

PROGRAM GUIDE



**HOSPITALITY CAREERS
START HERE**

**CULINARY ACADEMY
LAS VEGAS**

710 W LAKE MEAD BLVD
NORTH LAS VEGAS, NV 89030
702.924.2105

WWW.THECULINARYACADEMY.ORG

OVERVIEW

The Culinary Academy of Las Vegas (CALV) is a nonprofit hospitality training institute offering various programs in hospitality work, digital and employability skills training, and language instruction.

CALV's hospitality, vocational training programs provide students with the technical and soft skills necessary to succeed in housekeeping, food and beverage, front of the house, and back of the house careers. All students complete digital and employability skills training to prepare for and succeed in an evolving job market.

To meet program language proficiency requirements, students are required to take an English Language Proficiency assessment prior to starting any vocational training program. Assessments are evaluated to determine the appropriate English Language program best suited for completion prior to enrollment in vocational training.

CALV's 12 vocational training programs are licensed by the Nevada Commission on Postsecondary Education and its Cook Apprenticeship program is registered with the Nevada State Apprenticeship Council. Tuition includes vocational training, digital and employability skills training, language instruction (if applicable), class materials, handouts, and uniforms. Applied learning hours are held on-campus, including the Westside Bistro and Culinary Arts Catering & Events, or off-campus at 500 Grand Cafe, The Smith Center, and other approved partner locations.

Program schedules are subject to change. All programs require students to wear black, non-slip shoes.



Information Sessions are offered every Wednesday at 10am, please call Student Services **(702-924-2105)** for an individual appointment.

LANGUAGE INSTRUCTION

English as a Second Language (ESL)

The English as a Second Language program provides basic English as a Second Language instruction to beginning students. The course includes practical lessons in reading, speaking, listening, vocabulary acquisition, and writing. Upon successful completion of this program, students will be able to enroll in the Vocational English program at CALV. No knowledge of English is required to enroll in this program.

Tuition: No charge

Length: 4 weeks

Open Lab: Monday - Friday, time vary

Program Requirements:

Minimum age 17-years-old, valid driver's license/state ID, English assessment

Vocational English

The Vocational English program prepares students with a basic-to-intermediate knowledge of English for enrollment in the Guest Room Attendant or Kitchen Steward programs. Students will study English grammar, learn vocation-specific vocabulary, and engage in real-world conversations they will encounter in the hospitality industry.

Tuition: No charge

Length: 40 hours (2 weeks)

Schedule: Monday - Friday, 8:00am to 12:00pm

Program Requirements:

Minimum age 17-years-old, valid driver's license/state ID, Social Security card, basic conversational English ability or complete English as a Second Language class

HOUSEKEEPING

Guest Room Attendant (GRA)

This program provides students with the skills necessary to perform the duties of a guest room attendant. Upon program completion, students become proficient in the variety of duties and responsibilities required to work as a guest room attendant, including making beds, adhering to proper cleaning methods and chemical usages, checking rooms, stocking carts, and following proper safety responsibilities. Students gain applied learning experience in CALV's mock hotel rooms.

Tuition: **\$779**
 No charge for eligible partner employees

Length: 75 hours (3 weeks)

Schedule: **Weeks 1-2:** Monday - Friday, 8:00am to 2:30pm
 Week 3: Monday - Friday, 8:00am to 11:00am

Program Requirements:

Minimum age 17-years-old, valid driver's license/state ID, Social Security card, must be able to communicate effectively in English or complete Vocational English class, as recommended



Tuition assistance is available for this program
for eligible students

HOUSEKEEPING

House Person/Utility Porter (HPU)

This program provides students with the skills needed to perform the duties of a house person and utility porter. Students learn about cleaning methods, handling of chemicals, cleaning and using utility equipment, room check procedures, delivery of guest requests, linen inventory, cart management, and safety and biohazards. Students gain applied learning experience through deep cleaning of various surfaces, including concrete, carpet, and tile.

Tuition: **\$779**
 No charge for eligible partner employees

Length: 75 hours (3 weeks)

Schedule: **Weeks 1-2:** Monday - Friday, 11:00am to 5:30pm
 Week 3: Monday - Friday, 8:00am to 11:00am

Program Requirements:

Minimum age 21-years-old, valid driver's license/state ID, Social Security card, must be able to lift 50 pounds and control utility equipment weighing up to 250 pounds, must be able to communicate effectively in English or complete Vocational English class, as recommended



Tuition assistance is available for this program
for eligible students

FOOD & BEVERAGE

Food Server

This program provides students with the skills needed to perform the duties of a food server as required and expected by the Las Vegas hospitality industry. Students learn how to properly provide table greets, utilize suggestive selling techniques, recognize dining room etiquette, provide exceptional customer service, and follow Southern Nevada Health District regulations. Students also learn how to serve food and wine, handle cash and credit cards, operate a point of sale system, set up guest tables, greet customers, and answer questions about menus and entrées. Students gain applied learning experience supporting the Westside Bistro, Culinary Arts Catering & Events, and other approved partner locations.

