

**Hospitality Business Alliance  
Post Secondary**

**PASSPORT**

**South Carolina Tourism  
and Hospitality  
Educational Foundation**





## South Carolina Tourism and Hospitality Educational Foundation

This Post Secondary Passport lists the schools and colleges that offer ProStart® and Lodging Management certified students credit toward a hospitality or culinary degree program. T.H.E. Foundation, and its partner, the Hospitality Business Alliance have developed these agreements to provide ProStart® and Lodging Management graduates with a smooth transition from secondary to post secondary education.

This Post Secondary Passport is designed to make students, parents and counselors aware of the scholarship, college credit and other advantages available specifically to students who earn the HBA National Certificate of Achievement. Please contact School Program Advisors for specific credit transfer requirements.

*ProStart® is a registered trademark of the National Restaurant Association Educational Foundation*

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## Greenville Technical College

### Hospitality Education Department • Greenville, SC

Greenville Technical College's Hospitality Education Programs are comprehensive in merging classroom and hands on instruction / experience in the varied areas of food nutrition and business. The degree program is accredited by the American Culinary Federation (ACF). Students completing the Dietary Management program becomes Certified Dietary Managers (CDM)

<i>Program(s) Term</i>	A.S. Degree in Foodservice Management Certificate in Culinary Education, Catering, Dietary Management or Hotel/Restaurant Mgt.
<i>Academic Credit</i>	3 credits for HOS155, provided the student is ServSafe Management Certified
<i>Work Experience Credit</i>	3 credits for HOS272, SCWE
<i>Scholarships</i>	Available to qualified applicants.
<i>Annual Cost</i>	Greenville County Residents \$2,142/Semester Out of County in State \$1,155/Semester Out of State \$2,271/Semester
<i>Admissions</i>	(864) 250-8109
<i>Web Site</i>	<a href="http://www.greenvilletech.com/academics/cul.html">www.greenvilletech.com/academics/cul.html</a>

## Trident Technical College

### Hospitality, Tourism and Culinary Arts Degree Programs • Charleston, SC

Trident Technical College offers hands-on with small class sizes and emphasis on student career building. The curriculum is accredited by the American Culinary Federation, The Commission on Hospitality Management Programs and the Southern Association of Colleges and Schools. Studying in the greater Charleston area offers students a vital industry location and maximizes learning opportunities.

<i>Program Term</i>	2 year
<i>Program Degree</i>	Associate Business Degree in Culinary Arts Technology or Hospitality Tourism Management Diploma in Business, Culinary Arts Certificate in Business, Baking and Pastry or Catering
<i>Academic Credit</i>	Students are eligible for up to 6 credit hours.
<i>Work Experience Credit</i>	50 Credit hours applied to regular hours
<i>Annual Cost</i>	Tri- County Residents \$996 Non County in state Residents \$1,116 Out of State Residents \$2,196
<i>Admissions</i>	843-722-5541
<i>Web Site</i>	<a href="http://www.tridenttech.com">www.tridenttech.com</a>

## Spartanburg Technical College

### Degree Name • Spartanburg, SC

*Program Term*

*Academic Credit* 3 credit hours, HOS140, Intro to Hospitality

*Work Experience Credit* None

*Scholarships* Available for qualified applicants

*Annual Cost*

*Admissions* 1-800-922-3679

*Web Site* [www.spt.tec.sc.us](http://www.spt.tec.sc.us)

## University of South Carolina

### School of Hotel, Restaurant and Tourism Management Columbia, SC and Hilton Head, SC

*Program(s) Term* Hotel, Restaurant and Tourism Management -  
4 yr B.S. Degree  
Culinary Arts, Certificate Program

*Program Degree* B.S. Hotel, Restaurant and Tourism Management

*Academic Credit* HRTM 110 Intro to Hospitality\*  
HRTM 260 Hotel Management\*  
HRTM 270 Quantity Foods\*

*Annual Cost* Based on students enrollment

*Admissions* (803) 777-7000

*Web Site* [www.sc.edu](http://www.sc.edu)



*America's Career University®*

**Johnson & Wales University • The Hospitality College  
Providence, RI**

The Hospitality College at Johnson & Wales University is the world's largest hospitality educator with programs in Hotel Management, Restaurant Management, Travel-Tourism Management, Sports/Entertainment/Event Management and Recreation/Leisure Management. Hospitality programs are available at campuses in Providence, Rhode Island; Charleston, South Carolina; North Miami, Florida; and Denver, Colorado. University-owned or-operated or partnership properties serve as training facilities for upperclassmen. International co-ops are also available for students. Johnson & Wales University has established a covenant agreement with Marriott International and will work together to expand each other's knowledge of industry needs and trends. This shared information is integrated into the courses to ensure that students are prepared for their career. More than 2,800 students are enrolled in The Hospitality College at J&W, and over 50,000 alumni are pursuing careers worldwide.

<i>Program Degree(s)</i>	Associate and Bachelor of Science
<i>Program Term</i>	2-year undergraduate, min. 101.5-quarter credits and 4-year undergraduate, min. 192.5-quarter credits
<i>Academic Credit</i>	Students who have successfully completed the ProStart program may earn 4.5 quarter credits. Students must meet the terms of the articulation agreement to earn credits. Students who have successfully completed the Lodging Management Program may earn 13.5 quarter credits. Students must meet the terms of the articulation agreement to earn credits.
<i>Scholarships</i>	Johnson & Wales University offers several scholarships ranging from \$500-full tuition. Last year the University awarded over \$37 million in institutional aid to students at all campuses. Over \$15.4 million of that was awarded to students who belong to a National Student Organization such as DECA, Skills USA - VICA, FBLA, National FFA Organizations, FCCLA, BPA, TSA and JA. J&W also offers grants to those who have successfully completed ProStart and Lodging Management programs.
<i>Annual Cost</i>	Tuition for the Hospitality College for the 2003-2004 academic year for all new students by campus is as follows: Providence, RI; North Miami, FL; and Denver, CO, are \$16,164 and Charleston, SC, is \$15,222.
<i>Admissions</i>	1-800-DIALJWU (342-5598)
<i>Web Site</i>	<a href="http://www.JWU.EDU">www.JWU.EDU</a>

## Horry-Georgetown Technical College

**Myrtle Beach, Georgetown and Conway, SC**

Our school offers associate degree programs in Hospitality & Tourism Management and Culinary Arts Technology. Because of our location in Myrtle Beach and the Greater Grand Strand, students have the opportunity to work during school and after graduation in one of the most popular tourist destinations in America.

