

2026 PROGRAM GUIDE



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 organization offering various programs in hospitality careers, 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 employability skills training to prepare for and succeed in an evolving job market.

All course instruction and provided materials are in English. To meet program language proficiency requirements, students may be 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 15 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 comprehensive vocational training, language instruction (if applicable), employability skills training, class materials, handouts, and uniforms. Applied learning hours are held on-campus, at the Westside Bistro, 710 Coffee Bar, Culinary Arts Catering & Events, or off-campus at 500 Grand Cafe and other approved partner locations.

Note: Program schedules are subject to change.



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

CONTINUING EDUCATION

Continuing Education (CE)

CE classes offer industry-focused training that supports skill development, career advancement, and lifelong learning. Whether you're preparing for a new career, strengthening professional skills, or expanding your culinary and hospitality knowledge, CALV's CE classes provide high-quality instruction from experienced industry professionals. Classes are posted regularly on our website. We also offer customized private sessions for individuals, small groups, or organizations seeking training tailored to specific goals, team-building needs, or targeted skill development.

Tuition: Varies

Length: 2-3 hours

**To view schedule
and register for
classes, scan the QR**



Program Requirements:

Minimum age 15-years-old, must be 21+ to attend any alcohol classes

English as a Second Language (ESL)

The English as a Second Language program provides beginner-level students with practical instruction in reading, speaking, listening, vocabulary, and writing. After successfully completing the class, students may enroll in CALV's Guest Room Attendant Pathways to Language Understanding and Skills (GRA PLUS) or Kitchen Steward Pathways to Language Understanding and Skills (KS PLUS) programs. Admission is based on passing the required English placement assessment.

Tuition: **No charge**

Schedule: 4 weeks

Monday - Friday, 1:00pm to 3:00pm

Program Requirements:

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

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 a variety of duties and responsibilities required to work as a guest room attendant, including making beds, adhering to proper cleaning methods, checking rooms, stocking carts, and using Hotel Service Optimization System (HotSOS) technology. Students gain applied learning experience in CALV's mock hotel rooms.

Tuition: **\$1,200**

No charge for eligible partner employees

Length: 60 hours (2 weeks)

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

Program Requirements:

Minimum age 17-years-old, valid driver's license/state ID, Social Security card, must be able to communicate effectively in English.



Tuition assistance is available for eligible students

HOUSEKEEPING

Guest Room Attendant Pathways to Language Understanding and Skills (GRA PLUS)

GRA PLUS combines hands-on hospitality training with language development to prepare students for the guest room attendant role. Upon program completion, students become proficient in a variety of duties and responsibilities required to work as a guest room attendant, including making beds, adhering to proper cleaning methods, checking rooms, stocking carts, and following proper safety guidelines. Students develop both technical housekeeping skills and essential workplace communication skills through applied learning in CALV's mock hotel rooms. Admission into the GRA PLUS program is granted to students who pass the required English placement assessment.

Tuition: **\$1,600**

No charge for eligible partner employees

Length: 100 hours (4 weeks)

Schedule: **Weeks 1-2:** Monday - Friday, 8:00am to 12:00pm
Weeks 3-4: Monday - Friday, 8:00am to 2:30pm

Program Requirements:

Minimum age 17-years-old, valid driver's license/state ID, Social Security card, and English assessment.



Tuition assistance is available for eligible students

HOUSEKEEPING

House Person/Utility Porter (HPUP)

This program provides students with the skills necessary to perform the duties of a house person and/or utility porter. Students learn to apply cleaning methods, handle chemicals, operate utility equipment, conduct room checks, deliver guest requests, manage linen inventory, organize carts, and follow safety and biohazard protocols. Students gain applied learning experience through deep cleaning of various surfaces, including concrete, carpet, and tile.

Tuition: **\$1,200**

No charge for eligible partner employees

Length: 60 hours (2 weeks)

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

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.



Tuition assistance is available for eligible students

FOOD & BEVERAGE

Bus Person

This program provides students with the skills necessary to perform the duties of a bus person as required and expected by the Las Vegas hospitality industry. Students learn how to properly provide table greets, give exceptional customer service, clean dining areas in accordance with Southern Nevada Health District regulations, and maintain a positive attitude while performing daily job responsibilities. Students gain applied learning experience supporting the Westside Bistro, Culinary Arts Catering & Events, and other approved partner locations.

Tuition: **\$1,200**

No charge for eligible partner employees

Length: 46 hours (2 weeks)

Schedule: **Week 1:** Monday - Wednesday, 8:00am to 2:30pm
Thursday - Friday, 10:00am to 2:00pm

Week 2: Monday - Friday, 10:00am to 2:00pm

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 communicate effectively in English.



Tuition assistance is available for eligible students

FOOD & BEVERAGE

Food Server

This program provides students with the skills necessary 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 point of sale (POS) systems, set up guest tables, greet customers, and answer questions about menu items. Students gain applied learning experience supporting the Westside Bistro, Culinary Arts Catering & Events, and other approved partner locations.

Tuition: **\$1,500**

No charge for eligible partner employees

Length: 90 hours (4 weeks)

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

Weeks 2-4: Monday - Friday, 10:00am to 2:00pm

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), must be able to communicate effectively in English.



Tuition assistance is available for eligible students

FOOD & BEVERAGE

Fountain Worker

This program provides students with the skills necessary to perform the duties of a fountain worker as required and expected by the Las Vegas hospitality industry. Students learn to deliver customer service, operate point of sale (POS) systems, manage cash, comply with Southern Nevada Health District regulations, and maintain a positive attitude during daily job duties. Students gain applied learning experience supporting 710 Coffee Bar, 500 Grand Cafe, and other approved partner locations.

