree Programs: Culinary Arts, Baking & Pastry; Bachelor's Degree programs: Culinary Management; Food & Beverage Management; Hospitality Management.

* Degree and program offerings vary by school.

Program Terms:

From 9 to 36 months, depending on the degree and program.

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-866-211-0107
www.artinstitutes.edu



About The School:

At the Art Institutes we don't train cooks. We prepare students to become culinary professionals and help turn their passion for culinary arts into marketable skills. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Instructors at The Art Institute of Tampa bring relevant experience to the student-run innovative restaurant, **Tudored Chef**, adding layers of reality to learning. Beyond the kitchen, students can get involved in culinary activities and competitions. At the Art Institutes, students are expected to work hard, master fundamentals and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when you are ready to graduate, you'll be prepared to launch a career where you can do what you love, for life!

The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs. Culinary Program areas include Culinary Arts and Culinary Management. The curriculum focuses on teaching students the fundamental skills required in the industry while exposing them to cuisines from over 20 countries around the world.



Nashville, Tennessee

The Art Institute of Tennessee—Nashville

The International Culinary School at The Art Institute of Tennessee-Nashville

Degrees Offered:*

Certificate/Diploma programs in Art of Cooking, Culinary Arts, Baking & Pastry; Associate Degree Programs: Culinary Arts, Baking & Pastry; Bachelor's Degree programs: Culinary Management; Food & Beverage Management; Hospitality Management.

* Degree and program offerings vary by school.

Program Terms:

From 9 to 36 months, depending on the degree and program.

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-866-211-0107
www.artinstitutes.edu



Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

About The School:

At the Art Institutes we don't train cooks. We prepare students to become culinary professionals and help turn their passion for culinary arts into marketable skills. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Instructors at The Art Institute of Tennessee-Nashville bring relevant experience to the student-run innovative restaurant, **Courses**, adding layers of reality to learning. Beyond the kitchen, students can get involved in culinary activities and competitions. At the Art Institutes, students are expected to work hard, master fundamentals and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when you are ready to graduate, you'll be prepared to launch a career where you can do what you love, for life!

The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs. Culinary Program areas include Culinary Arts and Culinary Management. The curriculum focuses on teaching students the fundamental skills required in the industry while exposing them to cuisines from over 20 countries around the world.



Virginia Beach, Virginia

The Art Institute of Virginia Beach

The International Culinary School at The Art Institute of Virginia Beach

Degrees Offered:*

Certificate/Diploma programs in Art of Cooking, Culinary Arts, Baking & Pastry; Associate Degree Programs: Culinary Arts, Baking & Pastry; Bachelor's Degree programs: Culinary Management; Food & Beverage Management; Hospitality Management.

* Degree and program offerings vary by school.

Program Terms:

From 9 to 36 months, depending on the degree and program.

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-866-211-0107
www.artinstitutes.edu



Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

About The School:

At the Art Institutes we don't train cooks. We prepare students to become culinary professionals and help turn their passion for culinary arts into marketable skills. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Instructors at The Art Institute of Virginia Beach bring relevant experience to the student-run innovative restaurant, **CrAive**, adding layers of reality to learning. Beyond the kitchen, students can get involved in culinary activities and competitions. At the Art Institutes, students are expected to work hard, master fundamentals and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when you are ready to graduate, you'll be prepared to launch a career where you can do what you love, for life!

The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs. Culinary Program areas include Culinary Arts and Culinary Management. The curriculum focuses on teaching students the fundamental skills required in the industry while exposing them to cuisines from over 20 countries around the world.



Arlington, Virginia

The Art Institute of Washington

The International Culinary School at The Art Institute of Washington

Is Proud to Offer Prostart Students With COAs the Following:

Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs

Degrees Offered:*

Certificate/Diploma programs in Art of Cooking, Culinary Arts, Baking & Pastry; Associate Degree Programs: Culinary Arts, Baking & Pastry; Bachelor's Degree programs: Culinary Management; Food & Beverage Management; Hospitality Management.

* Degree and program offerings vary by school.

Program Terms:

From 9 to 36 months, depending on the degree and program.

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-866-211-0107
www.artinstitutes.edu



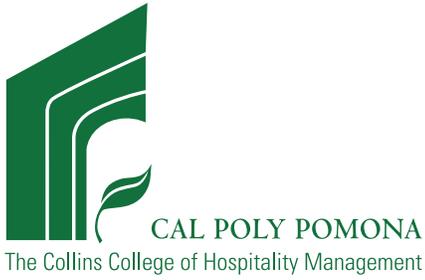
* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair and Dean of Academic Affairs. The Fundamentals of Classical Techniques class requires the student to successfully pass the courses Final Knife Skills and Final Practical Cooking exam in order to obtain advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

About The School:

At the Art Institutes we don't train cooks. We prepare students to become culinary professionals and help turn their passion for culinary arts into marketable skills. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Instructors at The Art Institute of Washington bring relevant experience to the student-run innovative restaurant, **Culinaire**, adding layers of reality to learning. Beyond the kitchen, students can get involved in culinary activities and competitions. At the Art Institutes, students are expected to work hard, master fundamentals and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when you are ready to graduate, you'll be prepared to launch a career where you can do what you love, for life!

The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs. Culinary Program areas include Culinary Arts and Culinary Management. The curriculum focuses on teaching students the fundamental skills required in the industry while exposing them to cuisines from over 20 countries around the world.



Pomona, California

The Collins College of Hospitality Management

At California State Polytechnic University

Is Proud to Offer Prostart Students With COAs the Following:

- 3 units of credit for HRT 201 Tourism Concepts
- Up to 400 hours of the required 800 hours of hospitality industry work experience required as a prerequisite for HRT 3410, Professional Work Experience
- AND more! See “Scholarships” at the end of the Passport

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

Degrees Offered:*

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

Program Terms:

4 years. From 2016-2018 the school is on a quarter system of 180 units; Fall of 2018 marks the beginning of a semester system of 120 units.

Annual Cost:

California residents, full-time undergraduate tuition & fees: \$7,297

Out-of-state resident, full-time undergraduate tuition & fees: \$19,177

See also: Cal Poly Pomona's Tuition Calculators: <http://www.cpp.edu/~financial-aid/costs/index.shtml>

For More Information:

Carolina Sanchez, Student Services Coordinator

csanchez@cpp.edu

The Collins College of Hospitality Management

Cal Poly Pomona

3801 West Temple Avenue
Pomona, CA 91768



About The School:

Founded in 1973, The Collins College of Hospitality Management at Cal Poly Pomona thrives from a tradition of excellence and is consistently ranked among the premier hospitality colleges in the world. It is dedicated to advancing the field of hospitality management through its collaborative learn-by-doing approach to education, its profound appreciation of the diversity of backgrounds, ideas and cultures and its active engagement in strategically integrating scholarship, service and applied learning.

Over 1,350 diverse undergraduates and graduate students receive a superior education in state-of-the-art facilities, where they learn to apply hospitality management theories and concepts to research and real-world settings. The vision of the Collins College is to be world-class college for shaping future hospitality leaders. Whether graduates have the desire to work in food and beverage operations, hotels and resorts, the private club industry, conference and meeting operations, destination management, or in one of the hundreds of support sectors that service hospitality-centered businesses, the overarching objective is to prepare future leaders in the hospitality industry. The Collins College of Hospitality Management is accredited by the Accreditation Commission for Programs in Hospitality Administration (ACPHA).



