

NATIONAL COLLEGIATE
ProStart Passport



Welcome to the National ProStart Collegiate Passport

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 ProStart 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!

A few 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/Programs-and-Scholarships/ProStart-for-Students/Certificate-of-Achievement
- When you've earned 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 to succeed in college 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.

YOUR TEAM:

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. Ask...anything.

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.



Dear ProStart Students,

Having worked in education and the culinary arts for nearly 30 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, make sure 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!

Kim

Kim

Kim Shambrook
President
Kendall College



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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 Articulation Agreement. This will help you recognize the geographical options you have for college.

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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

(888) 328-7300

Visit: www.artinstitutes.edu



The Art Institute of Dallas

Dallas, Texas

Is proud to offer ProStart students with COAs the following:

- 3 credits CU1303 Concepts & theories of Culinary Techniques
- 3 credits GS2420 Nutrition Science
- 3 credits CU1610 Fundamentals of Classical Techniques
- 3 credits CU1350 Management, Supervision and Career Development
- Work experience: Reviewed by the school's Chef Director and Dean of Academic Affairs on a case-by-case basis.

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's 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.

Degrees offered:*

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

*Programs & credential levels, technology and scheduling options may 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

(888) 328-7300

Visit: www.artinstitutes.edu



The Art Institute of Fort Lauderdale

Fort Lauderdale, Florida

Is proud to offer ProStart students with COAs the following:

- 3 credits CU1303 Concepts & theories of Culinary Techniques
- 3 credits GS2420 Nutrition Science
- 3 credits CU1610 Fundamentals of Classical Techniques
- 3 credits CU1350 Management, Supervision and Career Development
- Work experience: Reviewed by the school's Chef Director and Dean of Academic Affairs on a case-by-case basis.

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's 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!

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Degrees offered:*

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

*Programs & credential levels, technology and scheduling options may 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

(888) 328-7300

Visit: www.artinstitutes.edu



The Art Institute of Houston

Houston, Texas

Is proud to offer ProStart students with COAs the following:

- 3 credits CU1303 Concepts & theories of Culinary Techniques
- 3 credits GS2420 Nutrition Science
- 3 credits CU1610 Fundamentals of Classical Techniques
- 3 credits CU1350 Management, Supervision and Career Development
- Work experience: Reviewed by the school's Chef director and Dean of Academic Affairs on a case-by-case basis.

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's 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.

Degrees offered:*

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

*Programs & credential levels, technology and scheduling options may 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

(888) 328-7300

Visit: www.artinstitutes.edu



The Art Institute of Indianapolis

Indianapolis, Indiana

Is proud to offer ProStart students with COAs the following:

- 3 credits CU1303 Concepts & theories of Culinary Techniques
- 3 credits GS2420 Nutrition Science
- 3 credits CU1610 Fundamentals of Classical Techniques
- 3 credits CU1350 Management, Supervision and Career Development
- Work experience: Reviewed by the school's Chef director and Dean of Academic Affairs on a case-by-case basis.

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's 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.

Degrees offered:*

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

*Programs & credential levels, technology and scheduling options may 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

(888) 328-7300

Visit: www.artinstitutes.edu



The Art Institute of Las Vegas

Las Vegas, Nevada

Is proud to offer ProStart students with COAs the following:

- 3 credits CU1303 Concepts & theories of Culinary Techniques
- 3 credits GS2420 Nutrition Science
- 3 credits CU1610 Fundamentals of Classical Techniques
- 3 credits CU1350 Management, Supervision and Career Development
- Work experience: Reviewed by the school's Chef director and Dean of Academic Affairs on a case-by-case basis.

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's 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.

Degrees offered:*

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

*Programs & credential levels, technology and scheduling options may 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

(888) 328-7300

Visit: www.artinstitutes.edu



The Art Institute of Michigan

Novi, Michigan

Is proud to offer ProStart students with COAs the following:

- 3 credits CU1303 Concepts & theories of Culinary Techniques
- 3 credits GS2420 Nutrition Science
- 3 credits CU1610 Fundamentals of Classical Techniques
- 3 credits CU1350 Management, Supervision and Career Development
- Work experience: Reviewed by the school's Chef director and Dean of Academic Affairs on a case-by-case basis.

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's 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.

