

Registration Form

Deadline **May 21, 2010**

Contact Information *(Please print clearly)*

To ensure that you receive information promptly, please fill in all the fields below. Please be sure to list your **home or summer address**, as you may receive communications after the school year ends. **All fields are required.**

First Name	<input type="text"/>	Last Name	<input type="text"/>		
Home Mailing Address	<input type="text"/>				
City	<input type="text"/>	State	<input type="text"/>	ZIP	<input type="text"/>
Home Telephone	<input type="text"/>	Work Telephone	<input type="text"/>		
Home Email	<input type="text"/>	Fax	<input type="text"/>		
School Name	<input type="text"/>				

Payment Method Fee \$675

Please check the form of payment (*Payment is due at the time of registration*):

Check

(make payable to National Restaurant Association Educational Foundation)

Money Order

Credit Card

(pay online at prostart.restaurant.org)

Select the session you will be attending *(scheduled sites as of January 2010)*

Prerequisites/Waiver Summer Institutes must be taken sequentially. Applicants must have completed Level 1 training before taking Level 2, and Level 2 training before taking Level 3. There is a waiver available for applicants holding an undergraduate degree in Hotel & Restaurant Management or Culinary Arts for Level 1. Copy of diploma required for verification.

Level	Session	Location	2010 Date	Code
1 Basic	<input type="radio"/> Le Cordon Bleu College of Culinary Arts—Minneapolis/St. Paul	Mendota Heights, MN	June 6–11	SIMN1
	<input type="radio"/> University of South Carolina	Columbia, SC	June 13–18	SISC1
	<input type="radio"/> Washington State University	Pullman, WA	June 27–July 2	SIWA1
2 Advanced	<input type="radio"/> Le Cordon Bleu College of Culinary Arts in Orlando	Orlando, FL	June 20–25	SIFL2
	<input type="radio"/> New England Culinary Institute	Montpelier, VT	June 27–July 2	SIVT2
3 Mastery	<input type="radio"/> New England Culinary Institute	Montpelier, VT	July 11–16	SIVT3
	<input type="radio"/> The International Culinary School at The Art Institute of Atlanta	Atlanta, GA	June 20–25	SIGA3
4 Spotlight Series	<input type="radio"/> Basic Baking and Fundamentals for Teachers Le Cordon Bleu College of Culinary Arts in Orlando	Orlando, FL	July 11–16	SIFL4
	<input type="radio"/> Advanced Patisserie and Baking Techniques Le Cordon Bleu College of Culinary Arts in Orlando	Orlando, FL	July 18–24	SIFL5