**THE WORLD'S PREMIER
CULINARY COLLEGE**

Degrees Offered:*

Associate degree in Culinary Arts and Baking & Pastry Arts

Bachelor's degree in Management, Applied Food Studies and Culinary Science

Program Terms:

Associate degree: 21 months
Bachelor's degree: 38 months

Annual Cost:

Please visit:

www.ciachef.edu/tuition-ny

For More Information:

Call 1-800 CULINARY (285-4627)

E-mail: admissions@culinary.edu

Visit: www.ciachef.edu



Hyde Park, New York

The Culinary Institute of America

Is Proud to Offer Prostart Students With COAs the Following:

- 1.5 credits for ARTS-112 Food Safety

* ProStart students may request transfer credit for the CIA's Food Safety Course. To do so, you must attach a copy of your ServSafe Certificate and your ProStart COA.

About The School:

Founded in 1946, The Culinary Institute of America is an independent not-for-profit college offering gold-standard associate and bachelor's degrees. Guided by its core values of excellence, leadership, professionalism, ethics and respect for diversity, the CIA strive to foster an atmosphere where students can develop both professionally and personally, and gain the general knowledge and specific skills they need to grow into positions of leadership in the dynamic foodservice and hospitality industry. The college has campuses in New York, California, Texas and Singapore.

At the college's New York campus, students enjoy the benefit of a major college campus, unique in all of culinary education for its offerings and resources set on 170 acres along the banks of the Hudson River. They receive more than 1,300 hours of hands-on learning in the college's 41 kitchens and bakeshops and on-campus restaurants. Bachelor's programs offer exciting student concentrations and travel experiences.

The CIA has a global network of 48,000-plus alumni that includes such leaders as Grant Achatz, Anthony Bourdain, Anne Burrell, Maneet Chauhan, Roy Choi, Cat Cora, Dan Coudreaut, Steve Ells, Johnny Iuzzini, Charlie Palmer and Roy Yamaguchi.

Approximately 92 percent of CIA students receive financial aid in the form of scholarships, grants, loans and work-study. The Culinary Institute of America is accredited by the prestigious Middle States Commission on Higher Education. This adds to the long-term value and marketability of the degree and allows CIA graduates to pursue advanced degrees at top colleges and universities.



**THE WORLD'S PREMIER
CULINARY COLLEGE**

Degrees Offered:*

Associate degree in Culinary Arts and Baking & Pastry Arts

Program Terms:

Associate degree: 21 months

Annual Cost:

Please visit:

www.ciachef.edu/tuition-ca

For More Information:

Call 1-800 CULINARY (285-4627)

E-mail: admissions@culinary.edu

Visit: www.ciachef.edu



St. Helena, California

The Culinary Institute of America at Greystone

Is Proud to Offer Prostart Students With COAs the Following:

- 1.5 credits for ARTS-112 Food Safety*

* ProStart students may request transfer credit for the CIA's Food Safety Course. To do so, you must attach a copy of your ServSafe Certificate and your ProStart COA.

About The School:

Founded in 1946, The Culinary Institute of America is an independent not-for-profit college offering gold-standard associate and bachelor's degrees. Guided by its core values of excellence, leadership, professionalism, ethics and respect for diversity, the CIA strive to foster an atmosphere where students can develop both professionally and personally, and gain the general knowledge and specific skills they need to grow into positions of leadership in the dynamic foodservice and hospitality industry. The college has campuses in New York, California, Texas and Singapore.

Set in the heart of the world-famous Napa Valley, the college's California campus is one of the world's most unique and inspiring campuses for culinary education. Perhaps no other destination in the world offers a richer food and wine education experience in one location. Students receive more than 1,300 hours of hands-on learning in the college's professional kitchens and bakeshops and gain experience in its on-campus restaurants.

The CIA has a global network of 48,000-plus alumni that includes such leaders as Grant Achatz, Anthony Bourdain, Anne Burrell, Maneet Chauhan, Roy Choi, Cat Cora, Dan Coudreaut, Steve Eells, Johnny Iuzzini, Charlie Palmer and Roy Yamaguchi.

Approximately 92 percent of CIA students receive financial aid in the form of scholarships, grants, loans and work-study. The Culinary Institute of America is accredited by the prestigious Middle States Commission on Higher Education. This adds to the long-term value and marketability of the degree and allows CIA graduates to pursue advanced degrees at top colleges and universities.



**THE WORLD'S PREMIER
CULINARY COLLEGE**

Degrees Offered:*

Associate degree in Culinary Arts and Baking & Pastry Arts

Program Terms:

Associate degree: 21 months

Annual Cost:

Please visit:

www.ciachef.edu/tuition-tx

For More Information:

Call 1-800 CULINARY (285-4627)

E-mail: admissions@culinary.edu

Visit: www.ciachef.edu



San Antonio, Texas

The Culinary Institute of America, San Antonio

Is Proud to Offer Prostart Students With COAs the Following:

- 1.5 credits for ARTS-112 Food Safety*

* ProStart students may request transfer credit for the CIA's Food Safety Course. To do so, you must attach a copy of your ServSafe Certificate and your ProStart COA.

About The School:

Founded in 1946, The Culinary Institute of America is an independent not-for-profit college offering gold-standard associate and bachelor's degrees. Guided by its core values of excellence, leadership, professionalism, ethics and respect for diversity, the CIA strive to foster an atmosphere where students can develop both professionally and personally, and gain the general knowledge and specific skills they need to grow into positions of leadership in the dynamic foodservice and hospitality industry. The college has campuses in New York, California, Texas and Singapore.

The CIA's Texas campus is located at the gateway to Latin America. Set among restored 19th century buildings once part of the Pearl Brewery, the CIA San Antonio campus is as diverse as the culinary world itself. The classrooms and kitchens are state-of-the-art, and students receive more than 1,200 hours of hands-on learning. They also gain valuable experience in the college's on-campus restaurant. The CIA has a global network of 48,000-plus alumni that includes such leaders as Grant Achatz, Anthony Bourdain, Anne Burrell, Maneet Chauhan, Roy Choi, Cat Cora, Dan Coudreaut, Steve Ells, Johnny Iuzzini, Charlie Palmer and Roy Yamaguchi.

Approximately 92 percent of CIA students receive financial aid in the form of scholarships, grants, loans and work-study. The Culinary Institute of America is accredited by the prestigious Middle States Commission on Higher Education. This adds to the long-term value and marketability of the degree and allows CIA graduates to pursue advanced degrees at top colleges and universities.



San Antonio, Texas

The Culinary Institute of Virginia, Norfolk

At California State Polytechnic University

Is Proud to Offer Prostart Students With COAs the Following:

- 3 credits CAA 115 Kitchen Essentials
- AND more! See "Scholarships" at the end of the Passport

Degrees Offered:*

Associate of Applied Science in
Culinary Arts, Culinary Arts and
Applied Nutrition and Baking and
Pastry Arts

Bachelor of Science in Food
Service Management

*Degree offerings may vary by campus.

Program Terms:

15 months for an Associate degree
2.5 years for a Bachelor's degree

Annual Cost:

<http://www.npc.ecpi.edu/>

For More Information:

Call: 757-858-2433

Visit: www.Chefva.com

About The School:

The Culinary Institute of Virginia, College of Culinary Arts of ECPI University (CIV), houses a passionate community of students and educators dedicated to studying the field of food service. Degree programs offered at CIV reflect the dynamic and diverse nature of the hospitality industry and include Culinary Arts, Baking and Pastry Arts, Culinary Nutrition, and Food Service Management.

