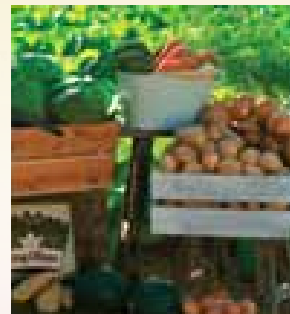




Discover a fresh, sustainable approach to professional culinary training



## A boutique culinary school nestled in the foothills of the magnificent Rocky Mountains.

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 school in beautiful Boulder, Colorado 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.

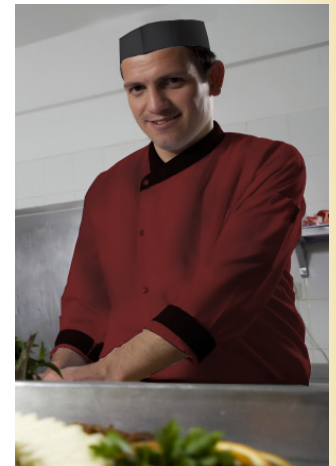
## Prepare yourself for an exciting career in the culinary arts!

### Culinary Arts Program

Full-time, 6-month program designed to develop your sense and philosophy about food, ingredients, cooking techniques and dining – a truly unique program offering an experiential off-site Farm to Table Externship.

### Pastry Arts Program

Part-time, 15-week evening and weekend program teaches building-block skills that can be applied again and again as you create more challenging pastries and desserts.



*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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# Culinary Arts Program

The 23-week Culinary Arts Program is a comprehensive curriculum that takes a purposeful approach to developing culinary skills by teaching an instructional menu each day. These menus increase in complexity as the weeks go by and as your kitchen skills and confidence grow.

From the first day of classes, you will be introduced to a modern professional kitchen where you will prepare classic recipes as well as those that reflect current trends throughout the culinary world. We offer small class sizes and individualized attention.

The curriculum also includes a 5-week off-site, Colorado Farm-to-Table Externship, during which you will have the opportunity to experience the passion and commitment local family farmers and artisan producers have for sustainable farming practices.



*At the Auguste Escoffier School of Culinary Arts, our small class sizes ensure you'll get the personalized attention you need to master culinary techniques.*



## PROGRAM HIGHLIGHTS

- Cook most every day, working side-by-side with fellow students to prepare a number of various recipes.
- Explore the concepts, skills, terminology and methods involved in classic professional cooking techniques.
- Dine together with classmates and Chef Instructors as you explain, critique and evaluate each menu item.
- Hone your knife skills, develop a sauce repertoire and learn the art and science of perfect seasoning.



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# Pastry Arts Program

The Pastry Arts Program is a part-time, 15-week program focusing on the essentials of pastry and baking, from classic French pâtisserie and confections to plating restaurant style desserts. The intensive curriculum is designed to help you develop your sensibilities and philosophy about pastry, baking techniques, ingredients and presentation.

As a student in the program, you'll receive the personal attention and encouragement you need from experienced Chef Instructors who are committed to teaching you both the chemistry and artistry of pastry.

Approximately eighty percent of the program encompasses hands-on preparation of a wide variety of pastry items and desserts. In each class, you'll work closely with fellow students and your Chef Instructor, tasting everything, refining your skills, and acquiring an appreciation for culinary artistry.

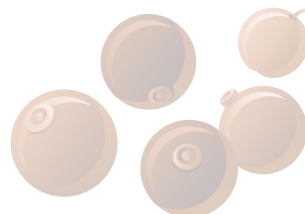


*At the Auguste Escoffier School of Culinary Arts, you'll join a growing community of individuals who'll share your enthusiasm for discovering, learning and practicing professional culinary skills.*



## PROGRAM HIGHLIGHTS

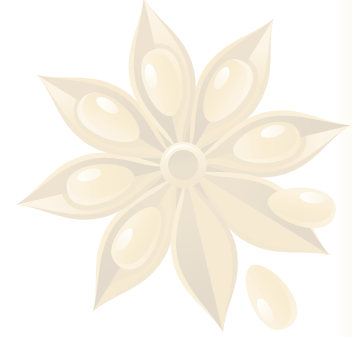
- Learn the importance of flavor, its subtleties, harmonies and contrasts.
- Develop skills that will be applied again and again as you create more challenging pastries and desserts and practice contemporary plating styles.
- Explain, critique and evaluate each item you bake for flavor, texture and artistry.
- Understand scaling, proper use of equipment, proper temperature of ingredients and how to assemble a meticulous mise-en-place.



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## Our Faculty

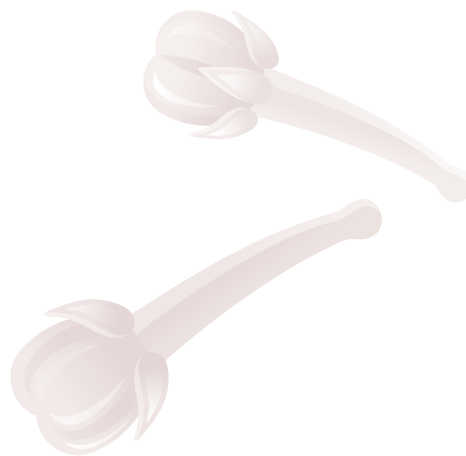


Becoming a professional chef means mastering many methods, skills and techniques, and whom you learn them from is almost as important as culinary knowledge and experience you acquire.

