



2026 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. [Click here to learn more about the 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.



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 <https://studentaid.gov> for more information).
- **Your ProStart teacher.** They can provide invaluable advice about colleges, scholarships and jobs. Many college and scholarship applications ask for letters of reference, so ask your teacher if they are 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 – 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

SCHOOLS

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.

College Credit:

(As of February 2026)

American Academy of Culinary Arts at
Pittsburgh Technical College
Auguste Escoffier School of Culinary Arts
The Collins College of Hospitality Management
at Cal Poly Pomona
The Culinary Institute of America at Hyde Park
The Culinary Institute of America at Greystone
The Culinary Institute of America, San Antonio
Culinary Institute of the Carolinas at
Greenville Technical College
Culinary Institute of the South –
Technical College of the Lowcountry
The Culinary Institute of Virginia
The Culinary School of Fort Worth
Delgado Community College
Gallatin College
Gateway Technical College
Great Lakes Culinary Institute
Helms College
The International Culinary Institute of
Myrtle Beach
Indian Hills Community College
Iowa Culinary Institute
Iowa State University
Iowa Western Community College
Johnson & Wales University (JWU)
Kendall College

Kirkwood Community College
Louisiana Culinary Institute
Madison College
Nashua Community College
Nicolet Area Technical College
Northwestern State University
University of New Orleans
Pennsylvania College of Technology
Sullivan University
State University of New York at Cobleskill
Unity Environmental University Career Edge
University of South Carolina – Beaufort
University of Central Florida – Rosen
University of Holy Cross
University of Wisconsin – Stout
Western Colorado University

Scholarships:

American Academy of Culinary Arts at
Pittsburgh Technical College
The Collins College
The Culinary Institute of Virginia Norfolk
Helms College
University of Holy Cross
University of New Orleans
Western Iowa Tech Community College



Degrees Offered & Program Terms:

Certificates

- Culinary Arts: 15 months
- Baking and Pastry: 9 months

Associate degree

- Culinary Arts: 21 months
- Hospitality Management Administration: 21 months
- Business Administration Management: 21 months

Bachelor of Science degree

- Business Administration: 36 months

Annual Cost:

- Baking and Pastry Certificate: 2018-19 = \$12,000
- Culinary Arts Certificate: 2018-19 = \$15,150
- Culinary Arts Associate Degree: 2018-19 = \$16,050
- Hospitality Management Administration Associate Degree 2019: \$17,130
- Business Administration Management Associate Degree 2019: \$17,130
- Business Administration Bachelor of Science Degree 2018: 2019: \$17,130

For More Information:

- Call: 1-800-876-5309
- Visit: <https://ptcollege.edu>

OAKDALE, PENNSYLVANIA

Pittsburgh Technical College

American Academy of Culinary Arts

Is Proud to Offer Prostart Students With COAs the Following:

- 2 credits CUL 113 Fundamental Concepts of Cooking
- 2 credits CUL 114 Sanitation (with Certificate)
- 1 credit CUL 115 Basic Knife Skills (with testing)
- 4 credits CUL 145 Culinary, Hospitality and Supervision

About The School:

The American Academy of Culinary Arts (AACA) at Pittsburgh Technical College is where many talented chefs have launched successful careers. At AACA, we set a higher standard for our students, and our numbers speak for themselves – 100% of available PTC Culinary Arts associate degree grads are working in the culinary field.* Not interested in an associate's degree? PTC offers certificates in Baking & Pastry and Culinary Arts as well.

Our hands-on program gives you the opportunity to develop your creativity while putting a unique emphasis on the fundamentals. You'll master the basics from knife skills and cooking methods and build on every class to round out your expertise with skills from menu design and pricing to wine matching. You'll master American regional cuisine and explore flavors and techniques of cuisines from around the world. Then you'll apply everything you've learned in a capstone class where you'll create the senior luncheon, guided by the head Chef.

We also take you beyond the classroom and into real kitchens. Students in our associate degree program gain hands-on industry experience during an in-field internship, where they apply what they've learned and figure out where they fit in.

For us, getting students into careers they love is what matters most. That's why our Career Services staff goes above and beyond most colleges to work with you from day one of your education on your job search and help find you take your place along fellow AACA alumni in restaurants, gourmet kitchens, resorts, hotels, country clubs, and other venues. Are you ready to join them?



Degrees Offered:

Diploma

- Diploma in Culinary Arts program (Boulder Residential) or Diploma in Culinary Arts and Operations (Boulder Distance Learning)
- Diploma in Food Entrepreneurship program (Boulder Distance Learning only)
- Diploma in Holistic Nutrition and Wellness program (Boulder Distance Learning only)

Associates

- Associate of Occupational Studies in Culinary Arts program (Boulder Residential or Boulder Distance Learning)
- Associate of Occupational Studies in Food Entrepreneurship program (Boulder Distance Learning only)
- Associate of Occupational Studies in Holistic Nutrition and Wellness program (Boulder Distance Learning only)

Program Terms:

Boulder Residential:

- AOS Culinary Arts is 60 weeks
- Diploma Culinary Arts is 30 weeks

Boulder Distance Learning:

- AOS Culinary Arts is 60 - 84 weeks*
- Diploma Culinary Arts (CAO) is 60 weeks
- Diploma in Food Entrepreneurship is 84 weeks
- Diploma in Holistic Nutrition and Wellness is 84 weeks

*Time to complete may be extended due to Distance Education course sequencing.

Annual Cost:

- [See the costs for all programs here.](#) Financial aid is available for those who apply and qualify.

For More Information:

- www.escoffier.edu
- Admissions: 877-452-5489

BOULDER COLORADO RESIDENTIAL & DISTANCE LEARNING

Auguste Escoffier School of Culinary Arts

Is Proud to Offer Prostart Students With COAs the Following:

- 5 credits in CU 102 Culinary Foundations 1 (Culinary Arts Program – Boulder Residential or Boulder Distance Learning; or Food Entrepreneurship Program – Boulder Distance Learning only; Holistic Nutrition and Wellness – Boulder Distance Learning only) **or**
- 6 credits in CU 100 Culinary Foundations (Hospitality & Restaurant Operations Management Program – Boulder Distance Learning only)
- Up to \$1,500 for students enrolled in an AOS in Culinary Arts program (Boulder Residential or Boulder Distance Learning), AOS in Food Entrepreneurship program (Boulder Distance Learning only), or AOS in Holistic Nutrition and Wellness program Boulder Distance Learning only)
- "Up to \$1,000 for students enrolled in a Diploma in Culinary Arts program (Boulder Residential), or Diploma in Culinary Arts and Operations (Boulder Distance Learning), Diploma in Food Entrepreneurship program (Boulder Distance Learning only), or Diploma in Holistic Nutrition and Wellness program (Boulder Distance Learning only)

About The School:

Our school is named after Auguste Escoffier, the "Father of Modern Cuisine." He transformed professional kitchens through the brigade de cuisine system, refined French cuisine, and authored *Le Guide Culinaire*, one of the most influential cookbooks in history. His legacy of innovation, professionalism, and excellence inspires what we do. Auguste Escoffier School of Culinary Arts is shaping the future of food and hospitality as the largest culinary school brand in the U.S.* Our Boulder, Colorado campus is the only accredited institution in the country to offer fully online diploma and degree programs—combining virtual classes with immersive, hands-on industry externships.