<i>Program Degree(s)</i>	Associate
<i>Program(s) Term</i>	2-year undergraduate, min. 69 credits
<i>Academic Credit</i>	Students who complete the Lodging Management Program may earn 3 credits.* Students who complete the ProStart Program may earn 3 credits.* * Students must meet the terms of the articulation agreement to earn credits.
<i>Scholarships</i>	A variety of scholarships are available.
<i>Annual Cost</i>	County Residents \$1,068 Non County in state Residents \$1,464 Out of State Residents \$2,124
<i>Admissions</i>	843-349-5277
<i>Web Site</i>	<a href="http://www.bgtc.edu">www.bgtc.edu</a>
<i>Campus Locations</i>	Hospitality and Tourism Management, Grand Strand Campus Culinary Arts, Conway Campus

## Coastal Carolina University

### **Resort Tourism Management, Wall College of Business Administration • Conway, SC**

Degree Type and Name: A candidate in the Resort Tourism Management program is enrolled as a management major in the Wall College for Business Administration at Coastal Carolina University. Students will acquire a wide range of management theory and practical training to prepare them for a career in the hospitality industry.

<i>Program(s) Term</i>	2003-2004
<i>Academic Credit</i>	Course waivers.
<i>Work Experience Credit</i>	Total possible between two courses - 450 hours
<i>Scholarships Possible</i>	Resort Tourism Management scholarship
<i>Annual Cost</i>	For annual costs and admissions policies see: <a href="http://www.coastal.edu/admissions/">http://www.coastal.edu/admissions/</a>
<i>Admissions</i>	843-347-3161
<i>Web Site</i>	<a href="http://www.coastal.edu">www.coastal.edu</a>

### **Program Partners**

South Carolina Tourism and Hospitality Educational Foundation  
The Hospitality Association of South Carolina  
South Carolina Department of Education  
Coalition of Hospitality Educators  
Hospitality Business Alliance

### **Program Partners**

This program is supported by the members of the Hospitality Association of South Carolina and its sponsors

For additional program information, please check out our website at [schshospitality.org](http://schshospitality.org) or call T.H.E. Foundation 800-803-4272 or in Columbia at 765-9000

T.H.E. Foundation is a member of the Hospitality Business Alliance at 800.765.2122, [www.nraef.org/bba](http://www.nraef.org/bba)



## Hospitality Business Alliance

The Hospitality Business Alliance works through our state partners to implement the ProStart® and Lodging Management School to Career programs. The ProStart School to Career Program was developed by the National Restaurant Association Educational Foundation and the Lodging Management School to Career Program was developed by the Educational Institute of the American Hotel & Lodging Association. Students who successfully complete the ProStart and Lodging Management final examination(s) and meet the classroom and mentored internship requirements of the program will earn the HBA National Certificate of Achievement, which provides access to scholarships and college credit.

The ProStart and Lodging Management School to Career programs provide high school students an opportunity to explore all the options in the hospitality industry through academic and work-based learning. The Hospitality Business Alliance worked with the leading post secondary hospitality management programs across the country to create articulation agreements that will provide opportunities to students who achieve the HBA National Certificate of Achievement.

The Hospitality Business Alliance Post Secondary Passport is designed to make students, parents and counselors aware of the scholarship opportunities, college credit available and other advantages available specifically to students who achieve the HBA National Certificate of Achievement.

## National Restaurant Association Educational Foundation Scholarships and Mentoring Initiative<sup>SM</sup>

If you are looking for a career in the restaurant and foodservice industry we want to invest in your future. The National Restaurant Association Educational Foundation (NRAEF) wants to make sure the restaurant and foodservice industry, the nation's largest private sector employer, attracts talented students like you.

The NRAEF has \$1.4 million in scholarships available for students who have demonstrated a commitment to continuing their restaurant and foodservice education and are pursuing a career in the industry. Students who receive a NRAEF scholarship will be awarded \$2,000.

### Which Scholarship Is For You?

#### **ProStart® National Certificate of Achievement Scholarship**

Assists students who have received the ProStart Certificate of Achievement by participating in the HBA/ProStart School-to-Career Initiative.

#### **Academic Scholarship for High School Seniors**

Assists qualified students who plan to pursue a certificate or degree in a restaurant/hospitality program.

To apply on-line, check out our Web site at [www.nraef.org](http://www.nraef.org). You can also call 312-715-1010, ext 733, or e-mail [scholars@foodtrain.org](mailto:scholars@foodtrain.org) to receive more information about our scholarships or request an application.

### Scholarships: American Hotel & Lodging Foundation

The American Hotel & Lodging Foundation (AH&LF) administers six different scholarship programs for undergraduate hospitality management studies. Last year, the Foundation provided over 291 hospitality management students with awards totaling more than \$407,600.

The Foundation's two open scholarship competitions — which allow incoming college freshman to apply — are the American Express and Ecolab Scholarships. Scholarship awards range from \$500 to \$2,000 depending upon the program. To get more information regarding the Foundation's programs, log on to AH&LF's Web site at [www.ablf.org](http://www.ablf.org), click on the scholarship tab and read more about the programs. American Express and Ecolab scholarship applications are also available to download from the site. You may also get information and applications through AH&LF's Fax-on-Demand Service. To access, call 800-701-7725 and request document 600. If you should have questions regarding the programs, contact AH&LF at 202-289-3181 or via e-mail at [mpoinelli@abma.com](mailto:mpoinelli@abma.com).