Degrees offered:*

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

*Programs & credential levels, technology and scheduling options may 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

(888) 328-7300

Visit: www.artinstitutes.edu



The Art Institute of Philadelphia

Philadelphia, Pennsylvania

Is proud to offer ProStart students with COAs the following:

- 3 credits CU1303 Concepts & theories of Culinary Techniques
- 3 credits GS2420 Nutrition Science
- 3 credits CU1610 Fundamentals of Classical Techniques
- 3 credits CU1350 Management, Supervision and Career Development
- Work experience: Reviewed by the school's Chef director and Dean of Academic Affairs on a case-by-case basis.

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's 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.

Degrees offered:*

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

*Programs & credential levels, technology and scheduling options may 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

(888) 328-7300

Visit: www.artinstitutes.edu



The Art Institute of Phoenix

Phoenix, Arizona

Is proud to offer ProStart students with COAs the following:

- 3 credits CU1303 Concepts & theories of Culinary Techniques
- 3 credits GS2420 Nutrition Science
- 3 credits CU1610 Fundamentals of Classical Techniques
- 3 credits CU1350 Management, Supervision and Career Development
- Work experience: Reviewed by the school's Chef director and Dean of Academic Affairs on a case-by-case basis.

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's 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, 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.

Degrees offered:*

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

*Programs & credential levels, technology and scheduling options may 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

(888) 328-7300

Visit: www.artinstitutes.edu



The Art Institute of Raleigh-Durham

Durham, North Carolina

Is proud to offer ProStart students with COAs the following:

- 3 credits CU1303 Concepts & theories of Culinary Techniques
- 3 credits GS2420 Nutrition Science
- 3 credits CU1610 Fundamentals of Classical Techniques
- 3 credits CU1350 Management, Supervision and Career Development
- Work experience: Reviewed by the school's Chef director and Dean of Academic Affairs on a case-by-case basis.

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's 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.

Degrees offered:*

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

*Programs & credential levels, technology and scheduling options may vary by school.



The Art Institute of San Antonio®

A branch of The Art Institute of Houston

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

(888) 328-7300

Visit: www.artinstitutes.edu



The Art Institute of San Antonio

San Antonio, Texas

Is proud to offer ProStart students with COAs the following:

- 3 credits CU1303 Concepts & theories of Culinary Techniques
- 3 credits GS2420 Nutrition Science
- 3 credits CU1610 Fundamentals of Classical Techniques
- 3 credits CU1350 Management, Supervision and Career Development
- Work experience: Reviewed by the school's Chef director and Dean of Academic Affairs on a case-by-case basis.

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's 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.

Degrees offered:*

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

*Programs & credential levels, technology and scheduling options may 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

(888) 328-7300

Visit: www.artinstitutes.edu



The Art Institute of Seattle

Seattle, Washington

Is proud to offer ProStart students with COAs the following:

- 3 credits CU1303 Concepts & theories of Culinary Techniques
- 3 credits GS2420 Nutrition Science
- 3 credits CU1610 Fundamentals of Classical Techniques
- 3 credits CU1350 Management, Supervision and Career Development
- Work experience: Reviewed by the school's Chef director and Dean of Academic Affairs on a case-by-case basis.

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's 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!

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Degrees offered:*

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

*Programs & credential levels, technology and scheduling options may vary by school.



A branch of Miami International University of Art & Design

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

(888) 328-7300

Visit: www.artinstitutes.edu



The Art Institute of Tampa

Tampa, Florida

Is proud to offer ProStart students with COAs the following:

- 3 credits CU1303 Concepts & theories of Culinary Techniques
- 3 credits GS2420 Nutrition Science
- 3 credits CU1610 Fundamentals of Classical Techniques
- 3 credits CU1350 Management, Supervision and Career Development
- Work experience: Reviewed by the school's Chef director and Dean of Academic Affairs on a case-by-case basis.

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's 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, 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.

Degrees offered:*

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

*Programs & credential levels, technology and scheduling options may vary by school.



The Art Institute of Tennessee® – Nashville

A branch of The Art Institute of Atlanta

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

(888) 328-7300

Visit: www.artinstitutes.edu



The Art Institute of Tennessee– Nashville

Nashville, Tennessee

Is proud to offer ProStart students with COAs the following:

- 3 credits CU1303 Concepts & theories of Culinary Techniques
- 3 credits GS2420 Nutrition Science
- 3 credits CU1610 Fundamentals of Classical Techniques
- 3 credits CU1350 Management, Supervision and Career Development
- Work experience: Reviewed by the school's Chef director and Dean of Academic Affairs on a case-by-case basis.

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's 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, 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.

Degrees offered:*

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

*Programs & credential levels, technology and scheduling options may vary by school.



