

AUGUSTE
ESCOFFIER[®]
SCHOOL OF CULINARY ARTS



**Supplement to the
Student Catalog 2015**

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CULINARY ARTS & PASTRY ARTS

Auguste Escoffier School of Culinary Arts SUPPLEMENT to the STUDENT CATALOG Vol. 21 2015

6020-B Dillard Circle Austin, Texas 78752

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**Current schedules, hours of operation, tuition, fees, listing of key faculty and staff,
the Advisory Committee members and the Trustees are contained in this
*Supplement to the Student Catalog.***



Auguste Escoffier School of Culinary Arts is accredited and/or approved by the following:

Council on Occupational Education

Texas Workforce Commission Career Schools and Colleges

American Culinary Federation Education Foundation for the Culinary Arts Program

World Association of Chef Societies

CULINARY ARTS & PASTRY ARTS
SUPPLEMENT to the STUDENT CATALOG
2015

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BOARD OF DIRECTORS

Jack Larson Chairman, Triumph Higher Education

Robert Saiz President and Chief Operating Officer,
Triumph Higher Education

FACULTY AND STAFF

Marcus McMellon

Campus Director

AESCA Campus Director Since:

2014

Years in Industry:

15

Education:

BBA Accounting, University of Texas at Austin

Texas Certified Public Accountant - 1993

Professional Background:

Chief Financial Officer – Education Futures Group,
LLC - Richardson, TX

Campus President – Sanford-Brown Institute-
Dallas, TX

VP of Finance and Operations – Le Cordon Bleu
College of Culinary Arts – Austin, TX

Member:

Disciples d' Escoffier International

Board Member – Career Colleges and Schools of
Texas

Tammie Barnhill

Pastry Chef Instructor

AESCA Instructor Since:

2011

Years in Industry:

10

Education:

Professional Culinary Arts Diploma, Auguste
Escoffier School of Culinary Arts

Professional Background:

Owner, Cake Artistry, established in 2002 – Midland, TX

Pastry Chef, Jaspers Restaurant – Austin, TX

Chef Eric Black

Culinary Chef Instructor

AESCA Instructor Since:

2014

Years in Industry:

20

Education:

A.O.S. Culinary Arts, The Culinary Institute of
America– Hyde Park, NY

Professional Background:

Corporate Chef, Cru a Food & Wine Bar – Dallas, TX

Sous Chef, Craft Restaurant – Dallas, TX

Chef, The Oakroom at the Seelbach Hotel –
Louisville, KY

Chef Natalie Dauterive, CEC

Culinary Chef Instructor

AESCA Instructor Since:

2007

Years in Industry:

25

Education:

A.O.S. Culinary Arts, The Culinary Institute of
America– Hyde Park, NY

Professional Background:

Chef/Butcher, John Dewar Co. – Newton, MA

Executive Chef, Café Lucia – Lennox, MA

Executive Chef, Olive Street Bistro – Shreveport, LA

Culinary Laboratory Demonstrator, Bossier Parish
Community College – Bossier City, LA

Member:

American Culinary Federation

Disciples d' Escoffier International

Chef Gregory Dishman

Culinary Chef Instructor

AESCA Instructor Since:

2010

Years in Industry:

25

Education:

Graduate, Culinary Program, Le Chef College – Austin, TX

Professional Background:

Owner/Chef, Edible Results Catering & Consulting – Austin, TX

Executive Chef Y Bar & Grill, St. Edwards University – Austin, TX

Backstage Culinary Director, Lollapalooza Festival, Austin City Limits Festival, Big State & Ziegfest

Sous Chef, Moondance Diner – Austin TX

Member:

American Culinary Federation

Chef Pablo Guerrero, CEC

Culinary Chef Instructor

AESCA Instructor Since:

2008

Years in Industry:

30

Education:

B.S. Hotel Administration, Escuela Mexicana De Turismo – Mexico City, Mexico

Cooking Program, Escuela Superior de Hosteleria y Turismo – Madrid, Spain

Professional Background:

Private Chef & Caterer – Austin, TX

Culinary School Director, Colegio Nacional Galapagos – Galapagos, Ecuador

General Manager, Finch Bay Eco-Hotel – Galapagos, Ecuador

Executive Chef, Angermeyer Point Restaurant – Galapagos, Ecuador

Cruise Director, Isabella II Cruise Ship – Galapagos, Ecuador

Author, *Manual Practico de Cocina* (culinary text)

Member:

Ecuador Chef Association

Culinary Academy of the Americas

WACS – Pan-American Forum of Professional Culinary Associations

Disciples d' Escoffier International

The Wine Guild of the United States

Chef Tracey Heffernan

Pastry Chef Instructor

AESCA Instructor Since:

2010

Years in Industry:

25

Education:

B.A., University of Texas – Austin, TX

Pastry Arts Diploma, Auguste Escoffier School of Culinary Arts – Austin, TX

Professional Background:

Corporate Executive Pastry Chef/Consultant, Real Food Daily Inc. – Los Angeles, CA

Corporate Executive Pastry Chef/Consultant, Zanzibar Café & Wine Bar – San Diego, CA

Executive Pastry Chef, Fonda San Miguel – Austin, TX

Kitchen Manager, Sterling Affairs Catering – Austin, TX

Member:

LEAP

John Hummel

Culinary Chef Instructor

AESCA Instructor Since:

2013

Years in Industry:

30

Education:

M.A., Theology, Christian Bible College & Seminary
– Independence, MO

B.A., Management & Human Relations, Mid-
America Nazarene University – Olathe, KS

Professional Background:

Executive Chef/Food Service Manager, Resort
Lifestyle Communities – Kansas City, MO

Executive Chef, North Kansas City Hospital – North
Kansas City, MO

Executive Chef, The University Club – Kansas City,
MO

Executive Chef, The Brass Heron at Wexford Place
– Kansas City, MO

Chef Robyn McArthur

Executive Chef

AESCA Instructor Since:

2013

Years in Industry:

25

Education:

B.A., University of Arkansas - Little Rock, AR

A.O.S. Culinary Arts, Johnson & Wales University -
Charleston, SC

Certificate in Patisserie, Lenotre - Plasir, France

Professional Background:

Owner/Chef, Caraway Café - Savannah, GA

Executive Chef, City Grill - Atlanta, GA

Roundsman/Lead Cook, Charleston Grill -

Charleston, SC Lead Line Cook, Spaule Restaurant
- Little Rock, AR Owner/Operator, Java Junction -
Little Rock, AR

Member:

American Culinary Federation Disciples d' Escoffier
International

Chef Robert McDonald

Culinary Chef Instructor

AESCA Instructor Since:

2014

Years in Industry:

20

Education:

BFA, Cinematography, Stephen F. Austin University
– Nacogdoches, TX

AAS, Culinary Arts, Le Cordon Bleu College of
Culinary Arts – Austin, TX

Professional Background:

Culinary Instructor, Manor ISD – Manor, TX

Culinary Instructor, Austin ISD – Austin, TX

Executive Chef, Root Cellar Café – San Marcos, TX

Line Chef, Warwick Melrose Hotel – Dallas, TX

Chef Will Packwood

Culinary Chef Instructor

Years in Industry:

25

Education:

AOS Culinary Arts, The Culinary Institute of
America – Hyde Park, NY

Professional Background:

Private Chef/Consultant, La Tavola – Austin, TX

Gourmet Specialist, Hardie's Fruit & Vegetable –
Austin, TX

Executive Chef/Owner, CIBO – Austin, TX

Executive Chef/Owner, 7 – Austin, TX

Executive Chef, Steinbock Villandro – Alto Adige,
Italy

Chef/Consultant, Valentino Portogruaro – Veneto,
Italy

Chef Jacquelyn Parchman

Pastry Chef Instructor

AESCA Instructor Since:

2014

Years in Industry:

20

Education:

AAS Food & Beverage Management, Le Chef – Austin, TX

Professional Background:

Pastry & Baking Chef Instructor, Le Cordon Bleu College of Culinary Arts – Austin, TX

Assistant Pastry Chef, Shoreline Grill – Austin, TX

Assistant Pastry Chef, Lakeway Inn Resort & Conference Center – Austin, TX

Member:

Certified Working Pastry Chef

American Culinary Federation

Chef Uyen Pham

Culinary Chef Instructor

AESCA Instructor Since:

2011

Years in the Industry:

15

Education:

A.O.S. Culinary Institute of America – Hyde Park, NY

M.Ed. University of Houston – Houston, TX

B.S. University of Houston – Houston, TX

Professional Background:

Guest Instructor, Whole Foods Market & Central Market – Austin, TX

Executive Chef/Owner, Dumpling Dojo – Seattle, WA

Personal & Private Chef – New York, NY & Seattle, WA

Captain/Bartender, Avoce Restaurant, Gotham Bar & Grill, Union Square Café, Gilt Restaurant, Annisa Restaurant – New York, NY

Member:

American Culinary Federation

Slow Food USA

Women Chefs & Restaurateurs (WCR)

Chef Stephen J. Rafferty, CEC

Culinary Chef Instructor

AESCA Instructor Since:

2002

Years in Industry:

40

Education:

A.O.S. Culinary Arts, The Culinary Institute of America – Hyde Park, NY

Professional Background:

Owner/Catering Chef, Yellow Submarine Foods – Austin, TX

R & D Chef, Sun Mountain Foods – Manor, TX

Chef Consultant, Canyon of the Eagles Resort – Burnet, TX

Executive Chef, The Oasis Restaurant (American, Tex Mex) – Austin, TX

P.M. Chef, The Beverly Pavilion Hotel – Beverly Hills, CA

Member:

American Culinary Federation

Pavla Van Bibber

Pastry Chef Instructor

AESCA Instructor Since:

2011

Years in Industry:

27

Education:

French Pastry School Advanced Classes Classes – Austin, TX

Advanced Pastry Class with Chef Jacquy Pfeiffer Classes – Austin, TX

Professional Background:

Pastry Chef, Westwood Country Club – Austin, TX

Pastry Chef, Lakeway Inn & Conference Center – Austin, TX

Pastry Chef, Aramark at University of Texas at Austin – Austin, TX

Pastry Chef, Dolazal Bakery – Zlinn, Czech Republic

ANN DERRICK
Director of Career Services

Education:

B.B.A., Texas A&M University – Commerce, TX

Professional Background:

Associate Director of Career Services, DeVry University – Austin, TX

Senior Lender Consultant, Texas Guaranteed Student Loan Corporation – Round Rock, TX

Education Liaison/Advising Specialist, Austin Community College – Austin, TX

DEBORAH LOVE
Director of Admissions

Education:

Community College of Allegheny County – Pittsburgh, PA

Professional Background:

Senior Director of Admissions, National University College – San Juan, Puerto Rico

Regional Director of Admissions, Southern Technical University – Orlando, FL

Online Vice-Chancellor of Admissions, Jones International University – Denver, CO

Vice-President of Admissions and Marketing, International Academy of Design & Technology – Pittsburgh, PA

LARRESIA WHITTEN
Director of Student Finance

Education:

Bachelor of Commerce – Business, Schreiner University – Kerrville, TX

Professional Background:

Manager of Default Management, Career Education Corporation – Austin, TX

Quality Assurance and Default Management, Le Cordon Bleu College of Culinary Arts – Austin, TX

Director of Student Finance, Le Cordon Bleu College of Culinary Arts – Austin, TX

Director of Finance, ITT Technical Institute – San Antonio, TX

MARY REARDON
Business Manager

Education:

B.B.A. - University of Texas - Austin, TX

Professional Background:

Business Operations Manager, Sanford Brown College - Austin TX

Finance Manager, Le Cordon Bleu College of Culinary Arts - Austin, TX

AMY DeLAY
Registrar/Compliance Director

Education:

B.S. International Business – LeTourneau University, Longview, TX

Professional Background:

Registrar, Sanford Brown College – Austin, TX

Bookstore Manager, Le Cordon Bleu College of Culinary Arts – Austin, TX

Student Services Coordinator, Le Cordon Bleu College of Culinary Arts – Austin, TX

INSTRUCTIONAL STAFF

The Auguste Escoffier School of Culinary Arts is dedicated to excellence and tradition in culinary education. We encourage faculty and staff to continue learning and participate in activities that improve the quality of AESCA offerings.