Ranked "Top Culinary Arts Associate Degree Program" by Niche and recognized as a Top Online Learning School by Newsweek, Escoffier blends classic French foundations with contemporary techniques. With an emphasis on sustainability, entrepreneurship, and essential business skills, our programs can prepare students for meaningful careers. Students can pursue studies in Culinary Arts, Holistic Nutrition and Wellness, and Food Entrepreneurship—helping equip them to lead and innovate in today's ever-evolving industry.

*Based on comparable student population data for Austin and Boulder as currently reported in Integrated Postsecondary Education Data System (IPEDS).



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

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: <https://www.cpp.edu/financial-aid/undergraduate/current/costs.shtml>

For More Information:

Carolina Sanchez, Student Services Coordinator

- Email: 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

- Culinary Arts
- Baking & Pastry Arts

Bachelor's degree

- Management
- Applied Food Studies
- Culinary Science

Program Terms:

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

Annual Cost:

- Visit: www.ciachef.edu/tuition-ny

For More Information:

- Call: 1-800-CULINARY (285-4627)
- Email: 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 Eills, 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

- Culinary Arts
- Baking & Pastry Arts

Program Terms:

- Associate degree: 21 months

Annual Cost:

- Visit: www.ciachef.edu/tuition-ca

For More Information:

- Call: 1-800-CULINARY (285-4627)
- Email: 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 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

- Culinary Arts
- Baking & Pastry Arts

Program Terms:

- Associate degree: 21 months

Annual Cost:

- Visit: www.ciachef.edu/tuition-tx

For More Information:

- Call: 1-800-CULINARY (285-4627)
- Email: 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 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.



GREENVILLE, SOUTH CAROLINA

The Culinary Institute of the Carolinas At Greenville Technical College

Is Proud to Offer Prostart Students With COAs the Following:

- 3 credits CUL 155 Sanitation
- 3 credits HOS 299 Special Topics in Culinary Studies
- 3 credits CWE 113 Cooperative Work Experience

About The School:

The Culinary Institute of the Carolinas prepares students to be leaders in their fields, expanding passion for Culinary Arts, Baking and Pastry Arts, and Hospitality into rewarding professional careers. Our Associate of Applied Science programs are built on industry standards from the American Culinary Federation and focus on the practical, hands-on knowledge and techniques a student needs to succeed. Our beautiful multi-million-dollar Culinary Institute facility on the Northwest Campus offers five professional culinary labs with state-of-the-art equipment to raise the next generation of culinary artists, chefs, and hospitality managers.

Greenville Technical College is positioned to assist you in becoming a successful graduate through flexible and individualized interdisciplinary major programs. Our programs include Culinary Arts Technology, Baking and Pastry Technology, Hospitality and Tourism Management, and Food and Beverage Management. Each area of concentration is designed to provide you with the knowledge, skills, and practical experiences needed to be successful in a rapidly expanding industry. Students can choose a degree or certificate program or a combination of multiple concentrations. The faculty, diverse student body, and the scenic foothills location of Greenville Technical College's Northwest Campus in South Carolina can and will give you an advantage to be successful as you enter the dynamic world of Culinary Arts and Hospitality.

We look forward to being an active part of your future education and career plans!

Degrees Offered:

- The institute offers two certificates and three associate of applied science degree programs:
- Culinary Arts Technology
- Hospitality & Tourism Management
- Food & Beverage

Program Terms:

- 3-5 semesters, depending on the certificate or degree

Annual Cost:

- Visit: https://www.gvltec.edu/admissions_aid/tuition_and_payments/index.html (under "Engineering Technology and Professional Studies")

For More Information:

Chef Grissom, Dept. Head, CIC

- Call: 864-250-3670
- Email: Kristen.Grissom@gvltec.edu
- Visit: https://www.gvltec.edu/academics_learning/engineering-professional-studies/culinary_institute/index.html



Degrees Offered:

The institute offers four certificates and three associate degree programs:

- Culinary
- Baking & Pastry
- Hospitality Management

Program Terms:

- 9-24 months, depending on the certificate or degree

Annual Cost:

- Visit: <https://www.tcl.edu/paying-for-tcl/>

For More Information:

Chef Miles Huff, Dean, CIS

- Call: 843-470-6046
- Email: mhuff@tcl.edu
- Visit: <https://www.tcl.edu/culinary-institute/>

BLUFFTON, SOUTH CAROLINA

The Culinary Institute of the South *At the Technical College of the Lowcountry*

Is Proud to Offer Prostart Students With COAs the Following:

- 3 credits HOS 155 Sanitation

About The School:

The Culinary Institute of the South is part of the Technical College of the Lowcountry in Bluffton, South Carolina. Bluffton and its neighboring locations of Hilton Head Island and Beaufort offer an exceptional place for students to study, train, and find diverse job opportunities in our field of study. The institute offers three associate degree programs in culinary, baking & pastry and hospitality management. In addition, four certificates which includes our newest certificate, Healthy Cooking and Baking. A new state of the art 13 million dollar building housing the Culinary Institute of the South scheduled to open in the Fall of 2021. The Culinary Institute of the South offers hands-on training courses that are directly industry related. The new Culinary Center will offer state of the art equipment, a working restaurant, café, and a "Foodseum" found in the lobby of the facility that will tell the food history and culture of the south. The new state of the art culinary center will be located in the Bluffton, South Carolina a destination at the gateway to world Class resort of Hilton Head Island, South Carolina.

Our faculty and staff have a passion for hospitality and are dedicated and devoted to your personal growth and success. Students completing an associate's degree program, may choose to continue their education and receive the Bachelor's in Hospitality Management at the University of South Carolina in Beaufort. It is great time to enter the profession of hospitality and discover what the industry has to offer not only locally but abroad.



College of Culinary Arts
of ECPI University



Degrees Offered:

Associate Degree of Applied Science

- Culinary Arts
- Culinary Arts and Applied Nutrition
- Baking and Pastry Arts

Bachelor of Science Degree

- Food Service Management

*Degree offerings may vary
by campus

Program Terms:

- Associate degree: 15 months
- Bachelor's degree: 2.5 years

Annual Cost:

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

For More Information:

- Call: 757-858-2433
- Visit: www.Chefva.com
- Visit: <https://www.ecpi.edu/college-of-culinary-arts/scholarship-opportunities>

NORFOLK, VIRGINIA

RICHMOND, VIRGINIA

The Culinary Institute of Virginia

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

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 of the Norfolk campus who are 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.



Degrees Offered:

- Professional Culinary Program-Certificate: Our program covers savory, baking and pastry, kitchen management, and includes a 2 month (200+ hours) externship

Program Terms:

- 9 months to complete the program (900 clock hours)
- For eligible ProStart COA holders, the program length is 7 months (690 clock hours)

Annual Cost:

- \$18,500 for all tuition, supplies and fees
- Visit: <https://www.csftw.edu/financial-aid#tuition-&-fees>

For More Information:

- Call: 817-737-8427, ask for admissions
- Visit: <https://csftw.edu> for program information

FORT WORTH, TEXAS

The Culinary School of Fort Worth

Is Proud to Offer Prostart Students With COAs the Following:

- 210 clock hours Externship

About The School:

The Culinary School of Fort Worth is a nationally accredited culinary institution that offers a more personal, hands-on approach to education for our students. Our small teacher-to-student ratio and professionally trained faculty provides students with the opportunity to be prepared for an exciting career in the industry. If you have a high appreciation for excellence, a passion for food, and want to realize your dreams of a fulfilling life in the food world, you belong here at The CSFTW.