The Art Institute of Virginia Beach®

A branch of The Art Institute of Atlanta

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

(888) 328-7300

Visit: www.artinstitutes.edu



The Art Institute of Virginia Beach

Virginia Beach, Virginia

Is proud to offer ProStart students with COAs the following:

- 3 credits CU1303 Concepts & theories of Culinary Techniques
- 3 credits GS2420 Nutrition Science
- 3 credits CU1610 Fundamentals of Classical Techniques
- 3 credits CU1350 Management, Supervision and Career Development
- Work experience: Reviewed by the school's Chef director and Dean of Academic Affairs on a case-by-case basis.

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's 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, 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.

Degrees offered:*

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

*Programs & credential levels, technology and scheduling options may vary by school.



A branch of The Art Institute of Atlanta

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

(888) 328-7300

Visit: www.artinstitutes.edu



The Art Institute of Washington

Arlington, Virginia

Is proud to offer ProStart students with COAs the following:

- 3 credits CU1303 Concepts & theories of Culinary Techniques
- 3 credits GS2420 Nutrition Science
- 3 credits CU1610 Fundamentals of Classical Techniques
- 3 credits CU1350 Management, Supervision and Career Development
- Work experience: Reviewed by the school's Chef director and Dean of Academic Affairs on a case-by-case basis.

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's 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, 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.

Degrees offered:*

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

*Programs & credential levels, technology and scheduling options may 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

(888) 328-7300

Visit: www.artinstitutes.edu



The Art Institutes International Minnesota

Minneapolis, Minnesota

Is proud to offer ProStart students with COAs the following:

- 3 credits CU1303 Concepts & theories of Culinary Techniques
- 3 credits GS2420 Nutrition Science
- 3 credits CU1610 Fundamentals of Classical Techniques
- 3 credits CU1350 Management, Supervision and Career Development
- Work experience: Reviewed by the school's Chef director and Dean of Academic Affairs on a case-by-case basis.

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's 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 Institutes International Minnesota bring relevant experience to the student-run innovative restaurant, **Gourmet 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, 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.

Degrees offered:*

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

*Programs & credential levels, technology and scheduling options may vary by school.



The Collins College of Hospitality Management

Pomona, California

Is proud to offer ProStart students with COAs the following:

- 4 units (quarter system) 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 341, Professional Work Experience
- * AND more! See [page 38](#).

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 a global leader in shaping the future of hospitality. Whether graduates have the desire to work in food and beverage operations, hotels and resorts, the private club industry, events and meeting operations 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).

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: ~\$6,976. Out-of-state resident, full-time undergraduate tuition & fees: ~\$18,136

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 WORLD'S PREMIER
CULINARY COLLEGE

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



The Culinary Institute of America

Hyde Park, New York

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's and bachelor's degrees.

Guided by its core values of excellence, leadership, professionalism, ethics and respect for diversity, the CIA strives to foster an atmosphere where students can develop both professionally and personally, 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 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.

Degrees offered:

Associate Degrees in Culinary Arts and Baking & Pastry Arts

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



**THE WORLD'S PREMIER
CULINARY COLLEGE**

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



The Culinary Institute of America at Greystone

St. Helena, California

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's and bachelor's degrees.

Guided by its core values of excellence, leadership, professionalism, ethics and respect for diversity, the CIA strives to foster an atmosphere where students can develop both professionally and personally, 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 Cou-dreaut, 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.

Degrees offered:

Associate Degrees in Culinary Arts and Baking & Pastry Arts



**THE WORLD'S PREMIER
CULINARY COLLEGE**

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



The Culinary Institute of America, San Antonio

San Antonio, Texas

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's and bachelor's degrees.

Guided by its core values of excellence, leadership, professionalism, ethics and respect for diversity, the CIA strives to foster an atmosphere where students can develop both professionally and personally, 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 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.

Degrees offered:

Associate Degrees in Culinary Arts and Baking & Pastry Arts



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:
https://www.gtc.edu/sites/default/files/filedocuments/1466095033/Final_Cost%20estimate%202016_revf.7.pdf

For more information:

Adam Larkin

larkina@gtc.edu

Visit: www.gtc.edu



Gateway Technical College

Racine, Wisconsin

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.

Degrees offered:

Associate degrees 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



Helms College School of Hospitality

Augusta, Georgia

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 page ____

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.

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





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

(888) 328-7300

Visit: www.artinstitutes.edu



The Illinois Institute of Art - Chicago

Chicago, Illinois

Is proud to offer ProStart students with COAs the following:

- 3 credits CU1303 Concepts & theories of Culinary Techniques
- 3 credits GS2420 Nutrition Science
- 3 credits CU1610 Fundamentals of Classical Techniques
- 3 credits CU1350 Management, Supervision and Career Development
- Work experience: Reviewed by the school's Chef director and Dean of Academic Affairs on a case-by-case basis.