The Lodging Management Program Scholarship was established to recognize the achievements of high school students who have successfully completed both years of the Lodging Management Program (LMP) of the American Hotel & Lodging Educational Institute, and to encourage and support their further studies in an accredited undergraduate academic program leading to a degree in hospitality management or in an Educational Institute (EI) distance learning course or professional certification program. Scholarship application can be downloaded from EI's LMP website [www.ei-abla.org/bighschool/index](http://www.ei-abla.org/bighschool/index). Inquiries regarding the LMP scholarship & programs should be directed to: American Hotel & Lodging Educational Institute, 800-349-0299 X 8160 or [fgayes@ei-abla.org](mailto:fgayes@ei-abla.org).

### Hospitality Business Alliance State Partners

The ProStart and Lodging Management School-to-Career Programs are made available through the Hospitality Business Alliance and local state Restaurant, Lodging and Hospitality Associations. The following states have committed to implement the HBA School-to-Career Programs:

Alabama	Indiana	New Mexico	Vermont
Alaska	Iowa	New York	Virginia
Arizona	Kansas	Nevada	Washington
Arkansas	Louisiana	Ohio	Washington, D.C.
California	Maryland	Oklahoma	West Virginia
Colorado	Massachusetts	Oregon	Wisconsin
Florida	Michigan	Pennsylvania	Wyoming
Georgia	Mississippi	Rhode Island	
Guam	Missouri	South Carolina	
Hawaii	Nebraska	Texas	
Illinois	New Jersey	Utah	

Articulation agreements with additional colleges within these states may also be available. For further information about programs within other states, please visit the Hospitality Business Alliance Web site at [www.nraef.org/hba](http://www.nraef.org/hba).



**Art Institute of Atlanta  
Culinary Arts • Atlanta, Georgia**

Start with basic skills and progress to advanced food techniques, including garde manger, international cuisine, a la carte, and baking and pastry. You'll also learn kitchen and dining room operation, catering management, and other business skills, such as cost control and supervision of food service personnel. Students in the culinary arts program compete every year in local, regional, and national competitions, and have often won awards for their skills. And the success of Art Institute students continues after graduation. Of all 1999 Art Institute of Atlanta culinary arts graduates available for employment, 97.6 percent were working in a field related to their program of study within six months of graduation earning an average starting salary of \$25,567.

<i>Degree</i>	Associate in Arts
<i>Program Term</i>	7 quarters, 112 credits
<i>Academic Credit</i>	Twelve (12) credits (in Sanitation and Safety, Career Development, and Externship/Internship) toward an associate in arts degree in culinary arts for high school students who have successfully completed their ProStart program at a school with whom The Art Institute of Atlanta has an articulation agreement.
<i>Work Experience Credit</i>	Included with academic credit above.
<i>Scholarships</i>	The Art Institutes Culinary Scholarship Competition (high school seniors only); for other scholarship opportunities see catalog.
<i>Annual Cost</i>	For tuition information contact the admissions office.
<i>Admissions</i>	1-800-275-4242
<i>Web Site</i>	<a href="http://www.aia.artinstitute.edu">www.aia.artinstitute.edu</a>



**Art Institute of Denver  
Culinary Arts Management**

**Culinary Arts/AAS** - Cook up a sensational and rewarding career in The Art Institute of Colorado's Culinary Arts program. The 7-quarter, 21-month Associate Degree program, students study the fundamentals of cooking, baking, knife skills, nutrition, sanitation, safety, food production, kitchen and restaurant operations, food selection and purchasing.

**Culinary Management/BA** - Sometimes—good food isn't enough—that's why The Art Institute of Colorado's Culinary Arts program offers a Baccalaureate Degree in Culinary Management. From hiring line cooks and wait staff to managing menus, foodservice managers handle hundreds of important tasks each day. Students in the 13-quarter, 39-month program prepare for dynamic careers in the world of hospitality and foodservice management.

<i>Program Term</i>	2 year/A.A.S. Degree 4 year/Bachelor of Science Degree
<i>Academic Credit</i>	12 credits
<i>Scholarships</i>	\$14,000 & \$7,000 ProStart Scholarships/Partial Tuition Over \$130,000 in scholarships awarded yearly
<i>Annual Cost</i>	For tuition information contact the admissions office.
<i>Admissions</i>	303-837-0825 or 800-275-2420
<i>Web Site</i>	<a href="http://www.aic.artinstitutes.edu">http://www.aic.artinstitutes.edu</a>

## **Culinary Arts** **The Illinois Institute of Art - Chicago<sup>SM</sup>**

### **The Illinois Institute of Art Culinary Arts**

The two-year Associate of Applied Science degree program in Culinary Arts is based on classical principles emphasizing modern techniques and trends. Courses in basic skills and techniques include international cookery, a la carte, garde manger, baking and pastry, safety, sanitation, and nutrition. Instruction in kitchen management, food and beverage control, cost control, catering, supervision, and dining room operation provide students with a solid business background. By graduation, Culinary Arts graduates are qualified for many entry-level positions in this exciting field.

<i>Program Term</i>	18 months/Associate of Applied Arts Degree
<i>Academic Credit</i>	Up to 9 credits with practical exam required
<i>Scholarships</i>	Various available through the school
<i>Annual Cost</i>	\$31,500 (includes tuition and fees)
<i>Admissions</i>	312-280-3500, ext. 6930
<i>Web Site</i>	<a href="http://www.ilia.ait.edu">www.ilia.ait.edu</a>

## **The Art Institutes International**

The ProStart School-to-Careers program is also recognized at many other Art Institute schools across the country. All programs offer an Associates Degree in Culinary Arts, although curriculum and courses may vary. The following Art Institutes grant credit for ProStart completion.

The Art Institute of Houston	up to 8 credits
The Art Institute of Phoenix	up to 10 credits
The Art Institute of Seattle	up to 12 credits

For more information on these programs, visit The Art Institutes International Web site at [www.ait.edu](http://www.ait.edu)

## Bethune–Cookman College

### Division of Business • Department of Hospitality Management Daytona Beach, Florida

The Hospitality Management Department at Bethune-Cookman College is designed to prepare graduates for entry-level management positions and long-term hospitality industry leadership. The school's location, near the "world's most famous" beach and triangulated North, by St. Augustine, the nation's oldest city, South by The Kennedy Space Center and West by The Walt Disney Entertainment complex, provides a natural living laboratory for the study of Food, Lodging and Travel/Tourism. An industry seasoned faculty and a new state-of-the-art customized training facility welcomes new enrollees in August, January and May of each year.

