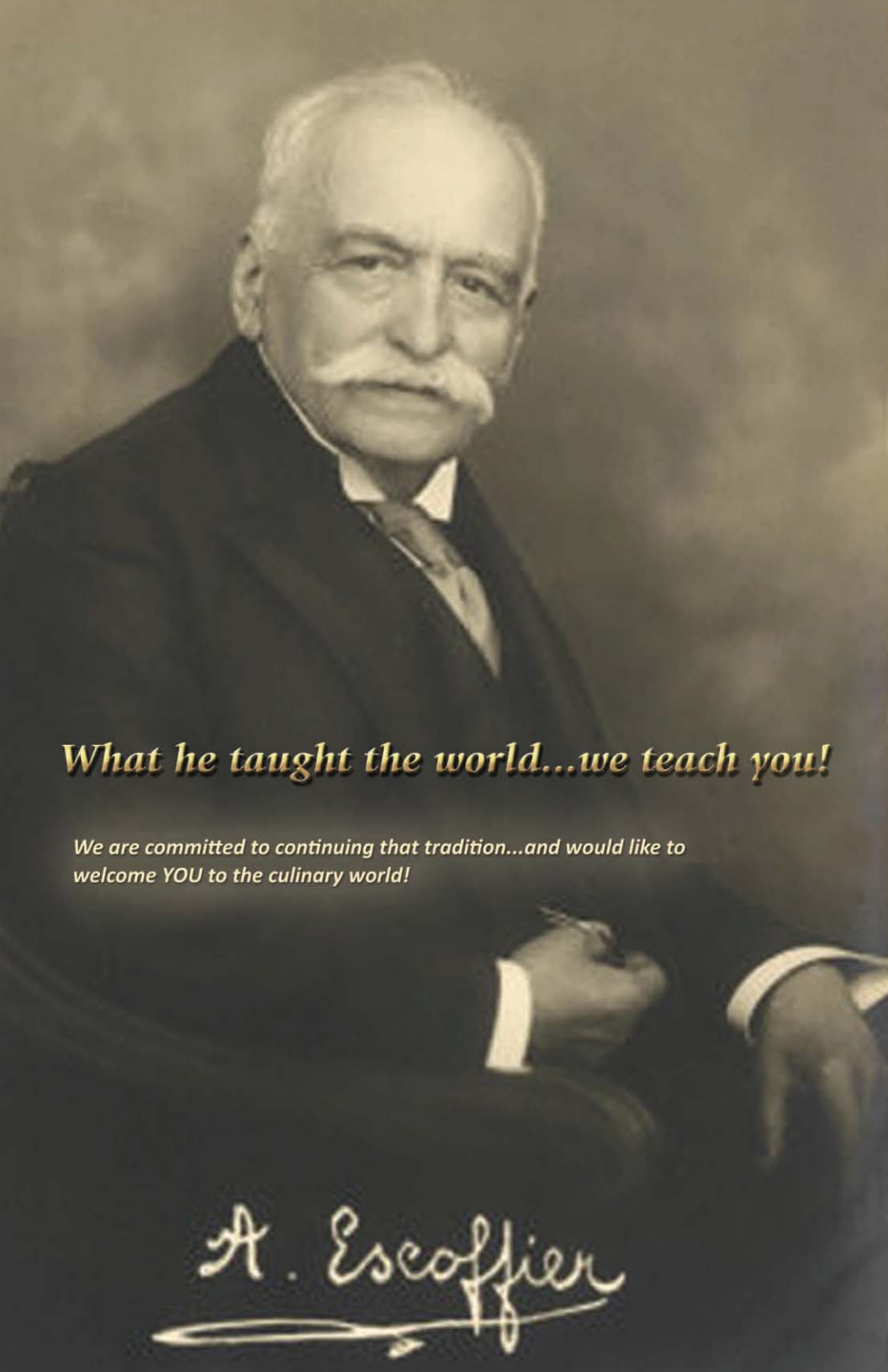


AUGUSTE
ESCOFFIER[®]
SCHOOL OF CULINARY ARTS

*where tradition
means quality...*

in culinary training





What he taught the world...we teach you!

We are committed to continuing that tradition...and would like to welcome YOU to the culinary world!

A. Escoffier

The Master

*"La bonne cuisine est la base du véritable bonheur."
("Good food is the basis of true happiness.")*

Auguste Escoffier 1846-1935

There is nothing about Western Cuisine, as we know it, that was not influenced by Escoffier—a revolutionary tour de force in the food industry. As the Grand Master of French Cuisine, he is known for his innovations in improving the nutritional value of foods, using seasonal produce and bringing local growers' products to the table. He insisted upon simpler methods of food presentation and preparation. He focused on safety and sanitation, organized the kitchen into a professional brigade system, and instituted programs to care for retired and disabled chefs. He fed the poor and he cooked for kings!

To be identified with the name Escoffier is to bear the torch of the highest standards in the industry. Escoffier set the standards in dress, cleanliness and conduct—creating working conditions in the kitchen that raised the profession from grueling labor to an art. He moved with the times and changed the future for all of us.