CIV students receive a rigorous, hands-on education, learning both the art and science of food under the guidance of industry seasoned faculty. With year-round scheduling, CIV students can earn their associate degree in as little as 15 months and their bachelor's degree in just 2.5 years, allowing them to start their career quickly.

CIV students have an active campus life based on all things culinary, including competitions, on-and-off site catering events, community education, and community service. Throughout their CIV tenure, students work one-on-one with career advisors to coordinate externships, ensuring students graduate with industry experience. Students interested in the farm-to-table movement have the option of spending time in CIV's Chef's Garden, an 1800 sq. ft. climate-controlled greenhouse that utilizes hydroculture farming techniques.





Newport News, Virginia

The Culinary Institute of Virginia, Newport News

College of Culinary Arts of ECPI University

Is Proud to Offer Prostart Students With COAs the Following:

- 3 credits CAA 115 Kitchen Essentials
- AND more! See “Scholarships” at the end of the Passport

Degrees Offered:*

Associate of Applied Science in
Culinary Arts, Culinary Arts and
Applied Nutrition and Baking and
Pastry Arts

Bachelor of Science in Food
Service Management

*Degree offerings may vary by campus.

Program Terms:

15 months for an Associate degree
2.5 years for a Bachelor's degree

Annual Cost:

<http://www.npc.ecpi.edu/>

For More Information:

Call: 757-858-2433

Visit: <https://www.ecpi.edu/college-of-culinary-arts>

About The School:

The Culinary Institute of Virginia, College of Culinary Arts of ECPI University (CIV), houses a passionate community of students and educators dedicated to studying the field of food service. Degree programs offered at CIV reflect the dynamic and diverse nature of the hospitality industry and include Culinary Arts, Baking and Pastry Arts, Culinary Nutrition, and Food Service Management.

CIV students receive a rigorous, hands-on education, learning both the art and science of food under the guidance of industry seasoned faculty. With year-round scheduling, CIV students can earn their associate degree in as little as 15 months and their bachelor's degree in just 2.5 years, allowing them to start their career quickly.

CIV students have an active campus life based on all things culinary, including competitions, on-and-off site catering events, community education, and community service. Throughout their CIV tenure, students work one-on-one with career advisors to coordinate externships, ensuring students graduate with industry experience. Students interested in the farm-to-table movement have the option of spending time in CIV's Chef's Garden, an 1800 sq. ft. climate-controlled greenhouse that utilizes hydroculture farming techniques.





Bozeman, Montana

Gallatin College

College of Culinary Arts of ECPI University

Is Proud to Offer Prostart Students With COAs the Following:

- 3 credits CULA 102 Intro to Culinary Arts
- 2 credits CULA 105 Food Safety and Sanitation

Degrees Offered:*

Associate degree in Culinary Arts offered at Gallatin College

Bachelor degree in Hospitality Management offered at Montana State University

Program Terms:

24 months for an Associate degree

Annual Cost:

In-state tuition: approximately \$3,375

Out-of-state tuition: approximately \$10,357

Books, supplies and course fees: approximately \$1,200

On-campus room and board approximately: \$4,600

For More Information:

Chef Bill Baskin, Culinary Arts Program Director

William.baskin@montana.edu

(406) 994-4511

Visit: <http://gallatin.montana.edu/programs/culinaryarts.html>

About The School:

Gallatin College Culinary Arts offers students a unique opportunity to experience a university setting while attending culinary school on the Montana State University campus. Student housing and a variety of extracurricular activities are offered. Endless outdoor recreational opportunities, a vibrant tourism industry and high quality of life are a few of the many reasons Bozeman is consistently rated as one of the top places to live in the country. Our students enjoy a work hard, play hard lifestyle.

Gallatin College's Culinary Arts Associate of Applied Science (AAS) degree is a 65-credit program with an experiential learning based curriculum. Students will receive hands-on training and gain essential skills by repetition in the kitchen. Small class sizes and chef instructors with years of experience in the industry ensure a quality learning experience. Our traditional culinary coursework will also focus on local food systems and the food community that makes our corner of Montana special. Students completing an Associate degree in Culinary Arts might choose to continue their education to complete the Bachelor's in Hospitality Management at MSU.

There has never been a better time to enter the hospitality industry. Gallatin College Culinary Arts students can expect quick job placement and rapid advancement in Montana or anywhere in the world.





Racine, Wisconsin

Gateway Technical College

College of Culinary Arts of ECPI University

Degrees Offered:*

Associate degree in Culinary Arts and Hospitality Management – Food and Beverage

Culinary Arts Certificates in Baking and Pastry Arts, Basic Cooking Skills, Design and Service, Institutional Food Service, Line Cook, Management Skills

Program Terms:

Four semesters (two years) for an Associate degree; one to two semesters for a certificate, depending on the certificate.

Annual Cost:

Culinary Arts degree, resident tuition and fees for program: \$11,620

Hospitality Management Food and Beverage, resident tuition and fees for program: \$11,040

For more information visit:
www.gtc.edu

For More Information:

Adam Larkin
larkina@gtc.edu
Visit: www.gtc.edu

Is Proud to Offer Prostart Students With COAs the Following:

- 4 credits 316-131 Culinary Skills 1
- 1 credit 316-170 Sanitation and Hygiene

About The School:

Gateway Technical College prides itself on teaching the latest methods and technology for careers of today...and tomorrow. The student population at Gateway is diverse, from just-out-of- high school to those seeking a second career. The student services staff is well versed in guiding the first-time student to enroll in classes, navigate financial aid and point out services that will help students be successful in their education.

Gateway provides dynamic, hands-on training for students who enjoy preparing food and have the will to enter the culinary arts industry. Students learn at modern, state-of-the-art facilities from instructors who have worked in the industry and bring that experience into the classroom. Students train on equipment used in today's industry, ensuring they have the cooking skills and the technical skills employers demand.

Gateway students further hone their skills preparing daily meals at the college's Racine Campus Commons and catering functions throughout the college. In their final semester, students staff the Breakwater Dining Room, a fine-dining establishment. They create the meal plan, prepare and serve the food and interact with the public. The Culinary Arts Club offers students additional opportunities to connect with others in the program and to cook in a fun and competitive environment at local and statewide competitions.





Augusta, Georgia

Helms College School of Hospitality

Is Proud to Offer Prostart Students With COAs the Following:

- 3 credits CUL 101 Food Safety & Sanitation
- 3 credits CUL 102 Intro to Hospitality & Culinary Arts
- Potential of 12 credits ProStart students have the opportunity to test out of CUL 102, 104 and 106.
- AND more! See “Scholarships” at the end of the Passport

Degrees Offered:*

Associate of Applied Science in
Culinary Arts

Diploma in Culinary Arts

Certificate in Culinary Arts

Program Terms:

Associate of Applied Science in
Culinary Arts: 77 weeks

Diploma in Culinary Arts: 44 weeks

Certificate in Culinary Arts: 22 weeks

Annual Cost:

Please visit www.helms.edu or call
1-844-GO HELMS

For More Information:

Warren Rick, Senior Admissions
Manager

Office: 706-651-9707

wrick@helms.edu



About The School:

Helms College traces its roots to Goodwill and its founder Rev. Edgar J. Helms. He believed that individuals wanted and needed a hand up, not a hand out, and his basic philosophy set the vision since 1902. Through its outreach efforts, Goodwill Industries believes that work is better caught than taught, and it provides opportunities for individuals to “catch” a solid work ethic. Through work, individuals are enabled to assume the role of the worker in addition to other roles within the community. Work forms a cornerstone on a person’s relationship with other people and is critical for preventing and minimizing social problems.

