



CULINARY ARTS & PASTRY ARTS

Auguste Escoffier School of Culinary Arts SUPPLEMENT to the STUDENT CATALOG

2018

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Current schedules, hours of operation, tuition, fees, listing of key staff and faculty,
and the Advisory Committee members 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
Texas Higher Education Coordinating Board
American Culinary Federation Education Foundation (Culinary Arts Program)
World Association of Chef Societies

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FACULTY AND STAFF

ADMINISTRATION

Marcus McMellon

Campus President

AESCA Campus President Since:

2014

Years in Industry:

15

Education:

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

Professional Background:

Chief Financial Officer, Education Futures Group, LLC. – Dallas, TX Campus

President, Sanford-Brown College – Dallas TX

Vice President of Finance – Le Cordon Bleu College of Culinary Arts – Austin TX

Member:

Disciples d'Escoffier International

Board Member – Career Colleges and Schools of Texas

Ann Derrick

Director of Career Services

Education:

B.B.A., Office Management, 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

David R. Norris

Director of Admissions

Education

B.B.A., Management - American InterContinental University, Hoffman Estates, IL

M.B.A., Management - American InterContinental University, Hoffman Estates, IL

M.B.A., Accounting and Finance - American InterContinental University, Hoffman Estates, IL

Vice President of Admissions, Career Education Corporation – Los Angeles, CA

Campus Director of Admissions, Career Education Corporation – Chicago, IL

Campus Director of Admissions, Colorado Technical University – Hoffman Estates, IL

Senior Admissions Advisor, Colorado Technical University – Hoffman Estates, IL

Amy Pattelli

Registrar/Compliance Manager

Education:

B.S., Economics – Northern Illinois University, Dekalb, IL

Professional Background:

Director of Strategic Sourcing – Academic Supplies, Career Education Corporation – Hoffman Estates, IL
Vice President of Operations – Words of Wisdom, Career Education Corporation – Hoffman Estates, IL
Senior Director of Operations – Words of Wisdom, Career Education Corporation – Hoffman Estates, IL
Director of Procurement – Online Division, Career Education Corporation – Hoffman Estates, IL
Adjunct Instructor, Oakton Community College – Des Plaines, IL

Mary Reardon

Director of Business Operations

Education

B.B.A., Business Administration – 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

Christian Rodriguez

Associate Director of Admissions

Education

Executive M.B.A., Business Administration – Colorado Technical University, Colorado Springs, CO

Professional Background

Senior Admissions Representation, Southern Technical College, Sanford, FL
Senior Admissions Representative, International Academy of Design & Technology, Orlando, FL
Senior Military Representative, Colorado Technical University Online, Hoffman Estates, IL

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

FACULTY

Chef Robyn McArthur

Executive Chef

AESCA Executive Chef 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:

Disciples d'Escoffier International

Slow Food USA

Farm and Ranch Freedom Alliance (FARFA)

Family, Career and Community Leaders of America (FCCLA)

Heifer International

Chef Tammie Barnhill

Lead Chef Instructor (Pastry)

AESCA Instructor Since: 2011

Years in Industry: 27

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

Lead Chef Instructor (Culinary)

AESCA Instructor Since: 2014

Years in Industry: 25

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 John Hummel

Lead Chef Instructor (Culinary)

AESCA Instructor Since: 2013

Years in Industry: 21

Education

B.A., Management & Human Relations, Mid-America Nazarene University – Olathe, KS M.A.,
Theology, Christian Bible College & Seminary – Independence, MO

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 Stephen J. Rafferty, CEC

Lead Chef Instructor (Culinary)

AESCA Instructor Since: 2002

Years in Industry: 35

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 -- Austin, TX,
P.M. Chef, The Beverly Pavilion Hotel -- Beverly Hills, CA,

Member:

American Culinary Federation
Disciples d' Escoffier International

Chef Gary Ackerman, CEC, FMP

Chef Instructor (Culinary)

AESCA Instructor Since: 2015

Years in Industry: 30

Education:

Certificate in Escoffier Online Culinary Arts Fundamentals, Auguste Escoffier School of Culinary Arts – Boulder, CO
A.A.S., Culinary Arts, Auguste Escoffier School of Culinary Arts – Austin, TX

