Supplement to the Student Catalog 2015
Volume 21, Created 1/99, Rev. 5/26/15
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
(512) 451-5743 Office • (512) 467-9120 Facsimile • 866-552-CHEF (2433) Toll-Free

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
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</table>
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

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 Hosterleria 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  
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 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 & Restauranteurs (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 Jacqy 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

<table>
<thead>
<tr>
<th>Occupational Board</th>
<th>Marcus McMellon</th>
<th>Robyn McArthur</th>
<th>Ann Derrick</th>
<th>Amy DeLay</th>
<th>Valerie Broussard</th>
<th>Bekki Callaway</th>
<th>Jaime Chozet</th>
<th>Troy Knapp</th>
<th>Sandi Reinlie</th>
<th>Michael Erickson</th>
<th>Damon Holditch</th>
<th>Becky Holditch</th>
</tr>
</thead>
<tbody>
<tr>
<td>Campus Director</td>
<td></td>
<td>Executive Chef</td>
<td>Director of Career Services</td>
<td>Registrar &amp; Compliance Manager</td>
<td>Forager &amp; Consultant, Valerie Broussard Consulting</td>
<td>Farmer/Owner, Skinny Lane Farm</td>
<td>Chef, William Chris Vineyards</td>
<td>Executive Chef, The Driskill Grill</td>
<td>Pastry Chef, Enoteca &amp; Vespaio</td>
<td>High School Culinary Educator, Connally High School</td>
<td>Owner, Marquee Event Group</td>
<td>Owner, Marquee Event Group</td>
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### Program Schedule 2015 – Culinary Arts Diploma Program

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

### Program Schedule 2015 – Pastry Arts Diploma Program

<table>
<thead>
<tr>
<th>Start</th>
<th>In-School Instruction End Date</th>
<th>Program End Date</th>
<th>Days</th>
</tr>
</thead>
<tbody>
<tr>
<td>January 12, 2015 - PM</td>
<td>July 2015</td>
<td>August 2015</td>
<td>Monday-Friday</td>
</tr>
<tr>
<td>February 23, 2015 - MD</td>
<td>August 2015</td>
<td>October 2015</td>
<td>Monday-Friday</td>
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<tr>
<td>April 6, 2015 - AM</td>
<td>September 2015</td>
<td>November 2015</td>
<td>Monday-Friday</td>
</tr>
<tr>
<td>May 18, 2015 - MD</td>
<td>November 2015</td>
<td>January 2016</td>
<td>Monday-Friday</td>
</tr>
<tr>
<td>July 6, 2015 - PM</td>
<td>January 2016</td>
<td>February 2016</td>
<td>Monday-Friday</td>
</tr>
<tr>
<td>August 17, 2015 - MD</td>
<td>February 2016</td>
<td>April 2016</td>
<td>Monday-Friday</td>
</tr>
<tr>
<td>September 28, 2015 - AM</td>
<td>March 2016</td>
<td>May 2016</td>
<td>Monday-Friday</td>
</tr>
<tr>
<td>November 9, 2015 - MD</td>
<td>May 2016</td>
<td>July 2016</td>
<td>Monday-Friday</td>
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## Program Sessions

**Culinary Arts Diploma Program (1205 Clock Hours)**

**Pastry Arts Diploma Program (903 Clock Hours)**

<table>
<thead>
<tr>
<th>Sessions</th>
<th>Start</th>
<th>End</th>
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<tbody>
<tr>
<td>Morning Session</td>
<td>7:00 a.m.</td>
<td>1:00 p.m. (M-F)</td>
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<tr>
<td>Midday Session</td>
<td>12:00 p.m.</td>
<td>6:00 p.m. (M-F)</td>
</tr>
<tr>
<td>Evening Session</td>
<td>5:00 p.m.</td>
<td>11:00 p.m. (M-F)</td>
</tr>
</tbody>
</table>

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

CULINARY TEXTBOOKS


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

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost</th>
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<tbody>
<tr>
<td>Tuition</td>
<td>$20,200.00</td>
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<tr>
<td>Lab and Media Services Fees</td>
<td>$1,000.00</td>
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<tr>
<td>Uniform</td>
<td>$225.00</td>
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<tr>
<td>Tool Kit</td>
<td>$750.00</td>
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<tr>
<td>Textbooks</td>
<td>$225.00</td>
</tr>
<tr>
<td>Application fee</td>
<td>$50.00</td>
</tr>
<tr>
<td><strong>Total Cost of Program</strong></td>
<td><strong>$22,450.00</strong></td>
</tr>
</tbody>
</table>

PASTRY TEXTBOOKS

- ServSafe Essentials, National Restaurant Association 5th Edition (National Exam included)

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.

Signature of Authorized School Official
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.