The name value of Escoffier is recognized internationally and carries a prestige unequalled in culinary circles...as a household word in quality cuisine, innovation, creativity and caring. It reflects our commitment to our local community as well as our global one—going green, buying local...and educating our students to make a real difference in their world.

*Passion for cooking...
compassion for people!*

pursue your passion...

***discover a fresh, sustainable
approach to professional culinary training***

Our unique culinary schools are committed to preparing America's next generation of culinary professionals for exciting, satisfying careers. Our goal is to prepare you for a future in the culinary industry—your passion!

Our programs have been designed to help you acquire the knowledge, skills, confidence and professional cooking credentials you need to launch or advance your career in the culinary arts. Our small class sizes ensure you'll get personalized attention from professional chef educators, who are dedicated to passing down the traditions and techniques of the forefather of modern cuisine, Master Chef Auguste Escoffier.

Students at the Auguste Escoffier Schools of Culinary Arts complete industry externships as part of their studies.


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prepare yourself...

for an exciting career in the culinary arts!



culinary arts...

acquiring the proper skills is everything!

becoming a pro!

Culinary Arts

*From the first day of class, you will be introduced to an industry-current professional kitchen where you will be instructed in preparing classic recipes as well as those that reflect current trends throughout the culinary world. With the small class sizes and the individualized attention we provide, you will be taught professional culinary techniques and experience a dynamic and challenging environment. You will also have the opportunity to acquire real-world experience through an industry externship...including a farm-to-table experience.**

This full-time program is designed to produce competent professionals for potential employment in a number of culinary positions. Your studies will include how to prepare recipes in quantity, nutrition, sanitation, public health rules for handling food and supervisory and management skills.

Upon successful completion of the program you will receive your Auguste Escoffier School of Culinary Arts Diplôme.

** The Austin campus will offer its farm-to-table experience in 2012.*



the art in culinary...

finding the best in you...

*in the kitchen
in your school
in the community
in the art of making good food right!*

career choices...

*chef, sous chef, chef assistant, pastry chef, baker,
food & beverage manager, wine steward...*

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presentation

plated to perfection...



believe!

*in making it real...
the possibilities are endless*





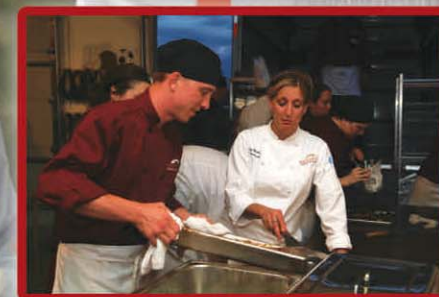
farm to table

*not beginning the tradition...
but continuing it!*

The Culinary Arts Program features an off-site farm-to-table experience. Students are immersed in the flourishing farming and food industries. Go behind the scenes to meet chefs, farmers, vintners, producers and purveyors, who proudly support use of locally grown and seasonal ingredients. This experience will transform your relationship with food and cooking.*

Taste the flavors of the land—fresh aromatic fruits and vegetables, free-range lamb and beef and beautiful lush farmland—and realize your dream by making a difference in your school campus and community!

** The Austin campus will offer its farm-to-table experience in 2012.*



sustainability...

back to basics

Spearheading farm-to-table practices, Auguste Escoffier encouraged the use of fresh locally grown foods...and a global consciousness.

Learn from his legacy and learn from the land itself...first hand.

"The basics of cooking will remain the same as long as cooking exists."

Auguste Escoffier



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free range

*of hands-on experience,
Culinary or Pastry,
harvesting the best in You!*

growing your dreams

for a future in the culinary industry!



eggs-actly!

farm-fresh ingredients can't be beat!!

Pastry Arts

The Pastry and Baking program is designed to prepare you for working in a fast-paced professional kitchen. Our faculty will teach you how to prepare a variety of baked goods, pastries and desserts, while helping you build a solid foundation in pastry arts. An industry externship in a professional working kitchen will provide you the opportunity to acquire real-world experience.

Our Pastry Arts Diplôme Program is intended to prepare you for an entry-level position in hotels, cruise ships, gourmet retail and food stores, restaurants, clubs, delis and bakeries. This program is also an ideal course for non-professionals who wish to improve and extend their pastry skills and knowledge.

Upon successful completion of the program, you will receive your Auguste Escoffier School of Culinary Arts Pastry Arts Diplôme.



try...pastry!

not just desserts...

the full range of essential baking and pastry skills!

variety is the spice...

petit fours, tarts and tortes, éclairs, bavarois, custards, curds, mousses, souffles, meringues, genoise, ganache, glazes, sugar and chocolate work, sauces and fillings, buttercream, pastry cream, and beautiful wedding cakes.

Plus...sanitation practices, flour types and make-up, nutrition basics, recipe conversions, basic baking math, purchasing practices and successful strategies for employment within the industry.



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mixing it up

develop a professional palate...

*by sharing the experience with peers
and chef instructors*





why Escoffier?

We provide culinary training for aspiring cooks who are passionate about pursuing a culinary career.

Why choose the Auguste Escoffier School of Culinary Arts?