Our chef instructors are devoted to your success; they are constantly working to take you from where you are to the next level. Repetition will be a key component of our program as we immerse you in the fundamentals of classic French cuisine before advancing your skills and turning you into an artist. Once you know the fundamentals of the kitchen, there are no limits to the creative side of the culinary world!

Our goal is to see you succeed. Our Admissions, Financial Aid, and Career Services teams are here to help you in addition to the unmatched support you will have from all of our chef instructors! Are you ready to become a part of our Culinary School of Fort Worth family? An 1800 sq. ft. climate-controlled greenhouse that utilizes hydroculture farming techniques.



Degrees Offered:

- Certifications
- Associate degrees

Program Terms:

- 9-36 months, depending on the certificate or degree

Annual Cost:

- Visit: <https://catalog.dcc.edu/content.php?catoid=40&navoid=5696>

For More Information:

- Call: 504-671-6199
- Visit: <https://www.dcc.edu/academics/business/programs/culinary-arts/default.aspx>
- Email: delgadoculinary@dcc.edu

NEW ORLEANS, LOUISIANA

Delgado Community College

Delgado Community College – City Park Campus

Is Proud to Offer Prostart Students With COAs the Following:

- 1 Credit CULA 100 Explorations in Culinary Arts
- 3 Credits CUL 101 Introduction to Culinary Arts
- 2 Credits CULA 102 Basic Culinary Skills**
- 2 Credits CULA 103 ServSafe Sanitation*

*With valid ServSafe Food Protection Manager Certification.

**College credit awarded with passing of practical exam and testing.

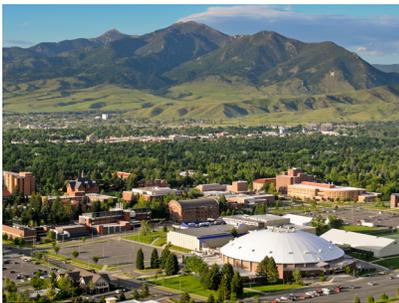
About The School:

Delgado Community College is a diverse, dynamic, open-admissions community college providing high-quality education through innovation and excellence in teaching and learning. The College offers a variety of academic and workforce programs through the Associate degree and is committed to nurturing and sustaining an inclusive culture to support student success. Nestled in the heart of New Orleans and founded in 1921, Delgado's Culinary Arts Program is one of the College's oldest and premier programs! The program boasts highly experienced faculty, a 12:1 student teacher ratio and the ability to customize your program from a variety of electives offered. During your enrollment you have the opportunity of working in some of the best restaurants in the country with renowned chefs as well as the opportunity to earn several certifications from nationally recognized agencies. Delgado is approved by the American Culinary Federation (ACF) and offers a hands-on approach to lab classes maximizing the knowledge students gain. Learning opportunities include site visits, industry trips, competitions and community service. Students are offered the flexibility that comes with online learning as several courses in the culinary program are offered via the web modality. With online classes, students are better able to achieve their educational goals while still finding an effective work-life balance. A small faculty and seasoned staff ensure you have the support needed to graduate and gives you comprehensive preparation for various career paths in the culinary industry. Due to Delgado's stellar professional reputation, our graduates have increased consideration from both local and national employers. Our strong local alumni presence creates productive networking opportunities and promotes the growth of strong communities. Delgado's Culinary Arts Program remains a treasure where the culinary industry leaders of tomorrow can acquire all the skills and tools needed for a successful career.

GALLATIN COLLEGE



MONTANA STATE UNIVERSITY



Degrees Offered:

- Associate degree in Culinary Arts offered at Gallatin College
- Bachelor's degree in Hospitality Management offered at Montana State University

Program Terms:

- Associate degree: 24 months

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

- Email: William.baskin@montana.edu
- Call: 406-994-4511
- Visit: <http://gallatin.montana.edu/programs/culinaryarts.html>

BOZEMAN, MONTANA

Gallatin College

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

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

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 degree

- Culinary Arts
- Hospitality Management, Food and Beverage

Culinary Arts certificates

- Baking and Pastry Arts
- Basic Cooking Skills
- Design and Service
- Institutional Food Service
- Line Cook
- Management Skills

Program Terms:

- Associate degree:
4 semesters (2 years)
- Certificate: 1-2 semesters,
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

- Email: larkina@gtc.edu
- Visit: www.gtc.edu



Degrees Offered:

Associate degree in Applied Science

- Culinary Arts

Certificates

- Culinary Arts Level III
- Baking and Pastry Arts Level II
- Culinary Arts Level I
- Culinary Arts Maritime Level I

Program Terms:

- Associate degree: 2 years
- Certificate: 2 years or less, depending on the certificate

Annual Cost:

- Call: 231-995-1054
- Visit: <https://www.nmc.edu/admissions/tuition-fees/index.html>

For More Information:

Kerry Fulcher, GLCI Admin Specialist

- Call: 231-995-1196
- Email: kfulcher@nmc.edu
- Call: 231-995-1080
- Visit: nmc.edu/culinary

TRAVERSE CITY, MICHIGAN

The Great Lakes Culinary Institute

At Northwestern Michigan College

Is Proud to Offer Prostart Students With COAs the Following:

- 2 Credits CUL 102 Culinary Concepts & Career Mgmt.
- 2 Credits CUL 110 Safety & Sanitation*
- 5 Credits CUL 111 Professional Cookery

About The School:

The Great Lakes Culinary Institute (GLCI) offers highly ranked culinary education in northern lower Michigan. Located on the Great Lakes Campus of Northwestern Michigan College, its facilities overlook the bay and are one block from beautiful downtown Traverse City. GLCI comprises five culinary labs: a pastry kitchen, an introductory skills kitchen, an advanced cooking kitchen, a garde manger kitchen, and Lobdell's, a 90-seat teaching restaurant.

GLCI believes in the principle of learning by doing. Extensive hands-on training mixed with subject-focused lectures provides students with a comprehensive understanding of food service and hospitality. Consideration is given to the science and techniques associated with the selection, preparation, and serving of food and beverage to large and small groups while gaining knowledge of environmental stewardship, sustainability, and plant-forward menu product development.

Upon graduation, students will have gained food service and hospitality knowledge, skills, work force development, and study abroad travel. Graduate can plan to accept jobs as:

- Prep cooks and bakers
- Line cooks and pastry cooks
- Entry-level chefs and pastry chefs
- Galley stewards and second cooks

in restaurants, hotels, resorts, cruise lines, maritime vessels, and commercial foodservice institutions. Four of our five programs are accredited by the American Culinary Federation Education Foundation (ACFEF). Scholarships and on-campus housing are available, so choose your path from one of GLCI's culinary degrees and certificates and learn from nationally ranked experts in first-rate facilities.



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 degree in Applied Science

- 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:

- Visit: www.helms.edu
- Call: 1-844-GO HELMS

For More Information:

Warren Rick, Senior Admissions Manager

- Office: 706-651-9707
- Email: 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.



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:

Associate in Applied Science

- Culinary Arts Technology
- Baking and Pastry Arts

Certificates

- Cake Decorating
- Kitchen and Food Preparation Techniques
- Professional Cooking

Program Terms:

- 9-24 months, depending on the certificate or degree

Annual Cost:

- Visit: <https://www.hgtc.edu/admissions/financialaid/index.html>

For More Information:

Chef Kathleen Hassett

- Call: 843-477-2039
- Visit: 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.