To this end, the faculty, staff and administration at Helms College believe that access to quality, affordable education and relevant hands-on experience are the first steps to career and personal success. As a result, the development and maintenance of training programs and related service focus upon maximizing career opportunities and improving the lives of individuals by giving them the skills they need for success in the workforce.

Helms College is committed to bringing together appropriate staff, curricula, physical facilities, instructional equipment and other components to deliver an exceptional educational experience. Through its student-centered focus, Helms College helps individuals to successfully achieve their educational objectives in order to enable them to lead more fulfilling lives. Helms College promotes student access and progress and its philosophy of student learning and development is embedded in all of the programs it offers. College Culinary Arts students can expect quick job placement and rapid advancement in Montana or anywhere in the world.



Chicago, Illinois

The Illinois Institute of Art - Chicago

College of Culinary Arts of ECPI University

Is Proud to Offer Prostart Students With COAs the Following:

Degrees Offered:*

Certificate/Diploma programs in Art of Cooking, Culinary Arts, Baking & Pastry; Associate Degree Programs: Culinary Arts, Baking & Pastry; Bachelor's Degree programs: Culinary Management; Food & Beverage Management; Hospitality Management.

* Degree and program offerings vary by school.

Program Terms:

From 9 to 36 months, depending on the degree and program.

Annual Cost:

Varies by program. For school-specific details visit www.artinstitutes.edu

For More Information:

Admissions office
1-866-211-0107
www.artinstitutes.edu



Up to 12 credits for any combination of the following courses:*

- Concepts and Theories
- Fundamentals of Classical Techniques
- Management, Supervision and Career Development
- Nutrition Science
- Additional credits may be articulated to ProStart students on a case-by-case basis upon review by the school's Culinary Chair and Dean of Academic Affairs

* To receive advance placement credit, students must submit their ProStart National Certificate of Achievement, which will be reviewed and verified by the school's Culinary Chair 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 advanced placement credit.

** Some restrictions apply for approval of Culinary Nutrition credits. Contact the school for details.

About The School:

At the Art Institutes we don't train cooks. We prepare students to become culinary professionals and help turn their passion for culinary arts into marketable skills. In our associate degree programs, students learn foundational cooking skills and study international cuisines. Our bachelor's degree program is more like a business degree with a food concentration. Instructors at The Illinois Art Institute-Chicago bring relevant experience to the student-run innovative restaurant, Evolve Bistro, adding layers of reality to learning. Beyond the kitchen, students can get involved in culinary activities and competitions. At the Art Institutes, students are expected to work hard, master fundamentals and commit themselves to their craft. It isn't easy, because it's not easy out in the real world of culinary. But when you are ready to graduate, you'll be prepared to launch a career where you can do what you love, for life!

The International Culinary Schools at The Art Institutes is North America's largest system of culinary programs. Culinary Program areas include Culinary Arts and Culinary Management. The curriculum focuses on teaching students the fundamental skills required in the industry while exposing them to cuisines from over 20 countries around the world.



Myrtle Beach, South Carolina

International Culinary Institute of Myrtle Beach at Horry Georgetown Technical College

Is Proud to Offer Prostart Students With COAs the Following:

- 3 credits CUL 104 Introduction to Culinary Arts
- 3 credits CUL 105 Kitchen Fundamentals
- 3 credits CUL 128 Culinary Management and Human Resources

Degrees Offered:*

Certificates in Cake Decorating, Kitchen and Food Preparation Techniques, Professional Cooking

Associate in Applied Science in Culinary Arts Technology, Baking and Pastry Arts.

Program Terms:

9-24 months, depending on the certificate or degree

Annual Cost:

For more information visit https://www.hgtc.edu/admissions/financialaid/tuition_and_fees/index.html

For More Information:

Chef Kathleen Hassett

(843) 477-2039

http://www.hgtc.edu/academics/academic_departments/culinary_institute/Programs/index.html



About The School:

The International Culinary Institute of Myrtle Beach is committed to technical training and postsecondary education in culinary arts and the hospitality industry. Core values of continuous improvement, ethics and respect drive our department's quest for culinary excellence, professionalism, innovation and peer recognition. We are dedicated to excellence in education through a learner-centered approach that fulfills the evolving needs of our students and the marketplace. We are a small school that is investing in the future. In classes students work in small groups so they do not get lost in the crowd. We take pride in reaching students at all levels and instill in them a high level of professionalism. In our program we do not cook for the students, the class cooks for themselves and the instructor so we can focus on techniques and critiques. Our students also cook for the public. We have an open kitchen public restaurant that provides real world, hands-on experience. We like to compare our restaurant to a small-chef owned restaurant that is friendly, gets to know its customers, and cares about where our food comes from. We are passionate about cooking and the ingredients. We believe quality education involves excellent curriculum, faculty, raw materials and facilities. It means delivering curriculum and life skills to students of all levels in a passionate, articulate and caring manner. It means maintaining high standards, and helping students to achieve those standards. Community and professional involvement both locally and nationally provide networking opportunities for students. We provide an education that builds a strong foundation for students and will offer involvement in extracurricular activities and community events.



Ottumwa, Iowa

Indian Hills Community College

Is Proud to Offer Prostart Students With COAs the Following:

- 1 credit HCM 101 Sanitation and Safety
- 1 credit HCM 102 Food Service Technology
- 3 credits HCM 163 Culinary Skills
- 2 credits HCM 202 Food Service Lab I
- 2 credits HCM 203 Food Service Lab II
- 4 credits HCM 211 Culinary Management

Degrees Offered:*

Associate of Applied Science in
Culinary Arts

Program Terms:

21 months (seven terms)

Annual Cost:

In-state tuition approx. \$5,100; out-of-state tuition approx. \$7,200.

On-campus room and board approx. \$5460; books and supplies est. \$1,200.

For more information, visit: www.indianhills.edu/payingforcollege/tuition_fees.php

For More Information:

Gordon D. Rader, CEC, CCE, FMP
Executive Chef/Department Chair

Gordon.Rader@indianhills.edu

Visit: www.indianhills.edu

About The School:

Indian Hills' Culinary Arts Program is accredited by the American Culinary Federation (ACF). The program prepares you with the culinary skills and knowledge necessary to pursue a variety of food-related careers. You'll learn from award-winning instructors in the college's new state-of-the-art kitchen facilities. Experiences are provided in all aspects of cooking and baking, with a combination of formal classes and extensive lab experience. Approximately half of each day is spent applying knowledge in the kitchen or bakery, developing and practicing your culinary skills. As a graduate, you'll be prepared to earn your personal certification from the ACF and work in a variety of venues, including fine dining restaurants, hotels, clubs, resorts and bakeries.





Ankeny, Iowa

The Iowa Culinary Institute at Des Moines Area Community College

Is Proud to Offer Prostart Students With COAs the Following:

- 2 credits HCM 100 Safety and Sanitation
- 3 credits HCM 143 Food Prep 1 Lecture
- 3 credits HCM 144 Food Prep 1 Lab
- 3 credits HCM510 Work Experience

Degrees Offered:*

Diploma in Culinary Arts and Hospitality Business

Associate of Applied Science in Culinary Arts

Associate of Applied Science in Hotel and Restaurant Management

Program Terms:

Diploma programs: 12 months

Degree Programs: 21 months

Annual Cost:

Approximately \$7,000.

For more information visit:

<https://www.dmacc.edu/programs/culinary/pages/culinaryarts.aspx>.