ADVISORY BOARD

A team of industry professionals makes up the Auguste Escoffier School of Culinary Arts' advisory committees. They oversee the School's policies and procedures to ensure that we meet the changing needs of this dynamic industry.

ADVISORY BOARD

Occupational Board	Marcus	McMellon	Campus Director
Occupational Board	Robyn	McArthur	Executive Chef
Occupational Board	Ann	Derrick	Director of Career Services
Occupational Board	Amy	DeLay	Registrar & Compliance Manager
Occupational Board	Valerie	Broussard	Forager & Consultant, Valerie Broussard Consulting
Occupational Board	Bekki	Callaway	Farmer/Owner, Skinny Lane Farm
Occupational Board	Jaime	Chozet	Chef, William Chris Vineyards
Occupational Board	Troy	Knapp	Executive Chef, The Driskill Grill
Occupational Board	Sandi	Reinlie	Pastry Chef, Enoteca & Vespaio
Institutional Board	Jennifer	Bartos	Owner, Make it Sweet
Institutional Board	Randy	Bartos	Owner, Make it Sweet
Institutional Board	Sandi	Reinle	Pastry Chef, Enoteca & Vespaio
Institutional Board	Michael	Erickson	High School Culinary Educator, Connally High School
Institutional Board	Damon	Holditch	Owner, Marquee Event Group
Institutional Board	Becky	Holditch	Owner, Marquee Event Group

Program Schedule 2015 – Culinary Arts Diploma Program

Start	In-School Instruction End Date	Program End Date	Days
January 12, 2015 - AM/MD	August 2015	October 2015	Monday-Friday
February 23, 2015 - MD/PM	September 2015	December 2015	Monday-Friday
April 6, 2015 - AM/PM	November 2015	January 2016	Monday-Friday
May 18, 2015 - AM/PM	December 2015	March 2016	Monday-Friday
July 6, 2015 - AM/MD	February 2016	April 2016	Monday-Friday
August 17, 2015 - AM/MD/PM	March 2016	June 2016	Monday-Friday
September 28, 2015 - MD/PM	May 2016	July 2016	Monday-Friday
November 9, 2015 - AM	June 2016	September 2016	Monday-Friday

Program Schedule 2015 – Pastry Arts Diploma Program

Start	In-School Instruction End Date	Program End Date	Days
January 12, 2015 - PM	July 2015	August 2015	Monday-Friday
February 23, 2015 - MD	August 2015	October 2015	Monday-Friday
April 6, 2015 - AM	September 2015	November 2015	Monday-Friday
May 18, 2015 - MD	November 2015	January 2016	Monday-Friday
July 6, 2015 - PM	January 2016	February 2016	Monday-Friday
August 17, 2015 - MD	February 2016	April 2016	Monday-Friday
September 28, 2015 - AM	March 2016	May 2016	Monday-Friday
November 9, 2015 - MD	May 2016	July 2016	Monday-Friday

Program Sessions

Culinary Arts Diploma Program (1205 Clock Hours)

Pastry Arts Diploma Program (903 Clock Hours)

Sessions	Start	End
Morning Session	7:00 a.m.	1:00 p.m. (M-F)
Midday Session	12:00 p.m.	6:00 p.m. (M-F)
Evening Session	5:00 p.m.	11:00 p.m. (M-F)

Each Session listed above is comprised of multiple classes for which there is a 10 minute break for each 50 minutes of instruction (class time).

Schedules are subject to change depending on availability, and enrollment

CULINARY ARTS DIPLOMA PROGRAM

TUITION AND FEES

Tuition:	<u>\$ 24,400.00</u>
Lab and Media Services Fees:	<u>\$ 1,000.00</u>
Uniform:	<u>\$ 300.00</u>
Tool Kit:	<u>\$ 750.00</u>
Textbooks:	<u>\$ 700.00</u>
Application fee:	<u>\$ 50.00</u>
Total Cost of Program:	<u>\$ 27,200.00</u>

CULINARY TEXTBOOKS

- *On Cooking*, Sarah Labensky, New Jersey: Pearson Education, 2010, 5th Edition
- *On Food and Cooking*, Harold McGee, Scribner Publishing, Revised Edition
- *ServSafe® Essentials*, National Restaurant Association 6th Edition (National Exam included)
- *Le Guide Culinaire*, Auguste Escoffier, 5th edition, 2011, John Wiley and Sons
- *Omnivores Dilemma: A Natural History of Four Meals*, Michael Pollan, 2006 Penguin Press

CULINARY UNIFORMS

Uniforms must be cleaned, pressed, and in good condition at all times. A complete uniform includes a school issued student chef coat, school issued pants, cap, apron, black leather shoes, pocket thermometer (pen and small note pad suggested). No deviations are allowed.