Life. Changing.



Degrees Offered:

- Associate of Applied Science in Culinary Arts

Program Terms:

- 21 months (7 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
- Visit: www.indianhills.edu/payingforcollege/tuition_fees.php

For More Information:

Mark Fisher, CWPC, Program Director, Culinary Arts

- Email: Mark.Fisher@indianhills.edu
- Visit: www.indianhills.edu

OTTUMWA, IOWA

Indian Hills Community College

Is Proud to Offer Prostart Students With COAs the Following:

- 1 credit HCM 101 Safety and Sanitation
- 2 credits HCM 202 Food Service Lab 1
- 1 credit HCM 102 Food Service Technology

Is Proud to Offer ProStart Students Who Have Passed Level 1 and Level 2 Exams the Following:

- 3 credits HCM 163 Culinary Skills
- 2 credits HCM 203 Food Service Lab II
- 4 credits HCM 211 Culinary Management

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

- Culinary Arts

Degree

- Hospitality Business
- Hospitality Business, Restaurant Management

Associate of Applied Science

- Culinary Arts
- Hotel and Restaurant Management: Hotel Management Concentration
- Hotel and Restaurant Management: Restaurant Management Concentration

Program Terms:

- Diploma programs: 12 months
- Degree programs: 21 months

Annual Cost:

- Approximately \$7,000
- Visit: <https://www.dmacc.edu/programs/culinary/pages/culinaryarts.aspx>

For More Information:

John Andres, Director

- Call: 515-964-6624
- Email: jrandres@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. We are Iowa's premier culinary program, and our students experience world-class opportunities serving the community through our International Cuisine Gourmet Dinners, the lunch Bistro, and through our French Chef Exchange partnership with St. Etienne, France. We are committed to our students' success, and our chef and instructors work diligently to ensure that all of our students obtain the knowledge, skills, and abilities at the ICI to be successful once they graduate.



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:

Diploma

- Culinary Arts: Food Service

Certificate

- Culinary Arts: Food Technology

A.A.S. degree

- Culinary Arts: Baking and Pastry Art
- Culinary Arts: Culinary
- Culinary Arts: Food Service (ACF accredited)
- 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: <https://www.iwcc.edu/financial-aid/>

For More Information:

Michael Hoppe, Program Chair

- Email: 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.



Degrees Offered:

- Applied Food Science (BS)
- Baking & Pastry Arts (AS and BS)
- Culinary Arts (AS and BS)
- Culinary Nutrition (BS)
- Culinary Science & Product Development (BS)
- Food & Beverage Entrepreneurship (BS)
- Food & Beverage Industry Management (BS)
- Hospitality Management (AS and 4-year BS)

Program Terms:

- Typical completion time for AS programs is 4 semesters (two years); that for BS programs is 8 semesters (four years). Under the terms of this agreement between JWU and NRA ProStart, an eligible student could reduce time-in-program by up to one full semester

Annual Cost:

- Tuition and Fee information linked here: <https://www.jwu.edu/admissions/paying-for-college/tuition-and-fees.html>

For More Information:

CFIT Dean Jason R. Evans, Ph.D.

- Dean, College of Food Innovation & Technology
Johnson & Wales University
401-598-1443
jevans@jwu.edu

PROVIDENCE, RI
CHARLOTTE, NC

Johnson & Wales University (JWU)

**College of Food Innovation & Technology (CFIT) and
College of Hospitality & Business (CHB)**

Is Proud to Offer Prostart Students With COAs the Following:

One full semester of credit (13 credits), including:

- Intermediate Internship or free electives (9 semester credits): This “prior learning” credit may be granted upon review of submitted COA, work experience reflection and work experience checklist for the required 400 work hours done as part of the COA.
- FSM1165 The Food Safety Manager (one semester credit): This credit may be granted for successful completion of ServSafe Food Protection Manager certification OR the National Registry for Food Safety Professionals (NRFSP) Food Safety Manager certification.
- CUL1210 Breakfast & Lunch Café (3 semester credits): If you have successfully completed the ProStart COA, you are also eligible to request – at no charge – the written and practical challenge exam for the culinary foundation class, Breakfast & Lunch Café (CUL1210). Those who successfully pass the exam at 70% or better will be granted 3 credits for the class, which will count directly toward degree requirements or will be substituted for other relevant degree requirements.
- Visit <https://www.jwu.edu/prostart/index.html> to submit your documentation and learn more.

About The School:

Over the last 50 years, Johnson & Wales University (JWU) has established itself as one of the country's premier institutions for food education. As a comprehensive University, JWU students explore food in its social, political and ecological contexts while developing highly marketable technical skills in state-of-the-art culinary, baking and science lab facilities. Truly, JWU graduates have become some of the most notable restaurateurs, product developers, corporate chefs and thought leaders in the industry. Our campuses are located in two world-class “foodie” cities, Charlotte, NC and Providence, RI. Academic programs within JWU's College of Food Innovation & Technology include both associate and bachelor's degree options in Culinary Arts and Baking & Pastry Arts and bachelor's degrees in applied food science, Culinary Science, Culinary Nutrition, Sustainable Food Systems and Food & Beverage Entrepreneurship.



Kendall College
CHICAGO • UNITED STATES OF AMERICA



Degrees Offered:

Associate of Applied Science degree

- Baking and Pastry

Bachelor of Arts degree

- Hospitality Management
- Culinary Arts
- Business Associate of Applied Science in Culinary Arts

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 4 years to complete a bachelor's degree and about 2 years to complete an associate degree.

Annual Cost:

- Visit: <https://nl.edu/tuition-and-aid/tuition-and-fees/>

For More Information:

- Visit: www.kendall.edu
- Call: 1-888-705-3632
- Email: info@kendall.edu

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!

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.



Degrees Offered:

AAS degree

- Culinary Arts
- Hospitality Management

Program Terms:

- AAS Degree programs:
Typically 24 months
- Diploma programs:
Typically 12 months

Annual Cost:

- Culinary Arts AAS Degree:
<https://www.kirkwood.edu/programs/degrees/animals-food-land/culinary-arts>
- Hospitality Management AAS Degree:
<https://www.kirkwood.edu/programs/degrees/animals-food-land/hospitality-management>

For More Information:

- Call: 319-848-8770
- Email: hospitalityarts@kirkwood.edu
- Visit: www.kirkwood.edu/hospitality

CEDAR RAPIDS, IOWA

Kirkwood Community College

Is Proud to Offer Prostart Students With COAs the Following:

- 1.5 credits HCM-109 Kitchen Essentials
- 1.5 credits HCM-147 Culinary Techniques
- 3 credits HCM-138 Food Fundamentals
- 2 credits HCM-100 Sanitation and Safety
- 2 credits HCM-231 Nutrition
- 1.5 credits HCM-207 Menu Planning
- 1 credit HCM 288 Intro to Hospitality 2

About The School:

The Kirkwood Community College Culinary Arts program is training the culinary leaders of tomorrow in an environment unlike any other. Students learn culinary arts in a real-world setting where they get hands-on training and gain practical experience in management, food preparation, and service.

In the classroom and in the kitchen, passionate and talented faculty give learners the knowledge and latest techniques to thrive in the exciting world of culinary arts. Students then apply what they have learned while training in The Class Act, an elegant full-service restaurant at The Hotel at Kirkwood Center, a AAA-rated Four Diamond establishment. The restaurant features fine dining for hotel and conference center guests, Kirkwood staff, and the public. Students assist in the daily operation of The Class Act Restaurant which includes planning, preparing, and servicing catered events at The Kirkwood Center during their last semester.