For More Information:

Robert Anderson, CEC, CCC, Executive Chef and Program Chair

515-964-6532

randerson@dmacc.edu

Visit: <https://www.dmacc.edu/ici/Pages/welcome.aspx>

About The School:

The Iowa Culinary Institute™ (ICI™) at Des Moines Area Community College (DMACC) is where education and excellence go hand in hand. The Iowa Culinary Institute blends the Des Moines Area Community College (DMACC) culinary arts program with the community to create unforgettable culinary experiences for you. Our institute is Iowa's premier culinary program and offers opportunities for the public to experience the culinary world at DMACC and participate in activities involving the Culinary Arts students and staff.





Council Bluffs, Iowa

Iowa Western Community College

Is Proud to Offer Prostart Students With COAs the Following:

- 2 credits HCM 100 Sanitation and Safety
- 3 credits HCM 186 Culinary Foundations I

Degrees Offered:*

A.A.S. degree in Culinary Arts: Baking and Pastry Art

A.A.S. degree in Culinary Arts: Culinary

A.A.S. degree in Culinary Arts: Food Service (ACF accredited)

Culinary Arts: Food Service Diploma

Culinary Arts: Food Technology Certificate

A.A.S. degree in Culinary Arts: Restaurant & Hospitality Management (ACF Accredited)

Program Terms:

From two semesters to two semesters and 1 summer to two years, depending on the program.

Annual Cost:

Varies depending on program; For specific details visit:

http://www.iwcc.edu/future_student/financial_aid/cost.asp

For More Information:

Michael Hoppe, Program Chair

mhoppe@iwcc.edu

About The School:

At Iowa Western you'll get the total college experience: exceptional educational opportunities, athletics, fine arts, and a variety of extracurricular activities, small class sizes and personalized attention from staff and faculty who truly care about the students. Iowa Western has so much to offer! When students leave Iowa Western, they take with them not only knowledge and skills, but also lifelong friendships and special memories. At Iowa Western, faculty, students, community partners and staff are equal stakeholders in the culture of the learning community that is committed to excellence in meeting educational needs and improving the quality of life through programs, partnerships and community involvement. IWCC's culinary arts programs prepare students for challenging careers in the restaurant and foodservice industry.





Charlotte, North Carolina

Johnson & Wales University

Degrees Offered:*

Associate Degrees/College of Culinary Arts: Baking and Pastry Arts & Culinary Arts

Bachelor's Degrees/College of Business: Accounting; Advertising & Marketing Communications; Beverage Industry Operations & Retail Management; Business Administration; Business Studies; Entrepreneurship; Finance; Food & Beverage Entrepreneurship; Operations and Supply Chain Management.

Bachelor's Degrees/College of Culinary Arts: Baking & Pastry Arts; Culinary Arts; Culinary Nutrition; Culinary Science. College of Hospitality Management: Baking & Pastry Arts & Food Service Management; Culinary Arts & Food Service Management; Hospitality Management; Hotel & Lodging Management; Restaurant, Food & Beverage Management and Tourism & Hospitality Management.

Program Terms:

Associate degree: 2 years; Bachelor's degree: 4 years.

Annual Cost:

Visit: <https://www.jwu.edu/admissions/paying-for-college/tuition-and-fees.html>

For More Information:

Call: 401-598-2345.

Email: educators@admissions.jwu.edu

Visit: www.jwu.edu

Is Proud to Offer Prostart Students With COAs the Following:

- 1.5 credits for FSM 1065 Food Safety and Sanitation Management

About The School:

Can't wait to experience your future? At Johnson & Wales University you don't have to. Start living the life you want by doing what you love. You'll discover how to combine your passion for business, culinary arts or hospitality with a solid foundation in liberal arts. At JWU, you'll dive into your major during your first year so you can spend your time pursuing related experiences that will build your résumé and help you achieve your personal and professional dreams. You can choose from more than 25 professionally-focused programs in our College of Business, College of Culinary Arts and College of Hospitality Management.

Our approach to teaching is unique. You won't find yourself in large lecture halls here. Instead, you'll learn in classes that have an average of 20 students, which allows you to get personal attention from faculty. Whether in class or in any of our unique learning labs that simulate industry-specific work experiences, you'll think and do. You'll also complete a term-long internship, in the US or even abroad, while you're a student. Start living the life you want. College is so much more than academics. At JWU you'll discover an incredible social life, full of opportunities to pursue outside your major. The future favors the bold. At JWU you can do more, learn more and be more, today.





Denver, Colorado

Johnson & Wales University

Degrees Offered:*

Associate Degrees/College of Culinary Arts: Baking and Pastry Arts & Culinary Arts

Bachelor's Degrees/College of Business: Accounting; Advertising & Marketing Communications; Beverage Industry Operations & Retail Management; Business Administration; Business Studies; Entrepreneurship; Finance; Food & Beverage Entrepreneurship; Operations and Supply Chain Management.

Bachelor's Degrees/College of Culinary Arts: Baking & Pastry Arts; Culinary Arts; Culinary Nutrition; Culinary Science. College of Hospitality Management: Baking & Pastry Arts & Food Service Management; Culinary Arts & Food Service Management; Hospitality Management; Hotel & Lodging Management; Restaurant, Food & Beverage Management and Tourism & Hospitality Management.

Program Terms:

Associate degree: 2 years; Bachelor's degree: 4 years.

Annual Cost:

Visit: <https://www.jwu.edu/admissions/paying-for-college/tuition-and-fees.html>

For more information visit: <https://www.dmac.edu/programs/culinary/pages/culinaryarts.aspx>

For More Information:

Call: 401-598-2345.

Email: educators@admissions.jwu.edu

Visit: www.jwu.edu

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Providence, Rhode Island

Johnson & Wales University

Degrees Offered:*

Associate Degrees/College of Culinary Arts: Baking and Pastry Arts & Culinary Arts

Bachelor's Degrees/College of Business: Accounting; Advertising & Marketing Communications; Beverage Industry Operations & Retail Management; Business Administration; Business Studies; Entrepreneurship; Finance; Food & Beverage Entrepreneurship; Operations and Supply Chain Management.

Bachelor's Degrees/College of Culinary Arts: Baking & Pastry Arts; Culinary Arts; Culinary Nutrition; Culinary Science. College of Hospitality Management: Baking & Pastry Arts & Food Service Management; Culinary Arts & Food Service Management; Hospitality Management; Hotel & Lodging Management; Restaurant, Food & Beverage Management and Tourism & Hospitality Management.

Program Terms:

Associate degree: 2 years; Bachelor's degree: 4 years.

Annual Cost:

Visit: <https://www.jwu.edu/admissions/paying-for-college/tuition-and-fees.html>

For more information visit: <https://www.dmacc.edu/programs/culinary/pages/culinaryarts.aspx>

For More Information:

Call: 401-598-2345.

Email: educators@admissions.jwu.edu

Visit: www.jwu.edu

Is Proud to Offer Prostart Students With COAs the Following:

- 1.5 credits for FSM 1065 Food Safety and Sanitation Management

About The School:

Can't wait to experience your future? At Johnson & Wales University you don't have to. Start living the life you want by doing what you love. You'll discover how to combine your passion for business, culinary arts or hospitality with a solid foundation in liberal arts. At JWU, you'll dive into your major during your first year so you can spend your time pursuing related experiences that will build your résumé and help you achieve your personal and professional dreams. You can choose from more than 25 professionally-focused programs in our College of Business, College of Culinary Arts and College of Hospitality Management.