<i>Program Degree</i>	Bachelor of Science in Hospitality Management or Hospitality Management with Food & Beverage Concentration
<i>Program Term</i>	4-year undergraduate, min 126 credits
<i>Academic Credit</i>	3 credits for ProStart students successfully completing Sanitation & Safety with NRA Certification and 3 credits for Education Institute students completing the Introduction to Hospitality Industry course. Associate degree credits are fully transferable to the extent that they match B-CC curriculum requirements.
<i>Work Experience Credit</i>	Credit for work experience evaluated on a case-by-case basis
<i>Scholarships</i>	Department Scholarships for 2nd semester students as well as a wide variety of external scholarships administered by the department.
<i>Annual Cost</i>	Tuition \$9,810. Add, for Room & Board Option, \$6,830.
<i>Admissions</i>	1-800-448-0228 Hospitality Dept. (386) 481-2871
<i>Web Site</i>	<a href="http://www.bethune.cookman.edu">www.bethune.cookman.edu</a> Dept. <a href="mailto:bogere@cookman.edu">bogere@cookman.edu</a>

## California State Polytechnic University, Pomona

### Collins School of Hospitality Management • Pomona, CA

The Collins School of Hospitality Management is ranked among the top ten undergraduate hospitality programs in the nation. The school is located in the heart of America's biggest, fastest-growing hospitality marketplace in beautiful Southern California. The quality of our 43,000 square foot education center combined with our dedication to hands-on learning provides you with the finest in hospitality management education. Leading restaurant and hotel companies are so impressed with the skills and professionalism of our students that they make recruiting at our annual Hospitality Career Expo a top priority. As a result, graduates of the Collins School enjoy excellent placement opportunities. The ideal place to start a hospitality career is at California State Polytechnic University in Collins School of Hospitality Management.

<i>Program Degree(s)</i>	Bachelor of Science
<i>Program Term</i>	4-year undergraduate, minimum of 196 quarter units
<i>Academic Credit</i>	Credit for HRT 101 (4 units) Introduction to Hospitality Management for ProStart students.
<i>Work Experience Credit</i>	Credit for HRT 241 (1 unit) Professional Work Experience (400 hour work experience) for ProStart students who completed an internship.
<i>Scholarships</i>	Scholarships are available for ProStart students who earned a 2.5 or above GPA in their high school career
<i>Annual Cost</i>	California Residents Tuition: \$1,815 per academic year. Out-of-State Tuition: Additional \$164 per unit
<i>Admissions</i>	909-869-2275
<i>Web Site</i>	<a href="http://www.csupomona.edu/~csbm">www.csupomona.edu/~csbm</a>



**The Cornell School of Hotel Administration**

The Cornell School of Hotel Administration is the world's leading management school for the hospitality industry. Our graduates are educated to create and/or grow high quality companies. The academic program at Cornell is rigorous and high-level and is balanced by many management opportunities to work directly in industry internships and jobs over the student's four years.

<i>Program Degree</i>	Bachelor of Science
<i>Program Term</i>	4 year undergraduate, min. 120 credits
<i>Work Experience Credit</i>	Credit for 200 of the 800 professional hospitality work requirement.
<i>Scholarships</i>	Juniors in high school will be considered for a special three-week hospitality education summer session at the Cornell Hotel School, prior to their senior year of high school.
<i>Admission Consideration</i>	We will give special admissions consideration for students with the HBA (ProStart or Lodging Management) program. Experience in the industry and focus on pursuing a career in the industry will be given weight in our review of their application for admission.
<i>Annual Cost</i>	Tuition for 2002-2003 is \$27,394
<i>Admissions</i>	607-255-6376
<i>Web Site</i>	<a href="http://www.hotelschool.cornell.edu">www.hotelschool.cornell.edu</a>



**The Culinary Institute of America • Hyde Park, New York**

Since 1946, the CIA has prepared its graduates to lead the foodservice industry. Our mission is to provide the world's best professional culinary education to our more than 2,000 students. Faculty with the most Certified Master Chefs anywhere; 25% more hands-on instruction; 41 kitchens and bakeshops; extensive front- and back-of-the house training in five on-campus, student-staffed public restaurants; real-world experience in an 18-week paid externship; and an intensive food and wine seminar in California—all are hallmarks of our unparalleled degree programs.

<i>Programs Offered</i>	B.P.S. (Bachelor of Professional Studies) in Culinary Arts Management; B.P.S. in Baking & Pastry Arts Management; A.O.S. (Associate in Occupational Studies) in Culinary Arts; A.O.S. in Baking & Pastry Arts
<i>Program Term</i>	B.P.S. 38 months; A.O.S. 21 months. Four enrollment seasons with year-round entry dates.
<i>Work Experience Credit</i>	Accepts the experience gained from successful completion of the ProStart program as satisfying the CIA's foodservice experience admission requirement (6 months hands-on food preparation in a non-fast-food environment)
<i>Scholarships</i>	Merit and need-based, ranging from \$1,000 to full tuition.
<i>Annual Cost 2002-2003</i>	\$16,940 annual tuition for A.O.S. and B.P.S. freshman and sophomore years. \$12,180 annual tuition for B.P.S. junior and senior years.
<i>Admissions</i>	1-800-CULINARY (285-4627)
<i>Web Site</i>	<a href="http://www.ciabef.edu">www.ciabef.edu</a>



**Florida International University • School of Hospitality Management  
North Miami, Florida**

The School of Hospitality Management at Florida International University is ranked as one of the top schools of its kind in the US. Over 800 students come from all over the US and the world to study at FIU. The School is located in N. Miami on beautiful Biscayne Bay, overlooking Miami Beach and has a world-class facility and beverage management center. The Miami/Ft. Lauderdale area offers numerous opportunities for students to work during school and after graduation. Major hotel and restaurant companies recruit on campus.