Other learning opportunities available to students include site visits to various food service establishments and an optional trip to the industry's national convention. Hospitality-specific international travel and education opportunities are available to Culinary Arts and Hospitality Management students.

This program is fully accredited at the Exemplary status by the American Culinary Federation Education Foundation Accrediting Commission.



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)

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 mentorship 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.

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



MADISON, WISCONSIN

Madison College



Degrees Offered:

Associate degree

- Culinary Arts
- Management

One-year Technical diploma

- Hospitality Baking and Decorative Arts

One-year Embedded Technical diploma

- Culinary Production Specialist
- 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

- Email: pshort@madisoncollege.edu
- Call: 608-246-6392
- Visit: madisoncollege.edu/program/culinary-arts

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

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.



Degrees Offered:

- Associate of Science in Culinary Arts

Program Terms:

- Associate degree: 21 months

Annual Cost:

- Visit: <https://www.nashuacc.edu/pay-for-college/tuition-fees>

For More Information:

- Call: 603-578-8929
- Visit: <https://nashuacc.edu/program/culinary-arts/>

NASHUA, NEW HAMPSHIRE

Nashua Community College

Is Proud to Offer Prostart Students With COAs the Following:

- 2 credits CULA105 Food Safety and Sanitation

About The School:

The mission of the Culinary Arts Program is to prepare students for employment in commercial and institutional positions in the culinary industry and to provide the foundational skills for those who wish to take their passion for cooking to the next level of expertise, skill and knowledge.

The culinary arts program at Nashua Community College was developed to provide a solid foundation for those interested in a career in the food service industry.

Our lab courses provide a low instructor to student ratio, with no more than eight students per lab. Our instructors have a breadth of experience and education that they bring to the classroom.

The program is designed to meet current and future needs of the food service industry in which the demand for employment is high; employing more than nine million jobs annually in the United States. Students enrolled in the Culinary Arts program receive “hands-on”, practical lab training paired with traditional academic culinary courses that are aligned with industry needs.



Degrees Offered:

Associate degree

- Culinary Arts

Technical diploma

- Culinary Assistant

Certificates

- Baking
- Catering
- Culinary Career Essentials
- Food Service Management
- Kitchen Assistant
- Kitchen Management

Program Terms:

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

Annual Cost:

- Visit: <https://www.nicoletcollege.edu/cost-aid>

For More Information:

- Call: 715-365-4493
- Visit: www.nicoletcollege.edu

RHINELANDER, 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

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.

HOSPITALITY MANAGEMENT & TOURISM

||| | NORTHWESTERN STATE



Degrees Offered:

- Bachelor of Science degree in Hospitality Mgmt. & Tourism

Program Terms:

- Bachelor's degree: Typically 48 months (potentially less with transfer credits approved by the university)

Annual Cost:

- Visit: <https://www.nsula.edu/futurestudents/nsu-tuition-and-fees/>

For More Information:

Valerie Salter, Coordinator of Hospitality Mgmt. & Tourism

- Call: 318-357-5587
- Visit: <https://www.nsula.edu/hmt/>
- Email: salterv@nsula.edu

NATCHITOCHE, LOUISIANA

Northwestern State University of Louisiana

Is Proud to Offer Prostart Students With COAs the Following:

- 3 Credits CULA 2010 Introduction to Culinary Arts
- 3 Credits CULA 2110 Special Topics in Culinary Arts
- 3 Credits CULA 2050 Food Service Layout, Equipment, Safety, & Sanitation
- 3 credits in HMT 2110 Special Topics in Hospitality Mgmt. & Tourism

About The School:

We welcome any ProStart student into our program and will work with individuals on college credits!

The Hospitality Management and Tourism degree program of Northwestern State University is committed to fostering a student-centered learning environment that empowers individuals and prepares them to be successful industry professionals and lead enriched lives by providing relevant coursework, experiential learning, and service-based involvement throughout the entirety of the degree program.

Our program is unique- we offer hands-on learning during classes to enhance resumes. In our building, Columns Café offers fine dining for our guests and leadership development for students. Consider our degree program if you have a desire to be prepared for your career in this great industry while in a student-centered degree program!



THE UNIVERSITY of
NEW ORLEANS

LESTER E. KABACOFF SCHOOL
OF HOTEL, RESTAURANT AND
TOURISM ADMINISTRATION



Degrees Offered:

Master of Science degree

- Hospitality and Tourism Management

Executive Master of Science

- Hospitality and Tourism Management

Bachelor of Science in Hotel, Restaurant and Tourism Administration Concentrations

- Food and Beverage
- Lodging Operations
- Tourism
- Meetings, Conventions, and Events

Program Terms:

- Bachelor of Science: 4 years
- Master of Science: 15 months
- Executive Master of Science: 12 months

Annual Cost:

- Visit: <https://www.uno.edu/bursar/tuition-fees>

For More Information:

Dr. Yvette Green, Dept. Chair

- POC Email: ygreen@uno.edu
- Call: 504-280-6385
- Visit: hrt.uno.edu
- School Email: hrt@uno.edu

NEW ORLEANS, LOUISIANA

University of New Orleans

Lester E. Kabacoff School of Hotel, Restaurant and Tourism Administration

Articulation

Is Proud to Offer Prostart Students With COAs the Following:

- 3 credits HRT 2015 Essentials of Cooking
- 3 credits HRT 2030 Principles of Food Production
- 1 credit HRT 2025 Principles of Food Production Laboratory
- 400 work experience hours toward the 600 work experience hours required for HRT 3002

Is Proud to Offer Prostart Students Who Have Passed Level 1 and Level 2 Exams the Following:

- 3 credits HRT 2015 Essentials of Cooking
- 3 credits HRT 2030 Principles of Food Production
- 1 credit HRT 2025 Principles of Food Production Laboratory

Is Proud to Offer Prostart Students Who Have Passed Level 1 Exams the Following:

- 3 credits HRT 2015 Essentials of Cooking

About The School:

The Lester E. Kabacoff School of Hotel, Restaurant and Tourism Administration prepares the next generation of hospitality and tourism professionals to enter the industry. Our challenging curriculum combined with experiential learning opportunities train our students to be leaders in our profession. Students can specialize in food and beverage, lodging operations, meetings, conventions, festivals, events, and tourism. The City of New Orleans is an amazing location with major restaurants, hotels, attractions, museums, cruise ships, and gaming to name a few. Our industry partners provide students with work experience and internships that lead to full time employment after graduation. Our dynamic alumni include managers, entrepreneurs and well established leaders.

The University of New Orleans is located on the picturesque Lake Pontchartrain, just minutes from the French Quarter, Central Business District, Uptown, and the Warehouse district. Experience a world class tourism destination while immersing yourself in a fun-filled educational experience.

**PENNSYLVANIA
COLLEGE OF
TECHNOLOGY**



Degrees Offered:

- Culinary Arts Technology: Associate of Applied Science (AAS)
- Baking & Pastry Arts: Associate of Applied Science (AAS)
- Culinary Applications: Certificate
- Professional Baking: Certificate

Program Terms:

Depending on the degree and program, completion ranges from 12 months for certificate, 18 months for an Associate degree, and 48 months for a Bachelor degree.

