



CATALOG ADDENDUM

November 2015

KEY ADMINISTRATIVE STAFF AND FACULTY

Kirk T. Bachmann	Campus President
Vivienne Nolan	Director of Admissions - Residential
Cyndy Amaloo	Director of Financial Aid - Residential
Leona Williams	Business Office Manager
Pamela Palmer	Director of Career Services - Residential
Patricia Souza	Director of Career Services - Distance Learning
Rhonda Anderson	Registrar/Compliance Manager - Residential
Shannon Marzano	Director of Admissions - Distance Learning
Alisia Marquez	Student Finance Representative - Distance Learning
Pat Hagan	Registrar - Distance Learning
Steven Nalls	Lead Chef Instructor
Michael Scott	Lead Chef Instructor
Ashlea Tobeck	Lead Chef Instructor
Graham Mitchell	Lead Chef Instructor - Distance Learning
Tom Beckman	Chef Instructor - Distance Learning
Amy DeWitt	Chef Instructor
Jesper Jonsson	Chef Instructor
Jonathan Knight	Chef Instructor
Anne Lanute	Chef Instructor - Distance Learning
Marcello Marino	Chef Instructor
Kyle Marston	Chef Instructor
John Percarpio	Chef Instructor
Michael Reyes	Chef Instructor - Distance Learning
Janet Rorschach	Chef Instructor – Distance Learning
Carlos Ruiz	Chef Instructor
Bob Scherner	Chef Instructor
Marla Simon	Chef Instructor
Chuck Stober	Chef Instructor
Dan Widmann	Chef Instructor

CALENDARS

2016 Program Calendar

Residential Diploma Programs: Culinary Arts & Pastry Arts

Start Date	Anticipated Completion Date: Culinary Arts	Anticipated Completion Date: Pastry Arts
January 11, 2016	September 9, 2016	August 26, 2016
February 22, 2016	October 21, 2016	October 7, 2016
April 4, 2016	January 27, 2017	November 18, 2016
May 16, 2016	March 17, 2017	January 20, 2017
July 5, 2016	April 21, 2017	March 17, 2017
August 15, 2016	June 9, 2017	April 7, 2017
September 26, 2016	July 21, 2017	May 26, 2017
November 7, 2016	September 8, 2017	July 7, 2017

Distance Learning Certificate Program in Escoffier Online Culinary Arts Fundamentals

Start Date	Anticipated Completion Date:
January 13, 2016	February 21, 2017
February 24, 2016	April 4, 2017
April 6, 2016	May 16, 2017
May 18, 2016	June 27, 2017
July 6, 2016	August 15, 2017
August 17, 2016	September 26, 2017
September 28, 2016	November 7, 2017
November 9, 2016	December 19, 2017

2015/2016 Student Holiday Schedule*

Thanksgiving Holiday	November 26-27, 2015**
2015 Winter Break	December 22, 2015-January 10, 2016**
No Classes (Faculty In-Service)	January 18, 2016
No Classes (Faculty In-Service)	March 25, 2016
No Classes (Faculty In-Service)	May 13, 2016
Memorial Day	May 30, 2016**
2016 Summer Break	June 25 – July 4, 2016**
Labor Day	September 5, 2016**
No Classes (Faculty In-Service)	November 4, 2016
Thanksgiving Holiday	November 24-25, 2016**
2016 Winter Break	December 20, 2016-January 8, 2017**

* The holiday schedule may not be observed for students in Industry Externship courses. Distance Learning students will still have access to the Online Campus during holidays and scheduled breaks.