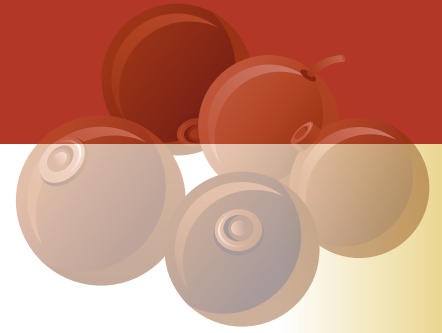
At the Auguste Escoffier School of Culinary Arts, our Chef Instructors are accomplished professionals with diverse and esteemed credentials. As a student at our school, you'll roll up your sleeves and study alongside dedicated individuals committed to preparing you for a culinary career in accordance to standards consistent with the vision and achievements of Auguste Escoffier.



*At the Auguste Escoffier School of Culinary Arts, you'll learn from professional chefs and chef instructors who have earned their credentials in prestigious kitchens across the nation.*



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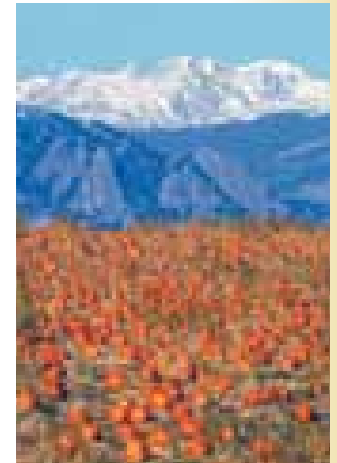
# Living in Boulder



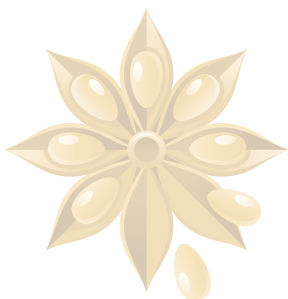
Located in one of America's most beautiful small cities, Boulder offers a lively restaurant scene, unbeatable weather, endless outdoor opportunities and a burgeoning natural food industry.

Nestled against the foothills of the magnificent Rocky Mountains, Boulder is a vibrant community of 100,000 people with a surprisingly mild 4-season climate and over 300 days of sunshine a year. With 30,000 acres of beautiful mountain parks, trails and open space, Boulder sets the stage for endless outdoor activities.

Many nationally renowned Chefs have chosen our city to open their restaurants. At Restaurant *Frasca*, Chef Lachlan McKinnon-Patterson, formerly *chef-de-partie* at *The French Laundry* in Napa Valley, was named one of *Food and Wine Magazine's* 2005 Top Ten Young Chefs in the Country. And Chef-Owners Hugo Matheson and Kimbal Musk of *The Kitchen* Restaurant cooked at the prestigious James Beard House in August 2005.



*A pioneer in the burgeoning areas of natural and organic food companies, Boulder is home to White Wave, Celestial Seasonings, Horizon Organic Dairy, Rudi's Organic Bakery, Wild Oats and IZZE Beverage Company.*



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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:

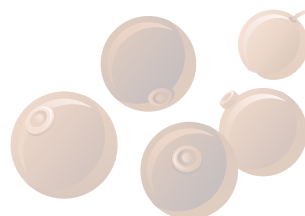
- Part-time culinary jobs arranged in conjunction with your studies
- Placement assistance throughout the culinary industry
- Resume writing and editing assistance
- Industry referrals
- Networking opportunities with alumni & industry professionals
- Use of Escoffier libraries and facilities



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

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 the career best for you.

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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 diverse and comprehensive industry experience.
- A culinary community of dedicated professionals
- Modern facilities in beautiful Boulder, Colorado



*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, Boulder, financial aid is available for those who qualify for the Culinary Arts Program. 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, Boulder 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.

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## Accreditation

The Boulder campus of the Auguste Escoffier School of Culinary Arts is accredited by the Accrediting Council for Continuing Education and Training (ACCET), and approved and regulated by the Colorado Department of Higher Education, Division of Private Occupational Schools.



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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 got the foundation to build my career. The Chef Instructors gave me real life tips I could never get from books. The school really cares about alumni. My co-workers are surprised by how often the school contacts me, and how much help the school has given me through my career. ”

Kim Boos | Executive Pastry Chef | Graduate

877-249-0305

<http://www.escoffier.edu>

Apply Online



Culinary School of the Rockies is accredited by the Accrediting Council for Continuing Education and Training (ACCET), and approved and regulated by the Colorado Department of Higher Education, Division of Private Occupational Schools.

Auguste Escoffier School of Culinary Arts – Boulder  
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