Professional Background:

Chef/Dining Services Director, Silverado Senior Care – Bee Cave, TX
Chef Instructor, Le Cordon Bleu College of Culinary Arts – Austin, TX
Chef/Owner, Gary O's – Bulverde, TX
Chef, Emily Morgan Hotel at the Alamo – San Antonio, TX
Executive Chef, Cappy's Restaurant – San Antonio, TX

Executive Sous Chef, La Provence – San Antonio, TX
Sous Chef, La Mansion del Rio – San Antonio, TX
Chef, Special Affairs Catering – San Antonio, TX

Member:

American Culinary Federation

Chef Cara Anam, CEPC, FMP

Chef Instructor (Pastry)

AESCA Instructor Since: 2017

Years in Industry: 28

Education:

A.A.S., University of Southern New Hampshire

Professional Background:

Chef Instructor, Le Cordon Bleu College of Culinary Arts - Austin, TX
Corporate Pastry Chef, Wolfgang Puck's Cafes - Hollywood, CA
Co-Pastry Chef, Granita Restaurant – Malibu, CA
Assistant Pastry Chef, Mansion on Turtle Creek – Dallas, TX

Member:

American Culinary Federation

Chef Clif Dickerson, CEC

Chef Instructor (Culinary)

AESCA Instructor Since: 2016

Years in Industry: 22

Education:

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

Professional Background:

Chef Instructor, Le Cordon Bleu College of Culinary Arts – Austin, TX
Culinary Arts Instructor, Del-Valle Independent School District – Austin, TX
Executive Chef, Sodexo / Marriott – Austin, TX
Banquet Sous, Omni Hotel – Austin, TX
Head Banquets Chef, Headliners Club – Austin, TX
Line Chef, The Mansion on Turtle Creek – Dallas, TX

Member:

American Culinary Federation

Chef Pablo Guerrero, CEC

Chef Instructor (Culinary)

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:

American Culinary Federation Disciples d' Escoffier
International Ecuador Chef Association
Culinary Academy of the Americas
WACS - Pan-American Forum of Professional Culinary Associations
The Wine Guild of the United States

Chef Molly Mills

Chef Instructor (Culinary)

AESCA Instructor Since: 2016

Years in Industry: 23

Education:

A.A.S, Culinary Arts, Le Cordon Bleu College of Culinary Arts – Austin, TX
B.S., Journalism, Texas A&M University – College Station, TX

Professional Background:

Executive Chef / Owner, The Vanilla Orchid – Austin, TX
Executive Chef, Rapids Camp Lodge – King Salmon, AK
Executive Chef, Poronui Ranch – Taupo, New Zealand
Marketing/Sales, Sysco Food Service – Austin, TX
Event Chef, Hudsons on the Bend – Austin, TX
Line & Event Chef, Jeffrey's of Austin – Austin, TX
Line & Event Chef, Four Seasons – Houston, TX

Chef Scott Moore

Chef Instructor (Culinary)

AESCA Instructor Since: 2017

Years in Industry: 16

Education:

A.A.S, Culinary Arts, Texas Culinary Academy – Austin, TX

Professional Background:

Kitchen Supervisor, Eurest – Austin, TX
Banquet Chef, Archer Hotel – Austin, TX
Executive Chef, Intercontinental Steven F. Austin Hotel – Austin, TX

Private Chef, Private Family – West Lake Hills, TX
Fine Dining Chef / Banquet Chef / AM Sous Chef, AT&T Center at UT – Austin, TX
Line Cook, Driskill Hotel – Austin, TX

Member:

American Culinary Federation

Chef Miguel Olmedo

Chef Instructor (Culinary)

AESCA Instructor Since: 2016

Years in Industry: 33

Education:

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

Professional Background:

Executive Chef, Lakeway Resort and Spa – Austin, TX
Executive Chef, Provident Crossings – Round Rock, TX
Executive Chef, Midwest Regional Hospital/Morrison Healthcare, Oklahoma City, OK
Executive Chef, Langston University/Sodexo, Langston OK
Executive Chef, Embassy Suites, Norman, OK
Executive Sous Chef, Chateau on the Lake Branson, Branson, MO
Executive Chef, Lakeway Inn Conference and Resort, Austin, TX
Sous Chef, Tarrytown House, Tarrytown, NY