- Program Degree* Bachelor of Science in Hospitality Management. Tracks offered in Hotel/Lodging; Restaurant/Foodservice; Travel and Tourism Management; International Hospitality Management. B.S. Degree is also available in Luzern, Switzerland. Master of Science in Hospitality and Tourism Management. Tracks offered in Tourism Management and Executive Masters.
- Program Term* 4-year undergraduate, min. 120 credits. 1½-year graduate program for students graduating from hospitality related programs.
- Academic Credit* HFT 3000 Introduction to Hospitality Management course is waived for Pro-Start/Lodging Management graduates. Students get to select another hospitality course in its place. An opportunity to gain credit by examination for introductory courses for which students believe they have already gained equivalent knowledge.
- Work Experience Credit* Up to 500 hours of hospitality work experience is granted for Pro-Start/Lodging Management graduates. 1300 hours is required to graduate. Documentation required.
- Scholarships* An opportunity to apply and be given special consideration for scholarships once they are admitted into the School of Hospitality Management. Scholarships are available for minority students.
- Annual Cost* Florida Residents: \$83.23/credit hour. (undergraduate students)  
Non-Resident: \$399.23/credit hour (undergraduate students)  
  
Florida Residents: \$177.05/credit hour. (graduate students)  
Non-Resident: \$665.64/credit hour (graduate students)
- Admissions* 305-348-2363 or 305-919-5760/School of Hospitality 305-919-4500
- Web Site* [www.hospitality.fiu.edu](http://www.hospitality.fiu.edu) • Email: [hospitality@fiu.edu](mailto:hospitality@fiu.edu)

## Georgia State University

**Cecil B. Day School of Hospitality Administration  
Atlanta, Georgia**

The Cecil B. Day School of Hospitality is the largest, oldest and only accredited four-year program in Georgia. Located in the heart of the downtown hotel and convention district, the School is within walking distance to world-class hotels, restaurants, clubs and venues. The curriculum offers a strong business component with specific hospitality courses preparing students for management positions in multiple industry segments.

- Program Degree* Bachelor of Business Administration
- Program Term* 4-year undergraduate, min. 120 credits
- Work Experience Credit* Credit for a minimum of 200 hours toward the 400-hour work requirement
- Scholarships* Multiple including scholarships for incoming freshmen majoring in hospitality
- Annual Cost* Resident Tuition: \$1,395 per semester (for 12 semester hours or more)  
Non-Resident Tuition: \$5,580 per semester (for 12 semester hours or more)
- Admissions* 404-651-2365; e-mail: [admissions@gsu.edu](mailto:admissions@gsu.edu)
- School of Hospitality* 404-651-3512; e-mail: [hospitality@gsu.edu](mailto:hospitality@gsu.edu)
- Web Site* [www.robinson.gsu.edu/hospitality](http://www.robinson.gsu.edu/hospitality)



**Kendall College**  
**The School of Culinary Arts**  
**Culinary Arts (BA, AAS)**  
**Hospitality Management (BA)**

Kendall College offers students culinary and hospitality programs at all levels. Whether the student is looking to obtain an Associate degree or a Bachelor degree, is a new high school graduate or changing careers, Kendall offers a curriculum to suit every individual's needs.

The School of Culinary Arts curriculum includes Bachelor and Associate degrees in Culinary Arts as well as Certificates in Professional Cookery and Baking and Pastry Certificate. In Hospitality Administration, Kendall offers Bachelor of Arts degrees in five concentrations: Hotel Management, International Hospitality Administration, Convention and Meeting Planning, Food and Beverage Administration and Culinary Management.

<i>Program Offered</i>	Bachelor of Art Degree in Culinary Arts Bachelor of Art Degree in Hospitality Management Associate of Applied Science in Culinary Arts
<i>Program Term</i>	Bachelor of Art Degree - Four years Associate of Applied Science Degree - Two years Associate of Applied Science Degree, Accelerated Program (for those students who have a Bachelor Degree)- One year
<i>Scholarships</i>	\$10,000 ProStart Scholarship through IRA Educational Foundation; \$2,000-\$8,000 ProStart Scholarships; \$1,200-\$1,400 Academic Scholarships
<i>Annual Cost</i>	\$21,580 Associate Degree (four terms of tuition) \$13,500 Bachelor Degree (three terms of tuition)
<i>Admissions</i>	877-588-8860 (toll free); 847-866-1304
<i>Web Site</i>	<a href="http://www.kendall.edu">www.kendall.edu</a>

**Michigan State University**  
**The School of Hospitality Business**



The mission of The School of Hospitality Business at MSU is to be the leader in hospitality business education through teaching, research, and service. The School of Hospitality Business celebrates its 75th Anniversary in 2002, making it the World's oldest business-based hospitality school. The School is also the top-ranked business-based hospitality school.

The School's new organizational position at Michigan State University includes an up-to-date curriculum as well as admission criteria tailored to the hospitality industry. These criteria include grade point average (in all courses, as well as Hospitality Business courses), industry work experience, service activities and membership in Hospitality Association clubs, and a statement of intent of undergraduate study, as well as career goals.