- *Curriculums consistent with the Auguste Escoffier values and standards of excellence*
- *Affordable, fast-paced programs*
- *A culinary school committed to making a positive impact on the direction of American food culture*
- *Lifelong support for long-term culinary careers*
- *A boutique culinary school with small class sizes offering hands-on, personalized attention*
- *Accomplished chef educators with real-world experience*
- *A culinary community of dedicated professionals*
- *Clean industry-current professional kitchens*
- *A commitment to sustainability, as well as the opportunity to make a difference in your campus and community*

working in the real world...

career and fulfillment...

having a plan is essential

what are your options?

restaurants, hotels and resorts, cruise ships, test kitchens, commercial bakeries and educational and corporate facilities. You may even consider a future as a private chef or food critic with an epicurean publication. The culinary field is rich and diverse, and we are here to help you find a satisfying career.

professionalism

chef etiquette...

and the proper appearance make a world of difference!



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placement/ career services

The Auguste Escoffier School of Culinary Arts is for serious students aspiring to work in the food service industry. We offer a blueprint for success by providing a lifetime of professional career services, benefits and support, including:

- *Part-time culinary jobs arranged in conjunction with your studies*
- *Placement assistance throughout the culinary industry*
- *Resume writing assistance, using hi-tech online resume and portfolio software*
- *Application and job interview preparation assistance*
- *Industry referrals*
- *Networking opportunities with alumni and industry professionals*
- *Use of reference materials and facilities at the school*

At the Auguste Escoffier School of Culinary Arts, you will benefit from an industry externship during your studies that will help you become familiar, comfortable, and confident in your skills in a restaurant or baking environment.

After you've finished your studies and are ready to pursue exciting opportunities in the culinary world, our full-service Career Services office is committed to helping you pursue a fulfilling career.





*let our chef instructors
sharpen your senses!*

our faculty



Our focus is to help you grow personally and professionally. Our faculty is student centered and provides mentoring, one-on-one coaching and tutoring if needed.

Becoming a professional chef means developing skills, methods and techniques, and from whom you learn them is almost as important as the culinary knowledge and experience you acquire. You'll be taught by skilled chef instructors who have substantial experience in professional kitchens, restaurants and food service establishments.

At the Auguste Escoffier School of Culinary Arts, our chef instructors are accomplished professionals with real-world experience. As a student at our school, you'll roll up your sleeves and study alongside dedicated individuals committed to preparing you for a culinary career in accordance with the standards, vision and achievements of Auguste Escoffier.



financing your education...

investing in your future...



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At the Auguste Escoffier School of Culinary Arts, financial aid is available for those who qualify. Because many students aren't aware of various financial aid programs, our school offers the services of experienced Student Finance Representatives to help you sort through the paperwork and pursue all of the financial assistance for which you may qualify. The best way to find out if you qualify for various types of financial aid to help pay for your chosen program is to follow these steps:

- Set up an interview with one of our Student Finance Representatives
- Apply for a PIN number at <http://www.pin.ed.gov>
- Complete the Free Application for Federal Student Aid (FAFSA) at <http://www.fafsa.ed.gov>
The Federal School Codes for Auguste Escoffier School of Culinary Arts:
Austin is 037276-00
Boulder is 037763-00

Financing your education is an important consideration for every student, and your culinary education will be both an investment in yourself and in your future.

Our philosophy is to offer affordable tuition to anyone with an appetite for a cooking career and a desire to enrich the various fields of culinary arts. We're proud of our diverse student community, their accomplishments and their commitment to culinary. We are committed to offering outstanding culinary instruction to all who share our passion.

accreditation

The Auguste Escoffier Schools of Culinary Arts are accredited by various accrediting agencies in addition to their state regulators. Visit www.escoffier.edu for a list of our accreditors and approvals.

confidence
making it happen...
if they did it, you can, too!





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Our Green Commitment

We at the Auguste Escoffier Schools of Culinary Arts work to reduce our impact on the environment in a variety of ways and moving forward will continue to work toward more sustainability practices.

We shop locally whenever possible. Local farms and Farmers' Markets supply regionally grown, seasonal produce for some of our classes.

Our recycling program includes cardboard, plastic, and glass, additionally the cooking grease is recycled for bio-diesel.

Our composting program combines animal, vegetable, paper, and cardboard waste.

We educate our students on how to create clean, safe, and environmentally friendly work places.

We use recycled paper and soybean-based inks for our printed material.

PAPER: One of the most recycled products on the planet!



afflé au chocolat

fromage

petit fours

bâtissiere

crème de la crème

tensiles de cuisine

légumes

let's get started!



porage

apéritif



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For more information about the
Auguste Escoffier Schools of Culinary Arts
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Toll Free: 866-552-2433

The Boulder Campus
637 South Broadway, Suite H, Boulder, CO 80305
P: 303-494-7988 • F: 303-494-7999
Toll-Free: 877-249-0305

www.escoffier.edu

www.facebook.com/escoffierschool

For more information about our graduation rates, the median debt of
students who completed the program, and other important information,
please visit www.escoffier.edu/disclosures.

 Find us on
Facebook