Tuition: **\$1,297**
 No charge for eligible partner employees

Length: 107 hours (5 weeks)

Schedule: **Week 1:** Monday - Friday, 8:00am to 2:30pm
 Weeks 2-4: Monday - Friday, 10:00am to 2:00pm
 Week 5: Monday - Friday, 8:00am to 11:00am

Program Requirements:

Minimum age 21-years-old, valid driver's license/state ID, Social Security card, Food Handler Safety Training card, Alcohol Awareness card, six (6) months of experience as a bus person (waived with completion of CALV Bus Person training program)



Tuition assistance is available for this program
for eligible students

FOOD & BEVERAGE

Fountain Worker/Barista

This program provides students with the skills needed to perform the duties of a fountain worker/barista as required and expected by the Las Vegas hospitality industry. Students learn how to successfully be employed in a quick-service/self-service restaurant. Students also learn how to use a point of sale system, properly greet customers, give exceptional customer service, handcraft coffee, espresso, and tea drinks, follow Southern Nevada Health District regulations, and be able to maintain a positive attitude while performing daily job duties. Students gain applied learning experience supporting 500 Grand Cafe and other approved partner locations.

Tuition: **\$965**
 No charge for eligible partner employees

Length: 87 hours (3 weeks)

Schedule: **Week 1:** Monday - Friday, 11:30am to 1:30pm
 Weeks 2-3: Monday - Friday, 7:00am to 1:30pm

Program Requirements:

Minimum age 17-years-old, valid driver's license/state ID, Social Security card, Food Handler Safety Training card



Tuition assistance is available for this program
for eligible students

FOOD & BEVERAGE

Bar Porter

This program provides students with the skills needed to perform the duties of a bar porter as required and expected by the Las Vegas hospitality industry. Students learn how to clean, maintain, and handle all bar equipment for which they are responsible. Students also learn how to properly handle chemicals, understand local alcohol laws and regulations, and use bar tools and utensils.

Tuition: **\$640**
 No charge for eligible partner employees

Length: 32 hours (2 weeks)

Schedule: **Week 1:** Monday - Friday, 11:00am to 2:00pm
 Week 2: Monday - Friday, 8:00am to 11:00am

Program Requirements:

Minimum age 21-years-old, valid driver's license/state ID, Social Security card, Food Handler Safety Training card, Alcohol Awareness card



Tuition assistance is available for this program
for eligible students

FOOD & BEVERAGE

Bar Apprentice

This program provides students with the skills needed to perform the duties of a bar apprentice as required and expected by the Las Vegas hospitality industry. This program builds off the material covered in the Bar Porter program. In addition to a review of sanitation and customer service standards, students learn about employer expectations, drink recipes, cash handling, and different types of alcohol.

Tuition: **\$855**
 No charge for eligible partner employees

Length: 62 hours (4 weeks)

Schedule: **Weeks 1-3:** Monday - Friday, 11:00am to 2:00pm
 Week 4: Monday - Friday, 8:00am to 11:00am

Program Requirements:

Minimum age 21-years-old, valid driver's license/state ID, Social Security card, Food Handler Safety Training card, Alcohol Awareness card, six (6) months of experience as a bus person, food server, cocktail server, and/or bar porter (waived with completion of CALV Bar Porter training program)



Tuition assistance is available for this program
for eligible students

FOOD & BEVERAGE

Introduction to Wine Server

This program provides students with the skills needed to perform the duties of a wine server as required and expected by the Las Vegas hospitality industry. Students learn the basics of wine, wine service, and principles for achieving guest satisfaction. This introductory program serves as a prerequisite for the Advanced Wine Server program.

Tuition: **\$1,360**
 No charge for eligible partner employees

Length: 32 hours (4 weeks)

Schedule: **Weeks 1-3:** Monday - Tuesday, 8:00am to 10:30am
 Week 4: Monday - Friday, 8:00am to 11:00am

Program Requirements:

Minimum age 21-years-old, valid driver's license/state ID, Social Security card, Food Handler Safety Training card, Alcohol Awareness card, six (6) months of experience as a bus person, food server, cocktail server, bar porter, and/or bartender (waived with completion of CALV Bar Apprentice training program)

FOOD & BEVERAGE

Advanced Wine Server

This program provides students with advanced wine knowledge which builds upon the basic knowledge gained in the Introduction to Wine Server program. Students learn about the history of wine, the winemaking process, wine regions, and wine tasting. This program aids students in preparing for sommelier certification programs from accredited agencies, such as WSET and Court of Master Sommeliers.

