

# Hospitality & Tourism Certifications

Name	Course	Provider	Cost
ServSafe Food Protection Management	Advanced Culinary Arts	ServSafe - National Restaurant Association	Student Pays: \$ 18 BBIA Pays: \$ 18
<p>Students enrolled in Culinary Arts learn the latest <i>FDA Food Code</i>, food safety research and years of food sanitation training experience. Students will learn to implement essential food safety practices and create a culture of food safety. All content and materials are based on actual job tasks identified by food service industry experts. Students must successfully complete these sections before the certification test will be available. There are no age requirements for this exam.</p>			
ServSafe Food Handlers	Culinary Arts & Practicum in Culinary Arts	ServSafe - National Restaurant Association	Student Pays: \$ 4 BBIA Pays: \$ 4
<p>Students enrolled in Culinary Arts and Practicum in Culinary Arts will complete five sections on Basic Food Safety, Personal Hygiene, Cross-contamination &amp; Allergens, Time &amp; Temperature and Cleaning &amp; Sanitation. Students must successfully complete these sections before the certification test will be available. There are no age requirements for this exam.</p>			
Foundation of Restaurant Management & Culinary Arts I	Advanced Culinary Arts	National Restaurant Association	Student Pays: \$ 9 BBIA Pays: \$ 9
<p>Students will be tested on 12 chapters including topics on food and workplace safety, kitchen essentials, stocks, sauces, soups, fruits, vegetables, potatoes, grains communication, management essentials and related careers.</p>			
Foundation of Restaurant Management & Culinary Arts II	Practicum in Culinary Arts	National Restaurant Association	Student Pays: \$ 9 BBIA Pays: \$ 9
<p>Students will be tested on 11 chapters including topics on breakfast food, sandwiches, nutrition, cost control, salads, purchasing &amp; inventory, meat, poultry, seafood, marketing, desserts, baked goods and global cuisine.</p>			
ProStart National Certificate of Achievement	Practicum in Culinary Arts	National Restaurant Association	Student Pays: \$ 9 BBIA Pays: \$ 9
<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>			