Our approach to teaching is unique. You won't find yourself in large lecture halls here. Instead, you'll learn in classes that have an average of 20 students, which allows you to get personal attention from faculty. Whether in class or in any of our unique learning labs that simulate industry-specific work experiences, you'll think and do. You'll also complete a term-long internship, in the US or even abroad, while you're a student. Start living the life you want. College is so much more than academics. At JWU you'll discover an incredible social life, full of opportunities to pursue outside your major. The future favors the bold. At JWU you can do more, learn more and be more, today.





Kendall College
CHICAGO • UNITED STATES OF AMERICA

Chicago, Illinois Kendall College

Is Proud to Offer Prostart Students With COAs the Following:

- 4 credits BUS 101 Business Fundamentals*
- 2 credits HOS 118 Introduction to Culinary Arts
- 2 credits HOS 119 Introduction to Baking & Pastry

*Kendall College is proud to be first post-secondary school to offer credit for a business class to students who have earned the ProStart National Certificate of Achievement!

Degrees Offered:*

Bachelor of Arts in Hospitality Management

Bachelor of Arts in Culinary Arts

Bachelor of Arts in Business Associate of Applied Science in Culinary Arts

Associate of Applied Science in Baking and Pastry

Program Terms:

Time to completion may vary and depends on the student's course load and successful completion of courses. On average, it takes a full-time student four years to complete a bachelor's degree and about two years to complete an associate degree.

Annual Cost:

Visit: <https://www.kendall.edu/admissions/tuition-fees/>

For More Information:

www.kendall.edu
1-888-705-3632
info@kendall.edu



About The School:

Kendall College is ranked #1 in Chicago for preparing students for careers in culinary arts and hospitality management. Kendall's top-rated programs in Culinary Arts, Baking and Pastry, Hospitality Management, Business, and Education help you develop your passions into a rewarding career. While studying with us you'll learn in a hands-on, immersive manner that teaches you real-world skills for a fast-paced work environment. While pursuing your degree at Kendall College you will be matched with career-specific internships in your preferred field that can help transform you into a desirable candidate for future employers around the globe. We are committed to providing our students the highest level of academic excellence so they can graduate fully prepared to thrive in the kitchen, in the office or anywhere their career takes them. In addition, you'll experience our top-notch general education classes that hone essential communication and problem solving skills critical to any profession. With a comprehensive understanding of the current foodservice industry we'll help you get a leg-up on other applicants when entering the competitive job market. Kendall is proud to be ranked as the most international and one of the most ethnically diverse liberal arts colleges in the Mid- west in U.S. News & World Report's 2017 Edition of Best Colleges. Our instructors and chefs incorporate a global perspective— as you learn alongside students from more than 50 countries you can gain the confidence to work anywhere.



Baton Rouge, Louisiana

Louisiana Culinary Institute

Is Proud to Offer Prostart Students With COAs the Following:

- 2 semester hours CA111 ServSafe Food Safety and Sanitation, with proof of certification in ServSafe Food Safety 30-hour course
- 1 semester hour CA121 Restaurant Production and Service, upon completion of a Practical Exam consisting of knife cuts, deboning a chicken, frying and braising a chicken, cooking rice pilaf, risotto and biscuits and grilling pork chops (\$10 fee)

Degrees Offered:*

Associate of Occupational Studies (AOS) Degree in Culinary Arts with a concentration in Advanced Culinary Arts, Advanced Baking and Pastry Arts

Associate of Occupational Studies (AOS) Degree in Hospitality and Culinary Management.

Program Terms:

All programs are 4 semesters-16 months long.

Annual Cost:

AOS in Culinary Arts or Baking and Pastry Arts: \$34,000

AOS in Hospitality and Culinary Management: \$20,000

For More Information:

Call: 877-533-3198

Visit: www.lci.edu

About The School:

Louisiana Culinary Institute (LCI) is one of the premier culinary schools in the country. LCI is family owned and operated in a 40,000 sq. ft. state-of-the-art-facility. LCI is approved by the American Culinary Federation (ACF) and has partnered with dozens of restaurants, hotels, bakeries, cruise lines, and culinary establishments around the globe. The goal is to maintain the quality over the quantity of the students because LCI believes in smaller size classrooms with a healthy student to teacher ratio. LCI supports ProStart 100%, focusing on mentor-ship and professional development while creating opportunities needed for the future. Partnering with Augusta National for the Masters golf tournament, creating television shows with Cooking Channel, working with local farmers and the American Pavilion at the Cannes Film Festival are just a few of the relationships and opportunities LCI can provide for students. LCI has a supportive Admissions Team, Job Placement Department, Student Services and a number of graduates/alumni who have become award winning chefs and business owners. LCI has also established the not for profit LCI Foundation which creates need based scholarships and feeds local food banks and shelters. We welcome and invite friends and family to tour the campus and see if LCI is the right fit for you.





Madison, Wisconsin **Madison College**

Is Proud to Offer Prostart Students With COAs the Following:

- 1 credit 10-316-101 Principles of Sanitation
- 2 credits 10316-109 Food Theory
- 4 credits 10316-194 Professional Cooking 1
- 2 credits 10316-194 Internship

Degrees Offered:*

Associate Degree: Culinary Arts

Associate Degree: Management

One-year Technical Diploma:

Hospitality Baking and Decorative Arts

One-year Embedded Technical

Diploma: Culinary Production Specialist

One-year Embedded Technical

Diploma: Sustainable Farm-to-Table

Modern Meat Production

Program Terms:

Students enrolled in the Madison College Culinary Arts program can complete their associate degree in 24 months. Upon completion of the two-year program, students will receive a technical diploma in the specification of their choice as noted above, and their associate degree.

Annual Cost:

AOS in Culinary Arts or Baking and Pastry Arts: \$34,000

AOS in Hospitality and Culinary Management: \$20,000

For More Information:

Paul Short, Department chair

pshort@madisoncollege.edu

(608)-246-6392

madisoncollege.edu/program/culinary-arts

About The School:

Culinary Arts students train in our state-of-the-art nearly 50,000-square-foot kitchens with professional-grade equipment under the tutelage of credentialed chefs. Students gain restaurant experience in the college's onsite gourmet dining room, preparing and serving four-course meals to the public. Each year students have the opportunity to compete and make professional connections by participating in American Culinary Federation-sanctioned competitions.

Madison College is a world-class community college in Madison, Wisconsin. For more than 105 years, Madison College has equipped students with the knowledge and skills Wisconsin employers demand by providing hands-on training that mirrors real-world experiences, offering them innovative, high-tech career programs and college transfer opportunities.

The college's new culinary facilities were completed in 2016. Students now learn in kitchen facilities modeled after professional restaurants. They can observe lessons in a demonstration kitchen similar to what you'd see on a cooking show. They also have access to a butchery room and amenities that include a steam injection deck oven, a cold and hot smoker, and more.

Madison Area Technical College helps students with job placement through established partnerships in the local and regional business community. One-hundred percent of Madison College culinary arts graduates consistently find work within six months.





Montpelier, Vermont

New England Culinary Institute

Is Proud to Offer Prostart Students With COAs the Following:

- 1 credit CMAS1400 Sanitation, Food Safety and Knife Skills
- 2 credits* CMCA1300 Culinary Basics and Production Kitchen
- AND MORE! See "Scholarships" at the end of the Passport

*Student must successfully complete CMAS 1102 Cooking theory or CMCA 1300 will be required.