Tuition: **\$1,850**
 No charge for eligible partner employees

Length: 30 hours (4 weeks)

Schedule: **Weeks 1-4:** Wednesday - Friday, 8:00am to 10:30am

Program Requirements:

Minimum age 21-years-old, valid driver's license / state ID, Social Security card, Food Handler Safety Training card, Alcohol Awareness card, must complete CALV Introduction to Wine Server program

KITCHEN

Kitchen Steward

This program provides students with the skills needed to perform the duties of a kitchen steward as required and expected by the Las Vegas hospitality industry. Students learn how to clean, sanitize, maintain, and handle kitchen equipment. Students also learn how to properly handle and label all chemicals and will gain applied learning experience in dish-room, steward, and deep-cleaning operations. Students gain applied learning experience supporting the Westside Bistro, Culinary Arts Catering & Events, 500 Grand Cafe, and other approved partner locations.

Tuition: **\$849**
 No charge for eligible partner employees

Length: 97 hours (3 weeks)

Schedule: **Week 1:** Monday - Friday, 8:00am to 3:30pm
 Week 2: Monday - Friday, 11:00am to 6:30pm
 Week 3: Monday - Friday, 8:00am to 11:00am

Program Requirements:

Minimum age 17-years-old, valid driver's license/state ID, Social Security card, Food Handler Safety Training card, must be able to lift 50 pounds and work with dish room chemicals, must be able to communicate effectively in English or complete Vocational English class, as recommended



Tuition assistance is available for this program
for eligible students

KITCHEN

Professional Cook

This program provides students with the skills needed to perform the duties of a professional cook as required and expected by the Las Vegas hospitality industry. Students become proficient in hot and cold food production, plate and food presentation, line mechanics, and become familiar with the production and operation of restaurants, with attention to skills required for further professional development and advancement. Students utilize knife skills and correct terminology while executing a variety of cooking methods and basic food preparation tasks. Students also develop professional skills required of the job. Students gain applied learning experience supporting the Westside Bistro, Culinary Arts Catering & Events, 500 Grand Cafe, and other approved partner locations.

Tuition: **\$3,384**
 No charge for eligible partner employees

Length: 377 hours (13 weeks)

Schedule: **Weeks 1-12:** Monday - Friday, 8:00am to 2:30pm
 Week 13: Monday - Friday, 8:00am to 11:00am

Program Requirements:

Minimum age 17-years-old, valid driver's license/state ID, Social Security card, Food Handler Safety Training card



Tuition assistance is available for this program
for eligible students

KITCHEN

Professional Cook Registered Apprenticeship

This program is sponsored by the Nevada State Apprenticeship Council. This program provides apprentices with the opportunity to build on and elevate their culinary skills, providing the theoretical and practical foundation necessary to be successful in the culinary industry. Apprentices learn to work as a responsible, positive, and dedicated employee while demonstrating the necessary knowledge and skills to be successful in the workplace.

Tuition: No charge

Length: 180 hours classroom instruction and 2,000 paid on-job learning hours (52 weeks)

Schedule: Varies based on apprentice's employer placement

Program Requirements:

Minimum age 18-years-old, valid driver's license/state ID, Social Security card, Food Handler Safety Training card; high school diploma or GED equivalency, CALV Professional Cook Program Certificate or 2+ years of experience as entry-level cook



Tuition is covered by the US Department of Labor, Apprenticeship Expansion Program as part of its State Apprenticeship Expansion Formula Grant awarded to the Nevada Office of the Labor Commissioner and the Nevada State Apprenticeship Council.

Acceptance into this program is a competitive process including a personal interview.

NEXT STEPS

To register in courses, please bring the following:

- Driver's license or state ID
- Social Security card or Work Authorization Card (if applicable)
- Food Handler Safety Training card (required for all Food & Beverage and Kitchen programs)
- Alcohol Awareness card (required for Bar Porter, Bar Apprentice, Food Server, and Wine Server programs)
- Proof of legal status (if applicable)
- Check or credit card OR tuition assistance voucher/contract from funding provider OR available to discuss assistance needed
- If under 18-years-old at time of enrollment, proof of high school diploma or GED required



Information Sessions are offered every Wednesday at 10am, please call Student Services **(702-924-2105)** for an individual appointment.

COMING SOON

CALV FORWARD



EXPANDING TO MEET THE
NEEDS OF THE LAS VEGAS
HOSPITALITY INDUSTRY

BE A PART
OF SOMETHING
BIG

VISIT US AT:



The Westside Bistro is a student-run, full-service restaurant located on the main CALV campus. Students in training gain hands-on experience working alongside instructors and staff.



CULINARY ARTS
CATERING & EVENTS

Culinary Arts Catering & Events is a perfect blend of innovative culinary techniques and tantalizing cuisine. We combine creative catering and impeccable service to bring the finest cuisine to any event in Southern Nevada. We provide on-site banquet service in our Events Center or off-site at a venue of choice.



500 Grand Cafe is owned and operated by CALV and located in the Clark County Government Center. Students in training gain hands-on experience working alongside instructors and staff.



RAISING

**~~SETTING~~ THE BAR
IN HOSPITALITY**



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