Member:

American Culinary Federation
Texas Capital Chef's Association

Chef Lyndsay Orton-Perez

Chef Instructor (Culinary)

AESCA Instructor Since: 2017

Years in Industry: 15

Education:

A.A.S, Culinary Arts, Art Institute of Houston – Houston, TX
B.T., Hospitality Management, New York College of Technology (CUNY) – New York, NY
M.B.A., Sustainable Food Systems, Marylhurst University – Marylhurst, OR
C.G.W. (Certification in Grant Writing), American Grant Writer's Association – Winter Haven, FL

Professional Background:

Chef Instructor, Le Cordon Bleu College of Culinary Arts – Austin, TX
Freelance / Wedding Caterer, Royal Fig – Austin, TX
Office Manager / Food Justice Advocate, Green Gate Farm – Austin, TX
Sous Chef, Print Restaurant & Press Lounge / Ink 48 Hotel – New York City, NY
Stagier, CFA Mederic – Paris, France
Stagier, Hotel de Bastard – Lectoure, France
Chef de Partie, Sax Fifth Avenue – New York City, NY
Executive Chef, Port Royal Ocean Resort – Port Aransas, TX

Chef Jacquelyn B. Parchman, CWPC, FMP

Chef Instructor (Pastry)

AESCA Instructor Since:

2014

Years in Industry: 19

Education:

A.A.S., Food/Beverage Management, Le Chef – Austin, TX

Professional Background:

Production Manager, New World Bakery – Kyle, TX

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

Chef, Marriott International – Austin, TX

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

Member:

American Culinary Federation

Chef Greg Ritter

Chef Instructor (Culinary)

AESCA Instructor Since:

2016

Years in Industry: 22

Education:

A.O.S., California Culinary Academy - San Francisco, CA

Professional Background:

Kitchen Manager, Hayes Street Grill, San Francisco, CA

Chef de Tournant, Postrio, San Francisco, CA

Event Chef, Now We're Cooking Catering, San Francisco, CA

Member:

Member Food Management Professionals

Chef Pavla Van Bibber

Chef Instructor (Pastry)

AESCA Instructor Since: 2011

Years in Industry: 27

Education:

High School Diploma

French Pastry School Advanced Classes – Austin, TX Advanced

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

Pastry Chef, Dolazal Bakery – Zlinn, Czech Republic

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 committee. Due to the specific scope of the School, the AESCA Advisory Board members serve as both occupational and institutional advisors. In addition to providing review and input on curriculum, they oversee the School's policies and procedures to ensure that we meet the changing needs of this dynamic industry.

ADVISORY BOARD

First Name	Last Name	Position	Committee
Marcus	McMellon	Campus President	Culinary & Pastry
Robyn	McArthur	Executive Chef	Culinary & Pastry
Ann	Derrick	Director of Career Services	Culinary & Pastry
Amy	Pattelli	Registrar & Compliance Manager	Culinary & Pastry
Jennifer & Randy	Bartos	Retail Owners: All- in-One Bake Shops	Pastry
Chad	Blunston	Executive Chef, JW Marriott Austin	Culinary & Pastry
Bekki	Callaway	Farmer/Owner, Skinny Lane Farm	Culinary
Scott	Calvert	Owner / Executive Chef, The Cake Plate	Pastry
Jaime	Chozet	Corporate Executive Chef, Iron Cactus Group	Culinary
Kitty	Crider	Retired Food Writer	Culinary
Michael	Erickson	High School Culinary Educator	Culinary
Kimberly	Granato	Executive Chef Central Texas Food Bank	Culinary
Damon	Holditch	Retired Event Group Owner	Culinary
Lori	Schneider	Chief Cupcake Officer, The Cupcake Bar	Pastry
Pascal	Simon	Owner, Pastry Chef at Bake Austin	Pastry

PROGRAM SCHEDULES 2018

Note that for all programs, on-campus courses meet Monday – Friday. The schedule for the externship courses will be determined with the externship property and the student as part of the externship agreement.

The Anticipated Externship Start Dates and Anticipated Program Completion Dates may change based on schedule of course offerings and the need for a student to retake a course.