Degrees Offered:*

Certificate: Professional Cooking

Certificate: Professional Baking

Associate degree: Culinary Arts

Associate degree: Baking and Pastry

Associate degree: Food and Beverage

Business Management

Bachelor's degree: Culinary Arts

Bachelor's degree: Baking and Pastry

Bachelor's degree: Food and Beverage

Business Management

Program Terms:

Certificate: 6 months; Associate

degree: 24 months; Bachelor's degree:

39 months

Annual Cost:

Visit <http://www.neci.edu/admissions-financial-aid/tuition-and-fees/>

For More Information:

Call 10877-223-6324

Visit: www.neci.edu

About The School:

For more than 30 years, our unique apprenticeship model has been NECI's recipe for success. Small classes, kitchen learning from day one, long internships and unparalleled personal attention—these are the raw ingredients of a NECI education. With our menu of programs and degrees, you can create the education you need to fulfill your goals.

We grow great chefs. How? Small classes, personal attention, hands-on learning, and a commitment to professionalism. Discover your true talent.

Everyone wants our graduates. Why? They're experienced and line-ready. Our amazing internships give NECI students real insight into daily life in the food industry.

"You are not a number at this school; you are a person, a human being, a well-respected character whose thirst for knowledge is satiated by the incredible skill and expertise of the chefs and instructors here."

--Niffer Stackpole, AOS Culinary Arts, '14





Rhineland, Wisconsin

Nicolet Area Technical College

Is Proud to Offer Prostart Students With COAs the Following:

- 2 credits 10-316-121 Safety and Sanitation
- 2 credits 10-316-190 Internship

Degrees Offered:*

Associate degree: Culinary Arts

Technical diploma: Culinary Assistant

Certificate: Baking

Certificate: Catering

Certificate: Culinary Career Essentials

Certificate: Food Service Management

Certificate: Kitchen Assistant

Certificate: Kitchen Management

Program Terms:

From 4 months to 24 months, depending on the degree and the program.

Annual Cost:

Visit: <http://www.nicoletcollege.edu/future-student/paying-for-college/tuition-fees/index.html>

For More Information:

Call: 715-365-4493

Visit: www.nicoletcollege.edu



About The School:

Start your culinary career with the right ingredients at Nicolet College. The Culinary Arts program blends input from local employers with the knowledge of experienced faculty to serve you an education that's equal parts classroom and hands-on learning. And since we're both a technical and university-transfer college, there are no limits to where your creativity will take you. It's the perfect recipe to get you cooking toward the career you want.

- **Work with a Dedicated Team:** you'll work closely with career coaches, academic advisors and faculty who know you and care about your success.
- **Build a Pathway to Your Career:** our career pathway model allows you to begin with certificates and diplomas that will feed into your culinary associate's degree so you can complete the steps in your education while building a career.
- **Showcase your Culinary Talent:** Plan, prepare and orchestrate a fine dining experience at the Top of the Hill, a student-run restaurant on campus. You'll demonstrate your creative ability through theme-inspired cuisine and gain true culinary management experience to garnish your education.
- **Graduate with confidence:** Nine of ten Nicolet graduates become employed within six months of graduation.
- **Transfer your degree:** you can transfer credits or a degree to hundreds of colleges and universities to earn your bachelor's degree.

Cobleskill, New York **SUNY Cobleskill**

State University of New York College of Agriculture and Technology at Cobleskill

Is Proud to Offer Prostart Students With COAs the Following:

Degrees Offered:*

Associate in Occupational Studies (AOS) degree in Culinary Arts
Bachelor of Business Administration (BBA) degree in Culinary Arts Management

Program Terms:

From 4 months to 24 months, depending on the degree and the program.

Annual Cost:

Visit: <http://www.cobleskill.edu/admissions/student-accounts/tuition-and-fees.asp>

For More Information:

Call: 518-255-5525

Visit: <http://www.cobleskill.edu/>



Admission: Guaranteed admission

- 3 credits CAHT111 Basic Food Preparation
- 2 credits CAHT 103 Food Service Sanitation*
- 3 credits CAHT 290 Special Projects
- 3 credits CAHT 140 Hospitality Math**

*With valid ServSafe Food Protection Manager Certification in addition to COA **After student earns 75% on Math Challenge exam given the first week of classes at SUNY Cobleskill, in addition to the COA

About The School:

At SUNY Cobleskill you can turn your dreams into reality and expand your horizons in our cutting-edge facilities including a working 200-head dairy farm, a 40,000 gallon cold water fish hatchery, hydroponic greenhouses and more. Our outstanding facilities produce research, services and even products that have real-world value. SUNY Cobleskill's range of programs tailor-made for you include the Food Systems and Technology bachelor degree program, designed to respond to the growing demand for professionals who understand the processes, businesses and policies that get food from farm to plate all over the world. Theory and practice are combined in exciting courses taught by award-winning chefs, business executives, agricultural economics specialists, management experts and more. With an average of just 20 students in each class, and a student-to-faculty ratio of 18:1, you'll have greater access to your professors than you'd have at other schools and they'll give you the attention and encouragement you need to succeed. SUNY Cobleskill's professors are actual leaders in their fields, which means you'll be learning about what's happening right now, in the real world. Success isn't just about what you learn; it's also about how you learn. Inside and outside the classroom, you'll participate in group projects, field studies, in-service training, presentations, simulations and internships, with personal interaction and learning-by-doing that is the core of a SUNY Cobleskill education.



UNIVERSITY OF
SOUTH CAROLINA
BEAUFORT

Cobleskill, New York

University of South Carolina Beaufort

Hilton Head Gateway Campus

Degrees Offered:*

Bachelor of Science in Hospitality Management

Program Terms:

Four years (48 months) to complete the program.

Annual Cost:

Please visit: http://www.uscb.edu/bursars/paying_tuition_fees/cost_of_attendance.html

For More Information:

Visit: www.uscb.edu

Program website: http://www.uscb.edu/academics/academic_departments/hospitality_management/index.html



Is Proud to Offer Prostart Students With COAs the Following:

- 4 credits HRTM 270 Basics of Food Production

About The School:

Why not study hospitality management at an international destination where more than two million tourists come to vacation each year? The resort of Hilton Head Island, the growing area of Bluffton, and the historic city of Beaufort attract visitors from around the world, providing a unique opportunity for students to study hospitality management in a real-life learning laboratory. A variety of internships and employment opportunities are available for students and graduates in the South Carolina Lowcountry. Tourism research and the Center for Event Management and Hospitality Training offer students scholarly pursuits that are unique to the coastal region USCB serves. In the fall of 2018 the University of South Carolina Beaufort will open its new state-of-the-art Hospitality Management facility on Hilton Head Island. The new facility will include a demonstration kitchen and beverage lab as well as seminar and hospitality management classrooms. It will serve junior and senior hospitality management majors in the heart of Hilton Head Island.



Menomonie, Wisconsin

The University of Wisconsin- Stout

Is Proud to Offer Prostart Students With COAs the Following:

- 2 credits HT 100 Introduction to Hospitality
- 3 credits HT121 Principles of Foodservice Operation
- 2 credits HT150 Institutional Food Purchasing
- 3 credits HTXXX Hospitality Electives

Degrees Offered:*

Bachelors of Science in Hotel,
Restaurant and Tourism Management
Bachelors of Science in Golf Enterprise
Management
Bachelors of Science in Real Estate
Property Management

Program Terms:

36-48 months, depending on the
credits earned each semester. Students
are required to complete 120 credits
to graduate each Bachelors of Science
program.

