

Hospitality & Tourism

Certifications

Name	Course	Provider	Cost
ServSafe Food Handlers	Culinary Arts & Practicum in Culinary Arts	ServSafe - National Restaurant Association	Student Pays: \$8
<p>Students enrolled in Culinary Arts and Practicum in Culinary Arts will complete five sections on Basic Food Safety, Personal Hygiene, Cross-contamination & Allergens, Time & Temperature and Cleaning & Sanitation. Students must successfully complete these sections before the certification test will be available. There are no age requirements for this exam.</p>			
ProStart National Certificate of Achievement	Practicum in Culinary Arts	National Restaurant Association	Student Pays: \$18
<p>To earn the ProStart National COA, a student must pass "The Foundations of Restaurant Management and Culinary Arts" Level 1 and Level 2 exams, document 400 hours of work experience and demonstrate proficiency on more than 50 workplace competencies. Work experience can come from paid jobs, school-based enterprises or relevant volunteer work.</p>			