CULINARY ARTS (DIPLOMA PROGRAM) (36 weeks/940 clock hours/51 quarter credit hours)

Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
January 8, 2018	July 9, 2018	September 28, 2018
February 19, 2018	August 20, 2018	November 9, 2018
April 9, 2018	October 1, 2018	December 21, 2018

CULINARY ARTS (DIPLOMA PROGRAM) (30 weeks/760 clock hours/44 quarter credit hours)

Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
May 21, 2018	November 12, 2018	December 21, 2018
July 9, 2018	January 7, 2019	February 15, 2019
August 20, 2018	February 18, 2019	March 29, 2019
October 1, 2018	April 8, 2019	May 17, 2019
November 12, 2018	May 20, 2019	June 28, 2019

CULINARY ARTS (ASSOCIATE OF APPLIED SCIENCE DEGREE PROGRAM) (60 weeks/1340 clock hours/90 quarter credit hours)

Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
January 8, 2018*	January 7, 2019	March 29, 2019
February 19, 2018*	February 18, 2019	May 17, 2019
April 9, 2018*	April 8, 2019	June 28, 2019
May 21, 2018*	May 20, 2019	August 16, 2019
July 9, 2018	July 8, 2019	September 27, 2019
August 20, 2018	August 19, 2019	November 8, 2019
October 1, 2018	September 30, 2019	December 20, 2019
November 12, 2018	November 11, 2019	February 14, 2020

* The program version effective for students starting in January, February, April, and May was 60 weeks/1385 clock hours/90 credit hours

PASTRY ARTS (DIPLOMA PROGRAM)
(32 weeks/903 clock hours/46 credits)

Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
January 8, 2018	July 9, 2018	August 31, 2018

PASTRY ARTS (DIPLOMA PROGRAM)
(30 weeks/760 clock hours/44 credits)

Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
May 21, 2018	November 12, 2018	December 21, 2018
July 9, 2018	January 7, 2019	February 15, 2019
August 20, 2018	February 18, 2019	March 29, 2019
October 1, 2018	April 8, 2019	May 17, 2019
November 12, 2018	May 20, 2019	June 28, 2019

PASTRY ARTS (ASSOCIATE OF APPLIED SCIENCE DEGREE PROGRAM)
(60 weeks/1340 clock hours/90 quarter credit hours)

Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
January 8, 2018*	January 7, 2019	March 29, 2019
April 9, 2018*	April 8, 2019	June 28, 2019
May 21, 2018*	May 20, 2019	August 16, 2019
July 9, 2018*	July 8, 2019	September 27, 2019
August 20, 2018	August 19, 2019	November 8, 2019
October 1, 2018	September 30, 2019	December 20, 2019

* The program version effective for students starting in January, February, April, May, and July was 60 weeks/1385 clock hours/90 credit hours

PROGRAMSESSIONS/HOURS

Culinary Arts Diploma Program (44 Quarter Credits)
Culinary Arts AAS Degree Program (90 Quarter Credits)
Pastry Arts Diploma Program (44 Quarter Credits)
Pastry Arts AAS Degree Program (90 Quarter Credits)

Sessions	Start Time	End Time
Morning Session	6:00 a.m.	12:00 p.m. (M-F)
Midmorning Session	10:00 a.m.	3:00 p.m. (M-F)
Afternoon Session	2:00 p.m.	8:00 p.m. (M-F)
Evening Session	6:00 p.m.	11:00 p.m. (M-F)

Each Session listed above is comprised of one to two 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.

Pastry Arts Diploma Program (46 Quarter Credits)*

Sessions	Start	End
Morning Session	6:00 a.m.	12:00 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 one to two 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.

* This program version has been modified. Session times for classes offered at the diploma level will be adjusted to the new approved curriculum as this version is taught out.

