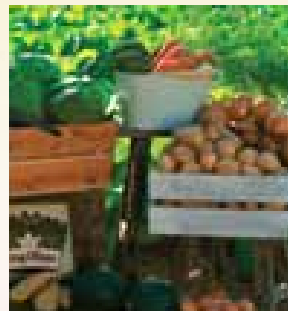




Discover a fresh, sustainable approach to professional culinary training



Pursue your culinary passion in the heart of the American southwest.



At the Auguste Escoffier School of Culinary Arts, many aspiring chefs and pastry arts professionals have graduated from our schools and have gone on to achieve personal satisfaction and professional accomplishment in establishments across the nation.

Our boutique culinary institute in beautiful Austin, Texas is committed to preparing America's next generation of culinary professionals for exciting, satisfying careers. Our goal is to make a positive impact on the direction of American food culture by offering a fresh, sustainable approach to professional culinary training.

Our programs have been designed to help you quickly acquire the knowledge, skills and confidence you need to pursue your chosen career in the culinary arts. Our small class sizes ensure you'll get personalized attention from professional chef educators dedicated to passing down the traditions and techniques of the forefather of modern cuisine, Auguste Escoffier.

Many successful chefs and culinary professionals have graduated from our school, and many have gone on to achieve personal satisfaction and professional acclaim in establishments and institutions around the world.

Prepare yourself for an exciting career in the culinary arts!

Professional Culinary Arts Program

15-month, full-time program will introduce you professional techniques and recipes that reflect the current needs of the commercial cooking industry.

Pastry Arts Program

6-month pastry and baking program designed to give you a solid foundation in the Pastry Arts and prepare you to become a professionally trained pastry assistant.



The Auguste Escoffier School of Culinary Arts is a great place to earn your kitchen confidence and acquire the knowledge, skills and professional cooking credentials to launch or advance your culinary career.

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Chef of Kings – King of Chefs



Auguste Escoffier (1846-1935) was one of the first international stars of modern cooking. Apprenticed in a kitchen in Nice, France at thirteen and consumed with ambition to become the best, he moved steadily upward in his trade to become "the chef of kings and the king of chefs." His clientele included heads of state including England's Edward VII and Germany's Kaiser Wilhelm II.

As a renowned chef, restaurateur and author, Escoffier developed the kitchen brigade system and many of the same procedures still practiced in professional kitchens today. He developed more than 10,000 recipes, and his disciplined skills and techniques are often credited for the development and modernization of today's cuisine as well as elevating the stature of cooking to respected career paths throughout the world.

Auguste Escoffier left behind a legacy still enjoyed by professional chefs, home cooks and gastronomes throughout the world. Many of history's renowned chefs were pupils of Escoffier, and many of today's chefs have been influenced by his innovations.

Auguste Escoffier schools bring the source of modern cooking back to those with the passion to pursue careers in the culinary arts. We are committed to providing curriculums consistent with the Escoffier values and standard of excellence – culinary arts and baking and pastry programs worthy of the world-renowned Escoffier name.



Students at the Auguste Escoffier School of Culinary Arts complete externships at area restaurants and culinary facilities as part of their studies.



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Professional Culinary Arts Program

Our Professional Culinary Arts Diploma Program is comprised of five major blocks, each of which spans approximately a three-month period.

With the small class sizes and the individualized attention we provide, you will experience a dynamic and challenging environment. From the first day of classes, you will be introduced to a modern professional kitchen where you will be instructed in preparing classic recipes as well as those that reflect current trends throughout the culinary world. You will also have the opportunity to acquire real-world experience through a 400-hour externship.

Upon successful completion of the program, which is accredited by the American Culinary Federation Education Foundation (ACFEF), you will receive your Professional Culinary Arts Diploma.



At the Auguste Escoffier School of Culinary Arts, you'll get personalized attention to help you develop your culinary techniques.



PROGRAM HIGHLIGHTS

- The 64-week program is designed to produce competent professionals for potential employment in culinary positions.
- Learn to prepare dishes through actual practice using classical and universal cooking methods.
- Learn to prepare recipes in quantity.
- Study nutrition, hotel and restaurant safety, sanitation, public health rules for handling food and supervisory and management skills.



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Pastry Arts Program

Our Pastry Arts Diploma Program consists of 618 hours (6 months) and has been designed to teach essential baking and pastry skills. Approximately 70% of the program occurs in the kitchen, where you will learn how to prepare a variety of baked goods, pastries and desserts. You will also have the opportunity to acquire real-world experience through a 120-hour externship.

The six-month program is intended to produce competent professionals for potential employment as entry-level pastry cooks, assistant pastry chefs, bakers and foodservice managers for restaurants, bakeries, hotels, resorts and country clubs.

The Pastry Arts 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 Pastry Arts Diploma.

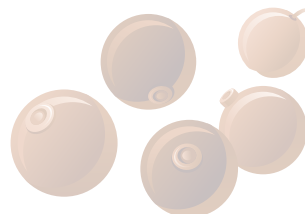


At the Auguste Escoffier School of Culinary Arts, we believe the best way to develop a professional palette is by sharing the experiences, perspectives and insights of your peers, so most of each day consists of hands-on, experiential learning with classmates and chefs.