<i>Program Degree</i>	Bachelor of Arts in Hospitality Business (BA) Master of Science in Foodservice Management (MS) Master of Business Administration (MBA)
<i>Program Term</i>	BA undergraduate (120 credits) MS graduate (30 credits) MBA graduate (54 credits)
<i>Work Experience Credit</i>	Students will complete a first- and second-level 400-hour internship/professional work experience.
<i>Scholarships</i>	The School of Hospitality Business annually awards over \$50,000 in internal scholarship funds to its students based on merit and need. In addition, students successfully compete for external scholarship funds.
<i>Admission Consideration</i>	Michigan State University will accept community college credits that have accepted ProStart/Lodging Management credit from participating high schools, and grant the equivalent MSU credit for those transferring community college credits. Admission to The School of Hospitality Business is selective and based on meeting minimum overall GPA and GPA requirements in a series of core courses, industry work experience, service activities, and submission of a statement of intent and career goals. Freshmen are admitted to the program as "pre-majors"; formal matriculation occurs in the junior year after admission criteria are met.
<i>Annual Cost</i>	\$10,806 (in-state) and \$19,874 (out-of-state)
<i>Admissions</i>	(517) 353-8332
<i>Web Site</i>	<a href="http://www.bus.msu.edu/sbb">www.bus.msu.edu/sbb</a>

# NEW ENGLAND CULINARY INSTITUTE™

## Culinary Arts and Food & Beverage Programs Montpelier, Vermont

New England Culinary Institute offers a unique hands-on learn-by-doing approach to education based in small class settings. The Associate of Occupational Studies (AOS) degree in Culinary Arts is designed for candidates who wish to become professional chefs. It concentrates on all the skills and knowledge needed to prepare fine food and to operate in a professional kitchen situation. This program offers two paid internships. The Associate of Occupational Studies (AOS) degree in Food and Beverage is intended for candidates who have a desire to pursue a career as a restaurant manager. It provides a basic knowledge of culinary arts and focuses on Front-of-the-House management training. The Bachelor of Arts (BA) degree in Food & Beverage Management (1 \_ years beyond an Associate's degree or 60 college credits, and industry experience) provides comprehensive Top-of-the-House food and beverage management training. Students in these programs complete one paid internship.

<i>Program Degree(s)</i>	AOS in Culinary Arts AOS in Food and Beverage Management BA in Food and Beverage Management
<i>Program Term</i>	BA Program is 1 1/2 years with 92 credits, enrolls March and September; AOS in Food & Beverage Management Program is 1 1/2 years with 97 credits, enrolls March and September; AOS in Culinary Arts Program is 2 years with 115 credits, enrolls March, June, September, and December
<i>Academic Credit</i>	ProStart students can apply for the Advanced Placement Program. Credits are awarded based on successful completion of assessment tests.
<i>Work Experience Credit</i>	ProStart students can apply for the Accelerated Program that allows students to advance into the second year from their first residency omitting the first internship.
<i>Scholarships</i>	Institutional Scholarships ranging from \$500 to \$20,000 are available. The National Restaurant Association and the New England Culinary Institute are offering a matching scholarship program available exclusively to ProStart students.
<i>Annual Cost</i>	Associate's in Culinary Arts Program, \$20,285 for annual tuition. Associate's and Bachelor's in Food and Beverage Management Programs, \$17,940 for first year's tuition, \$13,080 for second year's tuition
<i>Admissions</i>	Toll-free at 877-223-6324
<i>Web Site</i>	<a href="http://www.neci.edu">www.neci.edu</a>



## School of Hotel & Restaurant Administration College of Human Environmental Sciences

The School of Hotel and Restaurant Administration at OSU was founded in 1938. The program is one of only 5 in the U.S. that has both teaching restaurants and a teaching hotel. Students receive excellent classroom education reinforced with practice in the School's laboratories and followed by excellent placement for internships and permanent positions upon graduation.

<i>Program Degree(s)</i>	Bachelor of Science (B.S.)
<i>Program Term</i>	4-year undergraduate, minimum 124 credits
<i>Academic Credit</i>	Up to 3 credits for ProStart students from high schools. Community college transfers evaluated on a case basis.
<i>Work Experience Credit</i>	Credit for 480 hours of the total required undergraduate field experiences and internship.
<i>Scholarships</i>	School scholarships available for both incoming freshmen, transfer.
<i>Annual Tuition and Fees</i>	Residents: \$2,460/year (2 semesters) Non - Residents: \$6,540/year (2 semesters)
<i>Admissions</i>	405-744-6713
<i>Web Site</i>	<a href="http://www.okstate.edu/bes/brad/">www.okstate.edu/bes/brad/</a>

PENNSTATE



**Hotel, Restaurant & Institutional Management  
Penn State Berks, Reading, PA  
Penn State World Campus**

The School of Hotel, Restaurant & Recreation Management at Penn State University offers an Associate Degree in HR&IM in addition to the Baccalaureate Degree. The 2HR&IM is an intensive four-semester major designed to prepare students for managerial positions in the hospitality industry. The course of study places heavy reliance on experience acquired in an on-the-job setting.

<i>Program Degree(s)</i>	Associate in Science
<i>Program Term</i>	2-year undergraduate, min. 66-68 credits
<i>Academic Credit</i>	Students who complete the ProStart: Food Service Management Program are encouraged to register for a Credit-By-Exam option for a 4 credit Quantity Food Production Analysis course. Students who complete the Lodging Management Program are encouraged to register for a Credit-By-Exam option for a 3 credit Hotel Management course.
<i>Work Experience Credit</i>	Credit for up to 500 hours of work earned in a hospitality entry-level job can be applied toward the preliminary requirement to enroll in a 2 credit Analysis of Field Experience course.
<i>Scholarships</i>	Students in the 2HR&IM program are eligible to apply for departmental scholarships.
<i>Annual Cost</i>	Students are encouraged to go to the Penn State Web site to view current tuition and related charges. <a href="http://www.sl.psu.edu/tuition.html">http://www.sl.psu.edu/tuition.html</a>
<i>Admissions</i>	814-865-5471
<i>Web Site</i>	Penn State Berks <a href="http://www.bk.psu.edu">www.bk.psu.edu</a> ; Penn State World Campus <a href="http://www.worldcampus.psu.edu/pub/brim/index.shtml">www.worldcampus.psu.edu/pub/brim/index.shtml</a>



**Purdue University • Department of Hospitality and Tourism Management  
West Lafayette, IN**

Purdue University is ranked highly among the top 50 public national universities. The university is highly regarded worldwide. The Department of Hospitality and Tourism Management (HTM) has a history dating back to 1928 and is consistently ranked as a top five program. Graduates of the HTM program are highly recruited and are among the industry's leaders.