PROGRAM INFORMATION AND PRICING

PROGRAMS AND COURSE DESCRIPTIONS – Replaces information on Pg 25 of the Student Catalog:

Auguste Escoffier School of Culinary Arts offers the following academic programs:

- CULINARY ARTS (DIPLOMA) – 30 weeks, 760 clock hours and 44 quarter credit hours
- CULINARY ARTS (ASSOCIATE OF APPLIED SCIENCE) – 60 weeks, 1340 clock hours and 90 quarter credit hours
- PASTRY ARTS (DIPLOMA) – 30 weeks, 760 clock hours and 44 quarter credit hours
- PASTRY ARTS (ASSOCIATE OF APPLIED SCIENCE) – 60 weeks, 1340 clock hours and 90 quarter credit hours

CULINARY ARTS (DIPLOMA PROGRAM) - Replaces Program Description on Pg. 25 of the Student Catalog:

The 30-week Culinary Arts Diploma Program is designed to produce competent professionals for potential employment at entry-level positions. These positions are available in restaurants, dinner clubs, country clubs, resorts, hotels, catering companies, delis and other foodservice establishments.

Students spend much of their time learning to prepare dishes through actual practice. They strengthen their talents at food preparation using classical and universal cooking methods and learn to prepare items in quantity. The Auguste Escoffier School of Culinary Arts emphasizes menu planning, portion size, quality standards, employee training and food cost control. Purchasing, selection and storage of foods and the use of leftover food to minimize waste are also covered. Students also study sanitation, hotel and restaurant safety, and public health rules for handling food

The program is made up of 6 six-week modules. Classes are held Monday – Friday.

Students will receive a Diploma in Culinary Arts when the following have been met:

- Completion of the required 44 quarter credit hours,
- Completion of at least 80% of the 760 scheduled hours,
- Completion of 180 hours of industry externship, and
- Achieve an overall grade point average of 2.0.

Course Number — Course Description	Classroom Clock Hours (Lec)	Kitchen Clock Hours (Lab)	Externship Clock Hours	Total Clock Hours	Quarter Credit Hours
CU101 – Culinary Foundations	75	70	0	145	11
CU201 – Culinary Arts	45	100	0	145	9
CU301 – Regional Cuisines	45	100	0	145	9
CU501 – Farm to Table® Experience	35	110	0	145	9
CU601 – Culinary Industry Externship I	0	0	180	180	6
Program Totals	200	380	180	760	44

CULINARY ARTS (DIPLOMA) PRICING – *Revision Effective for 44 credit Program Starts of 5/21/18 or later*

TUITION AND FEES	COSTS
Tuition	\$ 17,610.00
Uniform	\$ 150.00
Tool Kit	\$ 300.00
Application Fee	\$ 25.00
TOTAL PROGRAM COSTS	\$ 18,085.00

CULINARY DIPLOMA TEXTBOOKS

A detailed listing of textbooks required for the Culinary Arts Diploma Program may be obtained from the Online Campus portal or from an Admissions Representative during the enrollment process. Students electing to purchase textbooks at an additional cost from the institution will sign a separate textbook purchase agreement prior to matriculating into the program.

CULINARY ARTS (ASSOCIATE IN APPLIED SCIENCE DEGREE PROGRAM) -

Replaces Program Description on Pg. 25 of the Student Catalog:

The 60-week Associate of Applied Science Degree (AAS) in Culinary Arts was developed to provide the practical, as well as theoretical foundations essential for success in the foodservice and hospitality industry. The program was developed in response to student and employer demands. Students who earn the AAS degree credential are prepared to enter the industry with skills necessary to be employed in restaurants, hotels, catering companies, and a variety of other foodservice establishments. Examples of some job titles for graduates include Cook, Line Cook, Catering Assistant, Banquet Cook, Garde Manger, Baker, Roundsman and Prep Cook. The various titles of “chef” generally apply to more advanced roles in a professional kitchen (for example, Sous Chef, Executive Chef). The jobs mentioned are examples of certain potential jobs, not a representation that these outcomes are more probable than others. The AECSA does not guarantee employment or salary.

The competencies mastered in this program deliver a comprehensive knowledge of foodservice preparation, operations, and management. Students study the culinary basics and advance to study foods and ingredients from around the world. The Farm to Table® Experience course provides an opportunity for students to work with local farmers and ranchers to discover and participate in delivering food from the farm to the customer.

Culinary theory courses address specific subjects that professionals in the hospitality and foodservice industry need to succeed to their highest possible professional level such as restaurant operations and entrepreneurship courses. General education courses in technical writing, nutrition, mathematics, communication and history have an industry focus. The program ends with a required industry externship that allows students to gain functional knowledge by working in an approved food service establishment.