PROGRAM HIGHLIGHTS

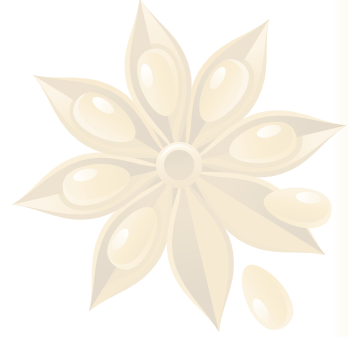
- Develop proficiency at plated desserts for presentation.
- Prepare restaurant quality charlottes, bavarois, custards, mousses, soufflés, meringues, frozen desserts, light desserts, holiday classics, chocolate decorations, candies, sugar work, sauces and fillings.
- Explore the art and discipline of creating beautiful wedding cakes.



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Our Faculty



Becoming a professional chef means developing methods, skills and techniques, and from whom you learn them is almost as important as culinary knowledge and experience you acquire.

At the Auguste Escoffier School of Culinary Arts, our Chef Instructors are accomplished professionals with diverse and esteemed credentials. 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 to standards consistent with the vision and achievements of Auguste Escoffier.



At the Auguste Escoffier School of Culinary Arts, you'll learn from skilled chefs and chef instructors who have substantial experience in professional kitchens, restaurants and food service establishments.



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Living in Austin

Located amidst the rolling hills and oak trees that line the banks of the mighty Colorado River, Austin is the vibrant state capitol of Texas.



The fourth largest city in Texas plays host to one of the world's most highly regarded music festivals, South by Southwest, an annual festival celebrating music, film and interactive arts... one of the reasons Austin is known as the Live Music Capital of the World.

Known for its natural beauty, outdoor recreation, retailers and restaurants, Austin offers outstanding transportation and a vibrant, thriving community in which to live, work and study. It has been ranked as one of the 10 greenest areas in the country and a top travel destination.



Austin has been ranked by Forbes as one of the top 10 Places for Businesses and Careers, and NewGeography.com ranks Austin #1 for job growth potential.

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Placement and Career Services

The 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 and editing assistance
- Industry referrals
- Networking opportunities with alumni & industry professionals
- Use of Escoffier libraries and facilities

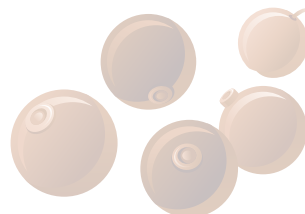


Once you've finished your studies and are ready to pursue exciting opportunities in the culinary world, our full-service career services office is committed to helping you pursue an exciting career in restaurants, hotels and resorts, cruise ships, test kitchens, commercial bakeries and educational and 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.



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

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Reasons aspiring culinary professionals choose the Auguste Escoffier School of Culinary Arts



At the Escoffier School of Culinary Arts, we offer specialized training to aspiring cooks who are passionate about pursuing the livelihood of a trained culinary professional. For years, chefs and pastry arts professionals have been graduating from our schools, and many have gone on to achieve personal satisfaction and professional accomplishment in establishments and institutions around the nation. Most chose Escoffier because we offered them:

- Curriculums consistent with the Auguste Escoffier values and standards of excellence
- Affordable, accelerated programs for ambitious individuals
- 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 offering hands-on, personalized attention
- Accomplished chef educators with excellent credentials and real world experience
- A culinary community of dedicated professionals
- Modern facilities in beautiful Austin, Texas



At the Auguste Escoffier School of Culinary Arts, we maintain modern, commercial kitchen facilities where you will be able to hone your knowledge, skills and confidence.

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Financial Aid

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 financial aid 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 Financial Aid Representatives.
- Apply for a PIN number at <http://www.fafsa.ed.gov>
- Complete the Free Application for Federal Student Aid (FAFSA)
- The Federal School Code for Auguste Escoffier School of Culinary Arts, Austin is **037763**

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

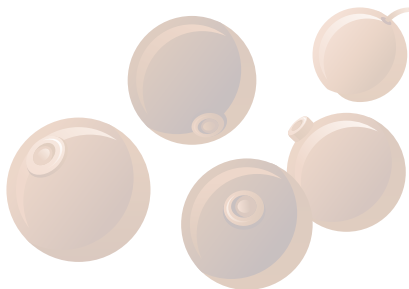
Our philosophy is to offer affordable tuition to anyone with an appetite for a cooking career and a desire to enrich the fertile fields of culinary arts. We're proud of our diverse student community, their commitment to the kitchen and their accomplishments throughout the industry, and we are committed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

Accreditation

The Austin campus of the Auguste Escoffier School of Culinary Arts the Council on Occupational Education (COE) and is approved and regulated by the Texas Workforce Commission for Career Schools and Colleges. The Professional Culinary Arts Program is accredited by the American Culinary Federation Education Foundation (ACFEF),



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Let's get cooking!

When you possess the knowledge, skills and confidence of a well-trained culinary professional, you can turn your passion into a delectable career.
Contact us today!

“ I wanted a Professional Culinary Certificate, so I pursued my lifelong dream of being a professional chef. I am an executive chef at a prominent upscale dining establishment, and I made it thru hard work and values that were gained while studying here. ”

Danny Kievit | Executive Chef | Graduate

866-552-2433

<http://www.escoffier.edu>

Apply Online



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