<i>Program Degree(s)</i>	Bachelor of Science
<i>Program Term</i>	4-year undergraduate, min. 130 credits
<i>Academic Credit</i>	All students' academic records will be individually evaluated. Reasonable course credits and substitutions will be made for previous academic work.
<i>Work Experience Credit</i>	Purdue University has a required internship at a minimum of one credit hour. An internship is generally completed in the summer, but can be a semester internship.
<i>Scholarships</i>	The department has over \$150,000 in scholarships to distribute. In addition, scholarship funds are available through the School of Consumer & Family Sciences and the University. Grants, loans, Federal Work-Study Program, and fee exemptions are also available to qualified students. A wide range of scholarships are also available outside of the university to students enrolled in HTM.
<i>Annual Cost</i>	Indiana Residents: - Tuition, room and board for the 2002-2003 academic year totals \$11,287. Non-Residents: Tuition, room and board for the 2002-2003 academic year totals \$22,367.
<i>Admissions</i>	765-494-1776
<i>Web Sites</i>	<a href="mailto:admissions@purdue.edu">admissions@purdue.edu</a> , <a href="http://www.purdue.edu">www.purdue.edu</a> and <a href="http://www.cfs.purdue.edu/HTM">www.cfs.purdue.edu/HTM</a>

## University of Massachusetts

### Hotel, Restaurant & Travel Administration Amherst, MA

The Department of Hotel, Restaurant and Travel Administration at the University of Massachusetts, Amherst is one of the oldest programs of its kind in the nation. It has over 5,500 alumni throughout the world. It is ranked #4 by the Princeton University's Gourman Report of undergraduate programs. Its graduates assume leadership roles in the lodging, restaurant and travel industries worldwide.

<i>Program Degree(s)</i>	Bachelor of Science
<i>Program Term</i>	4-year undergraduate, min. 120 credits
<i>Academic Credit</i>	Up to 9 credits for ProStart students transferring from a community college with associate degree in hospitality.
<i>Work Experience Credit</i>	Credit for 300 hours of work toward the 600-hour requirement.
<i>Scholarships</i>	Department scholarships for 2nd semester students.
<i>Annual Cost</i>	Massachusetts Residents: \$10,002/yr. New England Regional Students: \$10,859/yr. Non-Resident: \$18,155/yr.
<i>Admissions</i>	413-545-0222
<i>Web Site</i>	<a href="http://www.umass.edu/brta/">www.umass.edu/brta/</a>



### University of Delaware Hotel, Restaurant & Institutional Management Newark, Delaware

Admission to the University of Delaware is competitive. Students applying to the University should take a strong college preparatory curriculum that includes mathematics, sciences, foreign languages and writing courses.

<i>Program Degree(s)</i>	Bachelor of Science-HRIM
<i>Program Term</i>	4-year undergraduate, min. 120 credits
<i>Test Out Option</i>	Students have the opportunity to test out of introductory courses by passing examinations and meeting other requirements that demonstrate their mastery of the subjects.
<i>Distance Learning</i>	ProStart and Lodging Management students have the opportunity to take college level courses for full credit via distance learning prior to matriculation.
<i>Work Experience Credit</i>	Credit for 400 hours of work toward the 800-hour requirement.
<i>Scholarships</i>	Multiple scholarships including a \$2,000 industry sponsored scholarship specifically designated for ProStart and Lodging Management graduates.
<i>Annual Cost</i>	2002/2003 tuition rates \$5,070 for Delaware residents and \$14,600 for non-residents.
<i>Admissions</i>	302-831-8123
<i>Web Site</i>	<a href="http://www.udel.edu/HRIM">www.udel.edu/HRIM</a>



**Department of Hotel, Restaurant & Tourism Management  
State University of New York/Plattsburgh • School of Business & Economics  
Plattsburgh, New York**

The mission of the Department of Hotel, Restaurant and Tourism Management at the State University of New York / Plattsburgh, is to be the leader in hospitality and tourism business education, developing outstanding leaders for the business of hospitality and tourism by delivering relevant educational experiences to students, alumni and industry partners. The Hotel, Restaurant and Tourism Management Program includes a balance of hands-on experience and academics in food and beverage management, lodging operations, tourism, business and international hospitality. Our program is designed to prepare you for the 21st century career in a field that will soon be the largest employer in the world.

*Program Degree*  
*Program Term*  
*Academic Credit*

Bachelor of Science  
4-year undergraduate, minimum of 120 semester credits  
Student may transfer HBA (ProStart or Lodging Management) credits accepted by accredited community colleges and students will so be given the opportunity through the Credit by Examination / Proficiency Program utilized in the State University of New York system to test out of courses. We are a transfer college — over half of our students transfer from another institution.

*Work Experience Credit*

We will award the first 400 hours of our field experience requirement (800 hours total)

*Scholarships*

Scholarships are available to students when applying. There are also designated scholarships set aside for international, out of state students and traditional students that assist with tuition and room and board expenses. Educational Opportunity Program (EOP) for New York Residents, Plattsburgh offers three types of Transfer Scholarships \$1,500 Transfer Excellence Scholarship (3.70 to 4.00 GPA), \$1,000 Transfer Merit Scholarship (3.30 to 3.69 GPA), \$500 Transfer Achievement Scholarship (3.00 to 3.29 GPA).

*Annual Costs*  
*Admissions/Contacts*

For tuition information contact the admissions office Admissions Office at (518) 564-4214 or (888) 673-0012 or Robert M. O'Halloran, Ph.D., Professor & Chair, Dept. of Hotel, Restaurant & Tourism Management, School of Business & Economics, State University of New York, 101 Broad St., Plattsburgh, New York, 12901, 518-564-4165, e-mail [oballorm@plattsburgh.edu](mailto:oballorm@plattsburgh.edu)  
[www2.plattsburgh.edu/buseco/hotel.html](http://www2.plattsburgh.edu/buseco/hotel.html)

*Web Site*



**University of Houston • Houston, TX  
Conrad N. Hilton College of Hotel and Restaurant Management**

The Conrad N. Hilton College of Hotel and Restaurant Management at the University of Houston was established in 1969 by one of the most notable names in the hospitality industry, Conrad N. Hilton. The college is located in a \$22.6 million complex, which includes a full-service 86 room Hilton Hotel, a convention center with meeting rooms and three large banquet rooms, two full-service restaurants, a faculty club, an industry archive and library, and laboratories for facilities management, management information systems, quantity food service production, hotel operations, and product evaluation and testing.