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's 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, 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.

Degrees offered:*

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

*Programs & credential levels, technology and scheduling options may vary by school.



Indian Hills Community College

Ottumwa, Iowa

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

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.

Degrees offered:

Associate of Applied Science in Culinary Arts

Program Terms:

21 months (seven terms)

Annual cost:

In-state tuition approx. \$4,800; out-of-state tuition approx. \$7,200.

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

Visit: http://www.indianhills.edu/docs/tuition_fees.pdf for more Tuition and Fee information.

For more information:

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

Gordon.Rader@indianhills.edu

Visit: www.indianhills.edu





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

rlanderson@dmacc.edu

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

The Iowa Culinary Institute at Des Moines Area Community College

Ankeny, Iowa

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

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.

Degrees offered:

Diploma in Culinary Arts and Hospitality Business

Associates of Applied Science in Culinary Arts

Associated of Applied Science in Hotel and Restaurant Management





Iowa Western Community College

Council Bluffs, Iowa

Is proud to offer ProStart students with COAs the following:

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

About the School:

At Iowa Western you'll get the total college experience: exceptional educational opportunities, athletics, fine arts, 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.

Degrees offered:

- A.A.S. degree in Culinary Arts: Baking and Pastry Art
- A.A.S. degree in Culinary Arts: Culinarian
- 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; visit: http://www.iwcc.edu/futurestudent/financial_aid/cost.asp for details

For more information:

Michael Hoppe, Program Chair
mhoppe@iwcc.edu





Kendall College
CHICAGO • UNITED STATES OF AMERICA

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's degree.

Annual cost:

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

For more information:

www.kendall.edu

1-888-705-3632

info@kendall.edu



Kendall College

Chicago, Illinois

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!

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 Midwest 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.

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

NEW ENGLAND CULINARY INSTITUTE®

Program Terms:

Certificates: 6 months

Associates: 24 months

Bachelors: 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



New England Culinary Institute

Montpelier, Vermont

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

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

- AND MORE! See [page 38](#)

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

Degrees offered:

Certificate in Professional Cooking

Associates in Culinary Arts

Bachelors in Culinary Arts

Certificate in Professional Baking

Associates in Baking and Pastry

Bachelors in Baking and Pastry

Associates in Food and Beverage Business Management

Bachelors in food and Beverage Business 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



Nicolet Area Technical College

Rhineland, Wisconsin

Is proud to offer ProStart students with COAs the following:

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

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.

Degrees offered:

Culinary Arts: Associate's degree

Culinary Assistant: technical diploma

Baking: Certificate

Catering: Certificate

Culinary Career Essentials: Certificate

Food Service Management: Certificate

Kitchen Assistant: Certificate

Kitchen Management: Certificate



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: www.coble3skill.edu



SUNY Cobleskill

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

Cobleskill, New York

Is proud to offer ProStart students with COAs the following:

- 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.

Degrees offered:

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



UNIVERSITY OF
SOUTH CAROLINA
BEAUFORT

Program Terms:

Four years (48 months) to complete the program.

Annual cost:

For the 2016-17 school year:

In-state: \$20,116

Out-of-state: \$30,580

For details, visit: http://www.uscb.edu/bursars/paying_tuition_fees/cost_of_attendance.html

For more information:

Visit the school website:

www.uscb.edu

And visit the program website:

http://www.uscb.edu/adacemics/academic_departments/hospitality_management/index.html

University of South Carolina Beaufort

Hilton Head Gateway Campus

Bluffton, South Carolina

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.

Degrees offered:

Bachelor of Science with a Major in Hospitality Management





Western Iowa Tech Community and Technical College

WIT Culinary Arts Program

Sioux City, Iowa

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.

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.

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>





WESTERN STATE
COLORADO UNIVERSITY

Learning, Elevated.

Program Terms:

4 years for 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: admissions@western.edu

To schedule a campus visit:
visit@western.edu

Western State Colorado University

Gunnison, Colorado

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

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.

Degrees offered:

Bachelor of Arts in Business with Resort Management Emphasis



SCHOLARSHIPS for ProStart Students with COAs

See the specific school page in the Passport for contact information.

**BUT
WAIT!**
There's
More

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.

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 (eg. Applicants who are veterans will need to provide discharge certificate).