Annual Cost:

- Visit: <https://www.pct.edu/admissions/financial-aid/costs>

For More Information:

- Visit: www.pct.edu

WILLIAMSPORT, PENNSYLVANIA

Pennsylvania College of Technology
School of Business & Hospitality

Is Proud to Offer Prostart Students With COAs the Following:

- 3 credits FHD 101 Foundations of Professional Cooking
- 3 credits FHD 212 Applications of Professional Cooking

Is Proud to Offer Prostart Students Who Have Passed Level 1 and Level 2 Exams the Following:

- 3 credits FHD 101 Foundations of Professional Cooking
- 3 credits FHD 212 Applications of Professional Cooking

Is Proud to Offer Prostart Students Who Have Passed Level 1 Exams the Following:

- 3 credits FHD 101 Foundations of Professional Cooking

Is Proud to Offer ProStart Students Who Achieve the ServSafe Food Manager Certification:

- 1 credit FHD 118 Sanitation

About The School:

At Penn College, you're not just building and sharpening your skills. You're learning alongside faculty already proven in their careers, including one of the top ten pastry chefs in America. Our American Culinary Federation (ACF) accredited programs will push your boundaries and take your skills to the next level. Our hands-on approach to learning, will allow you to spend an average of 15 hours a week preparing gourmet cuisine in our state-of-the-art commercial kitchens, and serving guests in our fine dining restaurant and working lab, Le Jeune Chef. You'll receive industry-required skills by creating and implementing mouthwatering menus, and managing a live working kitchen. For over 25 years, Penn College students have been working as a team, alongside renowned chefs, to create amazing experiences for attendees at the high-end venues of Churchill Downs in preparation for the Kentucky Derby in Louisville. Our students gain first-hand knowledge of what it takes to prepare for, produce, and pull together a world-class event like the Kentucky Derby. Take advantage of other opportunities to participate in national competitions, present hands-on demonstrations at regional and national conference and trade shows, and work side-by-side with industry professionals during our annual Visiting Chef Series. Penn College offers a full campus experience: including on-campus apartmentstyle residence halls, NCAA division 3 athletics, Greek life, and over 70 student clubs and organizations.



Degrees Offered:

Certificates

- Culinary Arts
- Hospitality Studies
- Restaurant Studies

Diploma

- Professional Baker
- Professional Cook

Associate of Science degree

- Culinary Arts
- Baking and Pastry
- Hospitality and Event Management

Bachelor of Science degree

- Hospitality Management

Program Terms:

- Certificate in Culinary Arts, Hospitality Studies, or Restaurant Studies: 9 months normal length, 6 months accelerated
- Diploma in Professional Baker or Professional Cook: 12 months normal length, 9 months accelerated
- Associate of Science in Culinary Arts or Baking and Pastry: 21 months normal length, 18 months accelerated
- Associate of Science in Hospitality and Event Management: 24 months normal length, 18 months accelerated
- Bachelor of Science in Hospitality Management (BSHM): 48 months normal length, 36 months accelerated

Annual Cost:

- [Click here](#)

For More Information:

- Call: 800-844-1354
- Visit: <https://www.sullivan.edu>

LOUISVILLE, KY AND LEXINGTON, KY

Sullivan University

Is Proud to Offer Prostart Students With COAs the Following:

- 4.creditsfor CAM 134 Food Service Sanitation*
- 4 credits-for BFS-104 Basic Culinary Theory**
- 6-creditsfor BFS 106-Basic Culinary Theory

Is Proud to Offer Prostart Students Who Have Passed Level 1 and Level 2 Exams the Following:

- 4 credits for CAM 134 Food Service Sanitationf
- 4 credits for BFS-104 Basic Culinary Theory**1
- 6-creditsfor BFS-106-Basic:Culinary Theory Laboratory**

Is Proud to Offer Prostart Students Who Have Passed Level 1 Exams the Following:

- 4 credits for CAM 134 Food Service Sanitation
- 4 credits for BFS 104 Basic Culinary Theory**
- 6-credits for BFS-106 Basic Culinary Theory Laboratory**

About The School:

At Sullivan University, we empower students to turn their passion into a career. Our immersive, career-focused programs are designed to equip students with the skills and knowledge needed to excel in their respective fields. Following our innovative stair-step approach, our programs cater to those interested in pursuing Baking and Pastry Arts, Culinary Arts, or Hospitality and Event Management. Each area of concentration has been developed to provide students with the knowledge, skills, and practical experiences necessary to be competitive in the rapidly changing industry. Sullivan University offers the flexibility of choosing between certificate, diploma, or degree programs, allowing students to tailor their education to suit their individual needs. With our unique stair-step approach, students can simultaneously complete coursework that prepares them for their next degree while still completing their current program. This unique approach not only maximizes a student’s investment and efficiency, but also enhances their overall readiness for success in their chosen field. Students have an active campus life full of opportunities, including competitions, on- and off-site events, and community service. During their time at the university, students collaborate with culinary and hospitality staff, faculty, and career advisors to organize practicum opportunities. This ensures that students graduate with valuable industry experience. Students interested in the Baking and Pastry Arts have the option of spending their practicum in The Bakery at Sullivan University, a full-service, European-inspired bakery located at the Louisville, Kentucky campus. We want you to succeed. Our Admissions, Financial Planning, Student Success, Student Services, Career Services, and Hospitality Studies teams are here to help you every step of the way. We would love for you to join the Sullivan University family.

**Incoming student candidates that have completed any of the listed ProStart programs, possessing an active Serv Safe certificate and proof passing score for Pro Start are granted creditfor CAM134.*

***Student must pass Sullivan University Bypass assessments with a score of 70% or higher as described in the Sullivan University Course-level Bypass Assessment Policy (university catalog). For students who have successfully passed a ProStart program (COA) and provide proof, the Bypass fee for this course will be waived.*



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: <https://www.cobleskill.edu/admissions/financial-aid/tuition-and-fees.aspx>

For More Information:

- Call: 518-255-5525
- Visit: <http://www.cobleskill.edu/>

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:

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.



CAREER EDGE



Degrees Offered:

- Applied Bachelor of Science in Culinary Innovation and Food Systems
- Applied Bachelor of Science in Sustainable Business Management

Program Terms:

- 30-36 months depending on registration schedule

Annual Cost:

- \$14,100 for 30 credits (1 year) which can be confirmed on this page of the website: <https://unity.edu/distance-education/tuition-and-financial-aid/>

For More Information:

Office of Admissions

- Call: 716-232-1232
- Visit: <http://www.uwstout.edu/admissions/>

ONLINE

Unity Environmental University Career Edge

Is Proud to Offer ProStart Students with COAs or who have passed ProStart Level 1 and ProStart Level 2 exams the Following

ABS In Culinary Innovation and Food Systems

- 3 credits in FOOD 201 Sustainable Culinary Development
- 3 credits in ENTR 201 Entrepreneurial Thinking and Opportunity Recognition
- 3 credits in ACCT 1010 Business Accounting
- 3 credits in MKTG 301 Introduction to Sustainable Branding

ABS in Sustainable Business Management

- 3 credits in ACCT 1010 Business Accounting
- 3 credits in MKTG 301 Introduction to Sustainable Branding
- 6 credits in ELEC XXXX General Elective

About The School:

Unity Environmental University is a mission-driven institution designed for people who want to build their careers while earning their degrees. More than 10,000 students from 50 U.S. states and 22 countries choose Unity for its career-relevant education in a flexible, online format that fits work schedules, family responsibilities, and long-term goals. For ProStart students ready to take the next step, Unity Career Edge offers two accredited degree programs that help you grow from hands-on training into influential food careers. The Applied Bachelor's in Culinary Innovation and Food Systems expands your culinary foundation into the bigger picture of how food is created and sustained. You'll explore innovation, operations, and systems while preparing for modern food careers. The Applied Bachelor's in Sustainable Business Management builds practical leadership and business skills that apply to restaurants, hospitality, food brands, entrepreneurship, and mission-driven organizations. You'll gain skills in how to lead responsibly and make an impact through everyday business decisions. No matter which path you choose, your education is designed to move with you as your career grows. Unity puts choice and independence at the center of the learning experience while surrounding you with support. You have a dedicated advisor, access to free 24/7 tutoring, and support from Una, an AI-powered guide available in the student portal and select courses. As you progress, you can earn shareable digital badges that help demonstrate your skills and growth to employers in real time. A career you are proud of starts with an education that works for your life. Unity is ready to help you take the next step.