With over 4,000 alumni throughout the world, graduates from the program assume management leadership roles in the lodging, foodservice, clubs, casinos and hospitality industries worldwide. The Journal of Hospitality and Tourism Education recently ranked our program #3 with a Prestige Ranking of #3 as well, the only school to be top 3 in each category. The Princeton University's Gourman Report of undergraduate programs ranks the program #5.

*Program Degree(s)*

Bachelor of Science (with area of emphasis in lodging or foodservice)

*Program Term*

4-year undergraduate, min. 132 credits (126 with articulation credit)

*Academic Credit*

Up to 6 credits for ProStart and/or Lodging Management students coming directly from the high school. More for those transferring from a community college. Students may receive additional credit if there is an articulation agreement with community college.

*Work Experience Credit*

Credit for 300 hours of work toward the 600-hour requirement.

*Scholarships*

Scholarships are open and available to all incoming freshman. A scholarship in the amount of \$1000 or more automatically qualifies that student to be eligible to pay resident tuition.

*Annual Cost*

Texas Residents: \$8,600/yr.; Non-Resident: \$15,500/yr. (includes tuition and fees, room and board, and books)

*Admissions*

713-743-2446

*Web Site*

[www.brm.uh.edu](http://www.brm.uh.edu)

*E-Mail*

[bsbrm@uh.edu](mailto:bsbrm@uh.edu)



University of Nevada Las Vegas

**The William F. Harrah College of Hotel Administration**

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

<i>Program Degree(s)</i>	Bachelor of Science in Hotel Administration Bachelor of Science in Culinary Arts Management
<i>Program Term</i>	4-year undergraduate, 128 credits
<i>Academic Credit</i>	1 to 4 credits (Optional: 6 additional, Credit by Examination)
<i>Work Experience Credit</i>	Credit for 500 hours of the required 1000 hours.
<i>Scholarships</i>	Each year nearly 50% of UNLV students receive over \$ 50 million in grants, work opportunities, loans and scholarships (702-895-3424)
<i>Annual Cost</i>	Fall 2003: Nevada residents pay \$79 per semester credit hour. Non-residents pay \$166 per semester credit hour for one to six credits or \$79 per semester credit hour plus \$3,892.50 each semester for seven or more credits.
<i>Admissions</i>	702- 895-3443
<i>Web Site</i>	<a href="http://www.unlv.edu">www.unlv.edu</a>

## University of Wisconsin–Stout

### Hotel, Restaurant & Tourism Management Menomonie, Wisconsin

The Department of Hotel, Restaurant and Tourism Management at the University of Wisconsin Stout is one of the largest and oldest programs of its kind in the nation. It has been ranked as one of the top ten hospitality programs in the country by several national surveys. Its graduates assume leadership roles in the lodging, restaurant and travel industries worldwide.

<i>Program Degree(s)</i>	Bachelor of Science in Hotel Restaurant and Tourism Management
<i>Program Term</i>	4-year undergraduate, min. 124 credits
<i>Academic Credit</i>	Up to 12 credits for ProStart and Lodging Management Program based upon evaluation by the university
<i>Work Experience Credit</i>	Credit will be awarded based on individual evaluation
<i>Scholarships</i>	Department scholarships for 2nd semester students.
<i>Annual Cost</i>	For tuition information contact the admissions office
<i>Admissions</i>	1-800-447-8688
<i>Web Site</i>	<a href="http://www.uwstout.edu">www.uwstout.edu</a> or <a href="http://www.uwstout.edu">www.uwstout.edu</a>



**Washington State University • School of Hospitality Business Management  
Pullman, WA**

School of Hospitality Business Management is an integral part of the College of Business and Economics at Washington State University. Our students graduate with a well-rounded understanding of all facets of business plus a deep understanding of the hospitality industry. You will study management, marketing, law, accounting, economics, and information technology in addition to lodging systems and procedures, cooking and dining, food and beverage systems, hospitality management, operational analysis, and more. You will also get 1,000 hours of hands-on work experience through paid internship programs. Guiding you through all aspects of your education will be experienced faculty who make it a point to be involved with you. Several hospitality-related student clubs give you plenty of opportunities to learn and have fun with others who share your career interests. HRA at WSU is the fifth oldest hospitality program in the United States, and enjoys a valued national and international reputation. Each year the on-campus student placement rate exceeds 95 percent.

<i>Program Degree(s)</i>	Bachelor of Arts in School of Hospitality Business Management; Pullman Campus, Pullman, WA, and Brig, Switzerland
<i>Program Term</i>	4-year undergraduate, min. 120 credits
<i>Academic Credit</i>	Washington State University will accept community college credits that have accepted Pro-Start/Lodging Management credit from the participating high schools, and grant the equivalent WSU credit for those transferring community college credits.
<i>Work Experience Credit</i>	Credit for 200 hours of work toward the 1000-hour requirement.
<i>Scholarships</i>	Scholarships for certificate holders who meet the required WSU scholarship criteria.
<i>Annual Cost</i>	Washington State Residents: \$4,520/tuition per year* \$13,819/inclusive estimate per year* Non-Resident: \$12,270/tuition per year* \$21,179/inclusive estimate per year* *Additional mandatory fees \$341
<i>WSU Admissions</i>	1-888-468-6978 or 1-888-GO-TO-WSU <a href="http://www.wsu.edu">http://www.wsu.edu</a>
<i>Hotel &amp; Restaurant Administration</i>	800-239-4095 or 509-335-6387; <a href="http://www.cbe.wsu.edu/hra">www.cbe.wsu.edu/hra</a>
<i>Email</i>	<a href="mailto:hra@wsu.edu">hra@wsu.edu</a>

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would also like to recognize and thank our program sponsors**

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