Annual Cost:

Costs depend on credit load and state
of residence. For more information
please visit:
[http://www.uwstout.edu/admissions/
costs.cfm](http://www.uwstout.edu/admissions/costs.cfm)

For More Information:

Office of Admissions
716-232-1232
Visit: [http://www.uwstout.edu/
admissions/](http://www.uwstout.edu/admissions/)

About The School:

University of Wisconsin – Stout’s School of Hospitality Leadership gives students an expansive educational experience that prepares them for leadership and management opportunities in the fast-paced and cutting-edge world of the hospitality industry. UW-Stout offers recognized hospitality programs of excellence, individualized attention and mentoring and the opportunity to work closely with innovative, industry-recognized faculty. Our program’s mission is to prepare candidates for leadership positions in hospitality and tourism industries through comprehensive curriculum that blends theory with practice to produce innovative solutions to real world problems, being internationally recognized for our program shows our commitment to excellence and development. We provide the tools necessary for graduates to excel in their field and create fulfilling careers.





Sioux City, Iowa

Western Iowa Tech Community and Technical College

WIT Culinary Arts Program

Is Proud to Offer Prostart Students With COAs the Following:

- 2 credits HCM100 Sanitation and Safety
- 2 credits HCM2270 Garde Manger
- 1 credit HCM410 Culinary Seminar

*In addition to the COA, students must have a valid ServSafe Food Protection Manager credential. Credits above will be granted upon successful completion of the first semester of culinary classes.

Degrees Offered:*

Associate of Applied Science in Culinary Arts

Food Service Diploma

Food Preparation Certificate

Program Terms:

Certificate: one semester (full-time)

Diploma: two semesters (full-time)

AAS in Culinary Arts: four semesters plus a Summer Semester for Internship

Annual Cost:

Visit: https://www.witcc.edu/financial_aid/cost.cfm

For More Information:

Call: 800-352-4649

Visit: <https://www.witcc.edu/onestop>



About The School:

The Culinary Arts program at WITCC is for anyone with a passion for food, creative expression and diligence. Our curriculum introduces students to unique ingredients in state-of-the-art facilities through smell, touch and taste, while honing the skills critical for conceptualizing and creating innovative dishes. The recipe for success in this program includes putting knowledge to practice in areas including Nutrition, Knife Skills, Sanitation and Safety, Cooking Methods and much more. Specialized course work in Art Appreciation, Ethnic World Cuisine, Front of House, and Cost Control alongside other subjects provides a foundation to prepare graduates for a career in the many branches of culinary arts. Possible career paths include head chef, personal chef, catering chef, corporate chef and restaurant owner. The two-year Culinary Arts program provides students with many opportunities to visit successful restaurants and food facilities, as well as work with industry professionals to gain insight on how to effectively apply for and land the job of their dreams. Students completing their degree will also participate in an internship to match individual skill and aptitude with a well-suited establishment. The invaluable experience of translating classroom knowledge to real-world practice will prepare students for life outside of the demonstration kitchen. If you are dedicated to your craft and determined to put your love of culinary arts to action, apply now. Let's get going toward a challenging and rewarding career.



Gunnison, Colorado

Western State Colorado University

Is Proud to Offer Prostart Students With COAs the Following:

- 3 credits BUAD 150 Introduction to Hospitality
- 3 credits BUAD 331 Food and Beverage Management
- 3-6 credits BUAD 299 Internship in Business Administration

Degrees Offered:*

Bachelor of Arts in Business with
Resort Management Emphasis

Program Terms:

4 years for a Bachelor's degree

Annual Cost:

Visit: www.western.edu/future-students/financing-your-education/tuition-and-fees-western

For More Information:

Call: 1-800-876-5309

Visit: <http://www.western.edu/future-students>

To schedule a campus visit: visit@western.edu

About The School:

What Makes Western Different? We offer exceptional experiential learning, outstanding faculty, and the tools you need to be successful after graduation. We balance these with a vibrant campus offering more than 50 clubs, amazing sports, and learning communities designed to help you succeed — not to mention the abundant recreational activities suited to our ideal location. All of this means a great educational value and an opportunity for you to accomplish more than you ever thought possible. And speaking of that location: we're truly in the heart of the Rockies, with some of America's finest hiking, biking, skiing, paddling, climbing, fishing and hunting on trails that lead right from the Western campus. We are surrounded by millions of wilderness acres, ripe for both adventure and serious research.



SCHOLARSHIPS for ProStart Students with COAs

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

ProStart National Certificate of Achievement Freshman Scholarship

\$1,250 in the freshman year.

- Apply by October 15
- Minimum high school GPA 2.50
- Must be full-time student at Cal Poly during award period; 12 units maximum /quarter
- Must declare a Hospitality Management major upon acceptance, with a declared emphasis in Restaurants at orientation.
- Must submit copy of ProStart COA with application.

Culinary Institute of Virginia

ProStart Certificate of Achievement Scholarship

\$5,000 distributed evenly over the AAS program. Students must submit a scholarship application, a letter of recommendation from their ProStart teacher, a copy of their COA and, for advanced standing consideration, a copy of their ServSafe Certificate. The deadline is June 30.

Culinary Institute of Virginia – Newport News and Norfolk ProStart Certificate of Achievement Scholarship

\$5,000 distributed evenly over the AAS program. Students must submit a scholarship application, a letter of recommendation from their ProStart teacher, a copy of their COA and, for advanced standing consideration, a copy of their ServSafe Certificate. The deadline is June 30.

Helms College

Helms College ProStart Excellence Award (AAS) \$1500 scholarship awarded to students who have demonstrated academic excellence in culinary arts through their participation in the ProStart high school program and the receipt of the ProStart National Certificate of Achievement (COA). Students enrolling in the Associate of Applied Science in Culinary Arts Program are eligible to receive a \$1500 award.

Helms College ProStart Excellence Award (Diploma) \$1,000 scholarship awarded to scholarship awarded to students who have demonstrated academic excellence in culinary arts through their participation in the ProStart high school program and the receipt of the ProStart National Certificate of Achievement (COA). Students enrolling in the Diploma in Culinary Arts program are to receive a \$1,000 award.

New England Culinary Institute

NRAEF ProStart Articulation Scholarship \$1,000 per year/ renewable for 4 years if qualified. A copy of the COA must be submitted prior to acceptance at NECI. NECI will waive the application fee for students applying prior to high school graduation, evaluate student applications in a timely manner and grant acceptance to qualified students. Students accepted under the NECI Articulation Agreement with the ProStart National COA are eligible for a \$4,000 scholarship (\$1,000 each academic year) if they enroll in a start term within one year of high school graduation. The scholarship may be combined with other scholarships and offers of financial aid. The scholarship would not be awarded to students who have received scholarship offers covering the cost of tuition. The scholarship is renewable for up to four years if the student remains enrolled full time and demonstrates successful completion of each academic year.

National Restaurant Association Educational Foundation (NRAEF) Scholarships

For almost 30 years, the National Restaurant Association Educational Foundation has provided merit-based scholarships for undergraduate students pursuing degrees related to the restaurant industry. We've assisted close to 2,000 students with scholarship awards for undergraduate degrees that range from \$2,500 to \$10,000. Additionally, a number of our scholarships have preferences for ProStart students who have attained a Certificate of Achievement (COA). Scholarship applications open in January of every year (visit www.chooserestaurants.org). Successful applicants will need a current resume, two letters of recommendation, a copy of their current school transcript, a copy of their COA, and additional documentation depending on the applicant's situation (e.g. Applicants who are veterans will need to provide discharge certificate).



ChooseRestaurants.org