Course Number — Course Description	Classroom Clock Hours (Lec)	Kitchen Clock Hours (Lab)	Externship Clock Hours	Total Clock Hours	Quarter Credit Hours
CU101 – Culinary Foundations	75	70	0	145	11
CE135 – Restaurant Operations	100	0	0	100	10
CU201 – Culinary Arts	45	100	0	145	9
GE111 – Professional Communications*	50	0	0	50	5
GE141 – World History & Culture*	50	0	0	50	5
CU301 – Regional Cuisines	45	100	0	145	9
MA130 – College Algebra*	50	0	0	50	5
GE121 – Technical Writing*	50	0	0	50	5
CU501 – Farm to Table® Experience	35	110	0	145	9
GE150 – The Science of Nutrition*	50	0	0	50	5
CE160 – Culinary Entrepreneurship	50	0	0	50	5
CU601 – Culinary Industry Externship I	0	0	180	180	6
CU701 – Culinary Industry Externship II	0	0	180	180	6
Program Totals	600	380	360	1340	90

* Applied or General education courses

The program is made up of 10 six-week modules. Classes are held Monday – Friday.

Students will receive Associate of Applied Science degree in Culinary Arts when the following have been met:

- Completion of the required 90 quarter credit hours,
- Completion of at least 80% of the 1340 scheduled hours,
- Completion of 360 hours of industry externship, and
- Achieve an overall grade point average of 2.0.

COURSE DESCRIPTIONS – CULINARY ARTS PROGRAM – *Addition to listings on Pg. 27 of the Student Catalog*

CE135 – Restaurant Operations

Three out of five restaurants fail within five years of opening, often due to money mismanagement; this course gives students the skills to not only keep their restaurant in business but also turn a profit.

In this course, students study the hierarchy of management in food service, and the skills needed to succeed as a manager: training employees, motivating them, disciplining them, and creating a safe and positive work environment. This course explores different types of menus (including both food menus and beverage menus) and their applications. Aspects of menu planning and design, ranging from visual design to price analysis to making use of available resources are covered.

The menu is both a financial tool and a communication tool, and students learn about its uses as both. Students are introduced to accounting and managing budgets, especially as it relates to the hospitality industry. Students learn how to minimize costs and maintain a full range of customer services.

*Classroom (Lecture) Hours: 100; Kitchen (Lab) Hours: 0;
Total Contact Hours: 100; Total Quarter Credit Hours: 10*

Prerequisite: none

***GE111 – Professional Communications**

The Professional Communications course emphasizes the principles and practical application of effective

professional communication behaviors within professional, business, and organizational contexts. In addition to identifying the importance of effective communication skills to the hospitality industry, communication styles and effective listening methods are addressed.

Students will create and present oral presentations including cooking demonstrations, and special occasion speaking. Listening skills, verbal and nonverbal communication, conflict resolution, cultural differences in communication, and debate techniques are also covered.

*Classroom (Lecture) Hours: 50; Kitchen (Lab) Hours: 0;
Total Contact Hours: 50; Total Quarter Credit Hours: 5
Prerequisite: none*

***GE121 – Technical Writing**

Technical Writing prepares students to write in the hospitality and foodservice professions. In a professional setting, writing provides readers information they need in a format they can understand.

Unlike most academic writing, in which students demonstrate their learning to a professor who already knows the subject, in technical communication the writer is the expert, and the readers are the learners. In the hospitality and foodservice industries, students and professionals write a variety of documents for supervisors, colleagues, and customers such as explaining a problem or product, preparing a proposal, or illustrating a project. This course teaches students to adapt their writing to different audiences and purposes.

This course outlines strategies for making subjects clear to readers who need to understand them. To communicate effectively with an audience, writing must meet rigorous editing standards, in addition to writing in a clear, concise style and presenting information logically.