HILTON HEAD ISLAND

University of South Carolina Beaufort (USCB)

Hilton Head Gateway Campus

Degrees Offered:

- Bachelor of Science in Hospitality Management

Program Terms:

- 4 years (48 months)

Annual Cost:

- Visit: <https://admissions.uscb.edu/tuition-and-financial-aid/index.html>

For More Information:

- Call: 843-208-8055
- Email: admissions@uscb.edu
- Visit: <https://www.uscb.edu/hhicampus/>

Is Proud to Offer Prostart Students With COAs the Following:

- 3 credits: HT 101 Principles of Hospitality Management
- 3 credits: HT 121 Principles of Foodservice Operation
- 3 credits: HT XXX Hospitality Professional Selectives
- 3 credits: HT XXX Hospitality Professional Selectives

About The School:

Why not study hospitality management at an international destination where more than 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 January of 2019 the University of South Carolina Beaufort opened its new state-of-the-art Hospitality Management facility on Hilton Head Island. The new facility includes a demonstration kitchen and beverage lab as well as seminar and hospitality management classrooms. It serves junior and senior hospitality management majors in the heart of Hilton Head Island. Study, Work, and Play at the Hilton Head Island Campus!



Degrees Offered:

- **Bachelor of Science:** Restaurant & Foodservice Management (+ online), Hospitality Management (+ online), Event Management, Entertainment Management, Senior Living Management (+ online)
- **Minors:** Hospitality Management, Event Management
- **Undergraduate tracks and certificates:** Theme Park and Attraction Management Track, Lodging Management Track, Hospitality Information Technology Track, Undergraduate Certificate in Professional Tennis Management, Undergraduate Certificate in Hospitality Information Technology, Undergraduate Certificate in Theme Park and Attraction Management, Undergraduate Certificate Program in Managing Sporting Events
- **Graduate programs:** Hospitality & Tourism Management (+ online), Track in Hospitality & Tourism Management, Travel Technology Analytics, Ph.D. in Hospitality Management, Hospitality & Tourism Technologies Graduate Certificate (+ online), Destination Marketing & Management Graduate Certificate (+ online), Event Management Graduate Certificate (+ online)

Program Terms:

- 4-year Bachelor of Science degree program. Students complete 30 credit hours each academic year

Annual Cost:

- UCF Tuition Rates: <https://studentaccounts.ucf.edu/tf-tuitionratescurrent/>

For More Information:

- Call: 407-903-8166
- Visit: <https://www.ucf.edu> and <https://hospitality.ucf.edu>
- Email: hospitality@ucf.edu and rosenadmission@ucf.edu
- Contact: Ms. Lori Safford, lori.safford@ucf.edu, 407-903-8019

ORLANDO, FLORIDA

University of Central Florida

Rosen College of Hospitality Management

Hilton Head Gateway Campus

Is Proud to Offer Prostart Students With COAs the Following:

- 250 out of 1,000 points towards their Professional Rosen Experiential Portfolio (P.R.E.P.)

About The School:

The foodservice industry is the nation's top private employer. If you are business savvy and have a passion for food, our unparalleled program at UCF Rosen College of Hospitality Management emphasizes design, catering, franchise development, food preparation, cost controls and more. Students will learn skills and best practices to reach full revenue potential, as well as managerial and business strategies to optimize operations and staffing.

The Restaurant and Foodservice Bachelor of Science degree requires internship hours where students apply the concepts learned from their professors, all of whom are seasoned experts in the field. Upon graduation, students will have a deep, robust understanding of the restaurant and foodservice industry through coursework and hands-on experiences. Graduates of our program are more competitive in the marketplace and have access to better food and beverage management positions in free-standing enterprises, franchises, or in hotels. Our program prepares students for an exciting job market that includes food sales, marketing, distribution, vending enterprises, restaurants and more.

Ranked #1 in the nation, and #2 in the world according to the Shanghai Rankings, UCF Rosen College of Hospitality Management offers students an unrivaled opportunity to learn and work in the heart of hospitality in Orlando, Florida. UCF is officially designated as a Hispanic Serving Institution according to the U.S. Department of Education.

University of
**HOLY
CROSS**
FOOD SCIENCE
PROGRAM



Degrees Offered:

Bachelor of Science degree

- Food Science: Food Science Track, Beverage Science Track
- Food Business
- Culinology

Master of Science degree

- Management: Food Business Management Track

Program Terms:

- Bachelor's degree: 48 months
- MSM in Food Business Management: 18 months

Annual Cost:

- Approximately \$13,000

For More Information:

- Call: 504-398-2175
- Visit: <https://uhcno.edu/foodscience>
- Email: foodscience@uhcno.edu

NEW ORLEANS, LOUISIANA

University of Holy Cross
Food Science Program

Is Proud to Offer Prostart Students With COAs the Following:

- 12 credits FSI Electives – Culinary electives applied to food science
- 3 credits FSI 270 – Introduction to principles of nutrition
- 3 credits HIS Elective – Field related history elective

Is Proud to Offer ProStart Students Who Have Passed Level 1 and Level 2 Exams the Following:

- 9 credits FSI Electives – Culinary electives applied to food science
- 3 credits FSI 270 – Introduction to principles of nutrition
- 3 credits HIS Elective – Field related history elective

Is Proud to Offer ProStart Students Who Have Passed Level 1 Exams the Following:

- 9 credits FSI Electives – Culinary electives applied to food science

About The School:

Food Science is a growing field throughout the world that promises many rewarding career opportunities. The University of Holy Cross Food Science Program is at the forefront of this discipline. Our Food Science Program prepares students for leadership in a variety of professions that ensure the safety and quality of basic and processed food. As supply of safe, nutritious, and sustainable food for a growing world becomes more challenging and complex, Food Science graduates have the foundation to become essential professionals in the field.

The University of Holy Cross is located in New Orleans, Louisiana—just minutes away from the French Quarter. Experience our campus for yourself on a tour! You can do good and do well at the University of Holy Cross.



