



## Ohio ProStart® Collegiate Passport Post-Secondary Program Template

Please fill out the appropriate fields below that apply to your culinary arts or restaurant management program(s). This template will help us gather information beneficial to Ohio ProStart students who may be interested in enrolling in your college/university.

**NOTE: PLEASE KEEP WORD LIMIT TO 350 WORDS.** Otherwise, we will have to edit your information to fit within Passport format requirements.

This form is to be completed and returned to Sharon Fish at the Ohio Restaurant Association Education Foundation at [sfish@ohiorestaurant.org](mailto:sfish@ohiorestaurant.org). Please attach to your email a high-resolution copy (minimum 300dpi) of your school logo, using the below specifications:

- The logo must be an Adobe Illustrator file saved as an EPS file.
- All fonts must be outlines.
- There must be no placed images within the Illustrator file.
- All colors within the logo must be CMYK colors.

Post-Secondary Institution Name	Hocking College
Program Name	Baking
City, State	Nelsonville, Ohio
Introduction	The Baking program trains student chefs in the fundamentals of baking and pastry production as well as the management skills of the modern kitchen. You will learn from experienced chef instructors in a modern food production facility, then apply your new skills in the hospitality department's two facilities – Starbrick Bistro and Rhapsody, the college-owned restaurants. Emphasis is placed on hands-on experience through outside activities, community involvement, participation in industry and professional development.
Degree(s)	<input type="checkbox"/> Certificate <i>(list program/major)</i> _____ <input checked="" type="checkbox"/> <b>Associate's <u>of Applied Business in Culinary Arts Major in Baking</u></b> <input type="checkbox"/> Bachelor's <i>(list program/major)</i> _____ <input type="checkbox"/> Master's <i>(list program/major)</i> _____
Program Term	4 Semesters
Academic Credit for	<i>(Course number, course name, credit hours)</i>
Work Experience Credit	<i>CULA 1109 Safety and Sanitation (3 credits)</i> <i>CULA 1116 Planning, Purchasing &amp; Table Service (6 credits)</i> <i>CULA 1115 Baking Development: Breads &amp; Pastries (4 credits)</i> <i>CULA 1132 Baking Production Lab (3 credits)</i>
Scholarships (ProStart specific)	
Annual Costs	Tuition and course fees for the two-year associate degree is approximately= \$5,285.00-\$5,710.00 (not including room and board)
Admissions Phone #	877-HOCKING
Web site URL	<a href="http://www.hocking.edu">www.hocking.edu</a>
NRAEF ManageFirst Program® Participation	<input type="checkbox"/> Yes <i>(list the ManageFirst courses taught)</i> _____ <input checked="" type="checkbox"/> No <input type="checkbox"/> Please send me information on ManageFirst
National Participation	Any ProStart student earning the National Certificate of Achievement is eligible for the credit hours and scholarships detailed above.  <input checked="" type="checkbox"/> I agree  <input type="checkbox"/> I disagree (ineligible for participation in ProStart Passport)
Contact <i>(this will not go in the Passport, this is for internal use)</i>	<i>Mindy Roggow; B.T.A.S.- HS Articulation Coordinator</i> 740-753-7015; <a href="mailto:roggow_m@hocking.edu">roggow_m@hocking.edu</a>