Tuition: **\$1,200**

No charge for eligible partner employees

Length: 60 hours (2 weeks)

Schedule: **Week 1-2:** 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, must be able to communicate effectively in English.



Tuition assistance is available for eligible students

FOOD & BEVERAGE

Barista

This program prepares students for barista roles in quick-service environments. Students learn coffee and espresso preparation, operate point of sale (POS) systems, customer service, adherence to food-safety standards required by the Southern Nevada Health District, and the importance of maintaining a positive attitude while performing daily job duties. Students gain applied learning experience supporting 710 Coffee Bar, 500 Grand Cafe and other approved partner locations.

Tuition: **\$1,500**

No charge for eligible partner employees

Length: 90 hours (3 weeks)

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

Week 3 : Monday - Friday, 6:30am to 3:00pm*

*6-hour training schedule, scheduled by instructor, based on operational needs

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 communicate effectively in English.



Tuition assistance is available for eligible students

FOOD & BEVERAGE

Bar Porter

This program provides students with the skills necessary 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 use bar tools and utensils, properly handle chemicals, and understand local alcohol laws and regulations.

Tuition: \$750

No charge for eligible partner employees

Length: 15 hours (1 week)

Schedule: Monday - Friday, 11:00am to 2:00pm

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 be able to communicate effectively in English.



Tuition assistance is available for eligible students

FOOD & BEVERAGE

Bar Apprentice

This program provides students with the skills necessary 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 different types of alcohol, drink recipes, and cash handling.

Tuition: **\$975**

No charge for eligible partner employees

Length: 45 hours (3 weeks)

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

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), must be able to communicate effectively in English.



Tuition assistance is available for eligible students

FOOD & BEVERAGE

Introduction to Wine Server

This program provides students with the skills necessary 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: **\$1,200**

No charge for eligible partner employees

Length: 15 hours (3 weeks)

Schedule: **Weeks 1-3:** Monday - Tuesday, 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 be able to communicate effectively in English.

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 Wine & Spirit Education Trust (WSET) and Court of Master Sommeliers.

Tuition: **\$1,500**

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, must be able to communicate effectively in English.

KITCHEN

Kitchen Steward

This program provides students with the skills necessary 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, 710 Coffee Bar, 500 Grand Cafe, Culinary Arts Catering & Events and other approved partner locations.

Tuition: **\$1,200**

No charge for eligible partner employees

Length: 70 hours (2 weeks)

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

Week 2: Monday - Friday, 11:00am to 6:30pm

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.



Tuition assistance is available for eligible students

KITCHEN

Kitchen Steward Pathways to Language Understanding and Skills (KS PLUS)

Kitchen Steward PLUS blends technical stewarding training with language instruction to strengthen workplace communication skills. Students learn how to clean, sanitize, maintain, and handle kitchen equipment. Students also learn how to properly handle and label all chemicals. Students gain applied learning experience supporting the Westside Bistro, 710 Coffee Bar, 500 Grand Cafe, Culinary Arts Catering & Events and other approved partner locations. Admission into the KS PLUS program is granted to students who pass the required English placement assessment.

Tuition: **\$1,600**
No charge for eligible partner employees

Length: 110 hours (4 weeks)

Schedule: **Week 1-2:** Monday - Friday, 8:00am to 12:00pm
Week 3: Monday - Friday, 8:00am to 3:30pm
Week 4: Monday - Friday, 11:00am to 6:30pm

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, English assessment.



Tuition assistance is available for eligible students

KITCHEN

Baker's Helper

This program provides students with the skills necessary to perform the duties of a baker's helper as required and expected by the Las Vegas hospitality industry. Students become proficient in making a variety of cakes, pastries, breads and other baked goods, along with sauces, custards, and confections. Students gain applied learning experience supporting the Westside Bistro, 710 Coffee Bar, 500 Grand Cafe, Culinary Arts Catering & Events and other approved partner locations.

Tuition: **\$2,000**

No charge for eligible partner employees

Length: 165 hours (11 weeks)

Schedule: **Weeks 1-11:** Monday - Friday, 8:00am to 11:00am; or
Monday - Friday, 12:00pm to 3:00pm

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 communicate effectively in English.

KITCHEN

Professional Cook

This program provides students with the skills necessary 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, food presentation and plating, and line mechanics, and gain familiarity with restaurant production and operations, with particular attention to skills required for continued professional development and advancement. Students utilize knife skills and correct terminology while executing a variety of cooking methods and basic food preparation tasks. Students gain applied learning experience supporting the Westside Bistro, 500 Grand Cafe, Culinary Arts Catering & Events and other approved partner locations.

Tuition: **\$3,800**

No charge for eligible partner employees

Length: 360 hours (12 weeks)

Schedule: **Weeks 1-9:** Monday - Friday, 8:00am to 2:30pm

Weeks 10-12: Monday - Friday, 7:00am to 3:30pm*

*6-hour training schedule, scheduled by instructor, based on operational needs

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 communicate effectively in English.



Tuition assistance is available for eligible students

KITCHEN

Professional Cook Apprenticeship

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: \$5,000

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

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, must be able to communicate effectively in English



Acceptance into this program is a competitive process
including a personal interview.
Tuition assistance is available for eligible students.

NEXT STEPS

To register for programs, 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
- 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 appointment.

VISIT US AT:



710 COFFEE BAR



The Westside Bistro and the 710 Coffee Bar is a student-run, full-service restaurant and coffee bar located on the main CALV campus. Students in training gain hands-on experience working alongside instructors and staff.



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.

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North Las Vegas, NV 89030**

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