** Distance Learning Support will not be available on the following: November 26-27, 2015, December 25-26, 2015, January 1, 2016, May 30, 2016, September 5, 2016, November 24-25, 2016, & December 24-26, 2016

TUITION AND FEES SCHEDULE *(Effective June 1, 2015)*

RESIDENTIAL PROGRAMS:

Diploma Program in Culinary Arts

66 Quarter Credits/1205 Clock Hours

Length of Program: 40 Weeks

Tuition and Fees

Tuition:	\$ <u>25,400.00</u>
Equipment/Supplies/Books (non-refundable):	\$ <u>1,750.00</u>
Application fee (non-refundable):	\$ <u>50.00</u>
Total Cost of Program:	\$ <u>27,200.00</u>

Note: Equipment/Supplies/Books amount are subject to change

Diploma Program in Pastry Arts

46 Quarter Credits/903 Clock Hours

Length of Program: 32 Weeks

Tuition and Fees

Tuition:	\$ <u>21,200.00</u>
Equipment/Supplies/Books (non-refundable):	\$ <u>1,200.00</u>
Application fee (non-refundable):	\$ <u>50.00</u>
Total Cost of Program:	\$ <u>22,450.00</u>

Note: Equipment/Supplies/Books amount are subject to change

DISTANCE LEARNING PROGRAMS (Online):

Certificate Program in Escoffier Online Culinary Arts Fundamentals

52 Quarter Credits/745 Clock Hours

Length of Program: 54 Weeks

Tuition and Fees:

Tuition: \$ 9,900.00

Application fee (non-refundable): \$ 50.00

Total Cost of Program: \$ **9,950.00**

Note: Books, supplies, and equipment issued by the institution to the student are included in the tuition cost.

ADDITIONAL FEES:

Books/Tools/Equipment (Residential): Uniforms, tools, and books for residential programs are issued at Orientation. The listing of books required for the program including ISBN and other information are available on the Online Campus.

Books/Tools/Equipment (Distance Learning): Toolkits, uniforms, and other materials sent after the 5-day cancellation period has elapsed are generally nonrefundable. Students cancelling after the 5-day cancellation period but before their start date will be afforded 7 calendar days to postmark a return of an unopened tool kit. Students should contact their Admissions Representative if they have any questions about the toolkit or any other institutionally-provided materials. Students will have access to a full list of needed course supplies upon enrollment; however, the most current supply list will be accessible as part of the course resources at least 1 week prior to the start of each program course. Students are responsible for having all required equipment and are encouraged to check the current supply list prior to beginning each course to ensure they have all needed materials.

Retake Fees:

The following retake fees apply:

- \$35 to make up a class (clock hour programs)
- \$35 to retake Serv Safe Exam
- \$750 to retake any course (residential courses)
- Distance Learning Courses:
 - \$500 to retake any practical (CA prefix) courses
 - \$100 to retake CE115
 - \$250 to retake any other core lecture (CE prefix) courses

Fees must be paid to the business office at the time of retake of classes, Serv Safe Exam and/or repeating a course.

CATALOG UPDATES:

Admissions Requirements: *Replaces Section on Page 8*

- Must be a minimum of 16 years of age
- Application for Admission
- AESCA Enrollment Agreement (inclusive of written permission of parent or guardian if under 18)
- Proof of High School Completion or Equivalent (prior to your expected start date)
 - High School Diploma
 - GED
 - Official College Transcript from a Completed Associate or Higher Degree Program
 - State Approved Home School Certificate of Completion
- Admissions Interview
- Application Fee - (see Catalog Addendum for current fee) or approved Fee Waiver and documentation*
- FERPA Release Form

* Application fee waivers are available for students previously attending another Escoffier school or Escoffier program, Active and Honorably Discharged Military Personnel, or those with high school-issued waivers where applicable

Course Descriptions – Escoffier Online Culinary Fundamentals: *Replaces Entry on Page 22*

CA102 - Culinary Concepts and Foundations

This course begins with food safety and sanitation, then acquaints students with other aspects of the professional kitchen. Students learn foundational cooking techniques while cultivating their understanding of flavors. Culinary terminology, the use and effect of heat, and seasoning principles are taught in this course. Students learn about common tools, utensils, and equipment. This course also includes fundamental knife skills, cutting techniques, and the concept of mise en place.

Theory/Lecture hours: 45; Lab hours: 40; Total contact hours: 85;

Total Quarter Credit Hours: 6

Prerequisite: None