ServSafe® – is a registered trademark of the National Restaurant Association Educational Foundation, and used under license by National Restaurant Association Solutions, LLC, a wholly owned subsidiary of the National Restaurant Association.

PASTRY ARTS DIPLOMA PROGRAM

TUITION AND FEES

Tuition:	\$ 20,200.00
Lab and Media Services Fees:	\$ 1,000.00
Uniform:	\$ 225.00
Tool Kit:	\$ 750.00
Textbooks:	\$ 225.00
Application fee:	\$ 50.00
Total Cost of Program:	\$ 22,450.00

PASTRY TEXTBOOKS

- *ServSafe Essentials*, National Restaurant Association 5th Edition (National Exam included)
- *Professional Baking*, Wayne Gisslen, 6th Edition, Wiley

PASTRY UNIFORMS

Uniforms must be cleaned, pressed, and in good condition at all times. A complete uniform includes a school issued student chef coat, school issued student pants, cap, apron black leather shoes, pocket thermometer (pen and small note pad suggested). No deviations are allowed.

2015 CALENDAR

January 12, 2015:	CLASSES RESUME
January 19, 2015:	SCHOOL HOLIDAY - Dr. Martin Luther King Day
April 3, 2015:	NO CLASSES - Spring Holiday Break
April 17, 2015:	NO CLASSES - Faculty In-Service Day
May 25, 2015:	SCHOOL HOLIDAY - Memorial Day
June 29, 2015 - July 5, 2015:	SUMMER BREAK
July 6, 2014:	CLASSES RESUME
August 14, 2015:	NO CLASSES - Faculty In-Service Day
September 7, 2015:	SCHOOL HOLIDAY - Labor Day
October 12, 2015:	NO CLASSES - Faculty In-Service Day
November 26, 2015 - November 27, 2015:	SCHOOL HOLIDAY - Thanksgiving
December 22, 2015 - January 10, 2016:	WINTER BREAK
January 11, 2016:	CLASSES RESUME

TRUE AND CORRECT STATEMENT

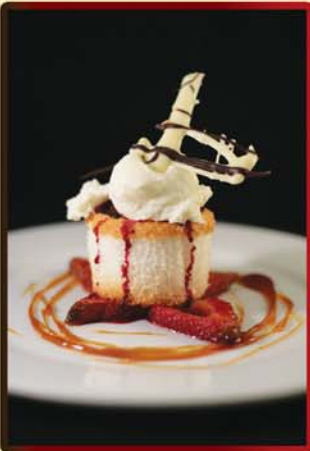
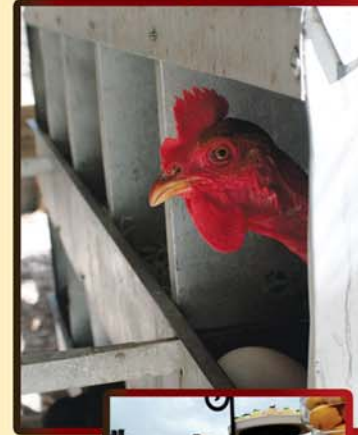
The information contained in this Catalog is True and Correct to the best of my knowledge.

A handwritten signature in cursive script, reading "Marcus McMillon", written over a horizontal line.

Signature of Authorized School Official







AUGUSTE
ESCOFFIER
 SCHOOL OF CULINARY ARTS

For more information about the
 Auguste Escoffier Schools of Culinary Arts:

6020-B Dillard Circle Austin, TX 78752

P: 512.451.5743 • F: 512.467.9120

Toll Free: 866.552.2433

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.