Degrees Offered:

Bachelor of Science degree

- Hotel, Restaurant and Tourism Management
- Golf Enterprise Management
- 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 Bachelor of Science program

Annual Cost:

- Costs depend on credit load and state of residence
- Visit: <https://www.uwstout.edu/admissions-aid/paying-college>

For More Information:

Office of Admissions

- Call: 207-509-7155
- Visit: <https://unity.edu/distance-education/applied-bachelors-degrees/>

MENOMONIE, WISCONSIN

The University of Wisconsin – Stout

Is Proud to offer ProStart Students With COAs or Who Have Passed ProStart Level 1 and ProStart Level 2 Exams the Following:

ABS In Culinary Innovation and Food Systems

- 3 credits in FOOD 201 Sustainable Culinary Development
- 3 credits in ENTR 201 Entrepreneurial Thinking and Opportunity Recognition
- 3 credits in ACCT 1010 Business Accounting
- 3 credits in MKTG 301 Introduction to Sustainable Branding

ABS in Sustainable Business Management

- 3 credits in ACCT 1010 Business Accounting
- 3 credits in MKTG 301 Introduction to Sustainable Branding
- 6 credits in ELEC XXXX General Elective

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.



Degrees Offered:

Bachelor of Arts degree

- Business, Emphasis in Sustainable Tourism
- Hospitality Management

Program Terms:

- Bachelor's degree: 4 years

Annual Cost:

- Visit: western.edu/admissions-aid/tuition-costs/net-price-calculator/
- Visit: western.edu/academics/academic-resource-center/
- Call: 970-943-7056
- Email: arc@western.edu

For More Information:

Michael Vieregge

- Call: 970-943-2566
- Email: mvieregge@western.edu

Paula Mann

- Call: 970-943-7099
- Email: pmann@western.edu

Admissions

- Call: 970-943-2119
- Call: 970-943-2363
- Email: admissions@western.edu

To schedule a campus visit:
[visit@western.edu](https://western.edu/visit)

GUNNISON, COLORADO

Western Colorado University

Is Proud to Offer Prostart Students With COAs the Following:

- 3 credits BUAD 150 Introduction to Sustainable Tourism & Hospitality
- 3 credits BUAD 297 Special Topic: Food Production
- 6 credits BUAD 299 Internship

Is proud to offer ProStart students who have passed ProStart Level 1 and ProStart Level 2 exams the following:

- 3 credits BUAD 150 Introduction to Sustainable Tourism & Hospitality
- 3 credits BUAD 297 Special Topic: Food Production
- 3 credits BUAD 299 Internship

Is proud to offer ProStart students who have passed ProStart Level 1 exam only the following:

- 3 credits BUAD 150 Introduction to Sustainable Tourism & Hospitality
- 3 credits BUAD 297 Special Topic: Food Production

About The School:

Western Colorado University provides a unique educational experience for the bold and adventurous. With over 100 areas of study, from STEM to fine arts to business, our students have abundant opportunities to explore and discover their passions. With a focus on narrowing the gap between the cost of attendance and the student's ability to pay, our goal is to make education not only impactful but accessible. Western features small class sizes, a dedication to hands-on learning, access to the outdoors, and a faculty of talented professionals. This combination creates a personalized learning environment that inspires and equips our students to make meaningful contributions to communities across Colorado and beyond.

La Universidad de Western Colorado ofrece una experiencia educativa y única para aquellos que son audaces y aventureros. Con más de 100 áreas de estudio, desde STEM hasta los artes y los negocios, nuestros estudiantes tienen oportunidades abundantes para explorar y descubrir sus pasiones. Con un enfoque en reducir las barreras entre el costo de asistencia y la habilidad de poder financiar sus estudios, nuestro objetivo es hacer que la educación no solo haga un impacto sino que al igual sea accesible. Western cuenta con clases pequeñas, dedicación al aprendizaje práctico, acceso al aire libre y una facultad de profesionales talentosos. Esta combinación crea un entorno de aprendizaje personalizado que inspira y equipa a nuestros estudiantes para hacer contribuciones significativas a las comunidades de Colorado y más allá.

SCHOLARSHIPS

FOR PROSTART STUDENTS WITH COAS

American Academy of Culinary Arts at Pittsburgh Technical College

ProStart National Certificate of Achievement holders will receive the following:

- Up to \$3,000 for the length of the program for 2020 high school graduates or Dependent Students up to age 24 with a high school GPA of 3.25 – 3.49
 - Up to \$5,000 for the length of the program for 2020 high school graduates or Dependent Students up to age 24 with a high school GPA of 3.5 or higher
-

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

College of Culinary Arts of ECPI University

ProStart Certificate of Achievement Scholarship of \$2,500

- COA Recognition Program Applications must include the following documents
 - Completed application
 - Letter of recommendation from your ProStart instructor
 - Copy of your COA, or verification from ProStart State Coordinator
 - For consideration of Advance Standing credits for current ServSafe application, include a copy of your current certificate
 - The deadline is June 30
 - Contact the campus at 757-858-2433 or webchefva.ecpi.edu for application
 - The Scholarship award will be distributed evenly each semester over the length of the Associate degree program and will only be applied toward tuition and fees. This scholarship cannot be combined with CIV sponsored scholarships for high school organization competitions
-

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.

Iowa State University

Are you passionate about a career in restaurants, beverages, tourism, or hotels? Discover the path to a rewarding career in hospitality with Iowa State University's accredited Hospitality Management program. We offer scholarships to support your education journey based on the highest level you complete with ProStart.

- \$1,000 for completing ProStart Level 1
- \$1,500 for completing ProStart Level 2
- \$2,000 for completing ProStart Certificate of Achievement

SCHOLARSHIPS

FOR PROSTART STUDENTS WITH COAS

Our program is designed to provide you with the skills, knowledge, and experience needed to excel in the dynamic hospitality industry. For more information on how to apply and take the first step towards your future, contact Eric Brown at ebrown@iastate.edu. Join us at Iowa State University and transform your passion for hospitality into a successful career.

To be eligible, students must major in Hospitality Management and be a full-time student at Iowa State University.

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 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).

Sullivan University

Career and Technical Preparation Scholarship

- Application Procedure: Contact Admissions Department
- Basis for Selection: Must be a high school senior who has participated in a career and technical program that Sullivan University has established articulation with
- Deadline: Not applicable
- Term: Paid equally over the first academic year
- Eligibility: Must maintain continuous, full-time enrollment in an Associate or Baccalaureate program
- Number of Students: Open number of scholarship recipients annually

University of Holy Cross

The Moreau & Presidential Scholarships, full tuition. Deadline is December 15 of every year. GPA of 3.75; ACT score of 23; Competitive applications available at www.uhcno.edu/finaid/scholarship_guide. More than 21 other merit scholarships in various amounts are also available. Deadline is December 15 of every year. For application and eligibility details, go to: www.uhcno.edu/finaid/scholarship_guide

University of New Orleans

ProStart Leadership Scholarship

\$500 award distributed to a ProStart student who has enrolled at the University of New Orleans School of HRT and has successfully completed ProStart Level I and Level II exams. Contact Dr. Yvette Green, Department Chair, at ygreen@uno.edu for a scholarship application. The deadline is May 15.

Western Iowa Tech Community College

Culinary Program Scholarship for ProStart Level 1 - \$250

Culinary Program Scholarship for ProStart Level 2 - \$500

Culinary Program Scholarship for ProStart COA - \$1000

Conditions apply. Please contact the Culinary Arts Program Coordinator Brett McCarthy at brett.mccarthy@witcc.edu or Christina Brandon Associate Dean of recruitment at christina.brandon@witcc.edu for a scholarship application. Application details are listed on the scholarship application. Scholarships are not stackable. Application deadline is prior to start of fall semester of college. Only one scholarship is awarded per student for the ultimate level that they achieve in ProStart.



[CHOOSERESTAURANTS.ORG/PROSTART](https://www.chooseresaurants.org/prostart)