*Classroom (Lecture) Hours: 50; Kitchen (Lab) Hours: 0;
Total Contact Hours: 50; Total Quarter Credit Hours: 5
Prerequisite: none*

***GE141 – World History & Culture**

Throughout history, food has done more than just provide nourishment. From prehistoric times to the present day, food and the pursuit of it has had a transformative role in human history. Food has impacted societal organization, industrial development, military conflict, and economic expansion. As epicure and gastronome, Jean- Anthelme Brillat-Savarin stated, “Gastronomy governs the whole of human man.” In addition, food also serves a role in the cultural development of religion, economics, and politics. This course examines the role of food and its contribution and influence over history, culture, religion, economics, and politics. Food customs and attitudes are also explored, as well as, the social awareness selected food patterns and customs.

*Classroom (Lecture) Hours: 50; Kitchen (Lab) Hours: 0;
Total Contact Hours: 50; Total Quarter Credit Hours: 5
Prerequisite: none*

CULINARY ARTS (ASSOCIATE OF APPLIED SCIENCE) PRICING – Effective 6/1/18

TUITION AND FEES	COSTS
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Tuition	\$ 30,260.00
Uniform	\$ 150.00
Tool Kit	\$ 300.00
Coursepacks	\$ 200.00
Application Fee	\$ 25.00
TOTAL PROGRAM COSTS	\$ 30,935.00

CULINARY AAS DEGREE TEXTBOOKS

A detailed listing of textbooks required for the Associate of Applied Science in Culinary Arts Program may be obtained from the Online Campus portal or from an Admissions Representative during the enrollment process. Students electing to purchase textbooks at an additional cost from the institution will sign a separate textbook purchase agreement prior to matriculating into the program. Coursepacks will be accessible in the Online Campus for individual scheduled courses.

PASTRY ARTS (DIPLOMA PROGRAM) – Replaces Program Description on Pg. 30 of the Student Catalog:

The 30-week Pastry Arts Diploma Program is designed to produce competent professionals for potential employment in hotels, restaurant, bakeries, country clubs in entry-level positions such as bakers, pastry assistants or assistant pastry chefs.

The curriculum combines lectures, demonstrations, baking, and evaluation for an integrated approach to the pastry arts. Students will be introduced to: Sanitation Practices, Baking Science (scaling ingredients, flour types and make-up), Nutrition basics, basic baking math, recipe conversions (recipe multiplication, baking measurements), purchasing practices (products, quantities, purveyors), yeast dough production, quick bread production, cookie dough production, pie production (cream pies, fruit pies, specialty pies), cake production (cream cakes, two-stage cakes, sponge cakes, modified sponge cakes), and plated dessert production (sauces, color assessment & contrast, dimensions and scope, mouth appeal).

Skill development also includes producing charlottes, Bavarians, custards, mousses, soufflés, meringues, frozen desserts, light desserts, holiday classics, chocolate decorations, sugar work, sauces and fillings and wedding cakes.

The program is made up of five six-week blocks. Classes are held 5 hours per day, Monday – Friday.

Students will receive a Diploma in Pastry Arts when the following have been met:

- Completion of the required 44 quarter credit hours,
- Completion of at least 80% of the scheduled hours
- Completion of 180 hours of industry externship, and
- Achieve a minimum CGPA of 2.0.

Course Number — Course Description	Classroom Clock Hours	Kitchen Clock Hours	Externship Clock Hours	Total Clock Hours	Quarter Credit Hours
PA101 – Fundamentals of Baking and Pastry	75	70	0	145	11
PA201 – Patisserie	45	100	0	145	9
PA301 – Artisanal and Specialty Baking & Pastries	45	100	0	145	9
PA401 – Global and Contemporary Cuisine	45	100	0	145	9
PA501 – Industry Externship for Pastry Arts	0	0	180	180	6
Program Totals	210	370	180	760	44

PASTRY ARTS (DIPLOMA) PRICING – *Revision Effective for 44 credit Program Starts of 5/21/18 or later*

TUITION AND FEES	COSTS
Tuition	\$ 17,610.00
Uniform	\$ 150.00
Tool Kit	\$ 300.00
Application Fee	\$ 25.00
TOTAL PROGRAM COSTS	\$ 18,085.00

PASTRY DIPLOMA TEXTBOOKS

A detailed listing of textbooks required for the Culinary Arts Diploma Program may be obtained from the Online Campus portal or from an Admissions Representative during the enrollment process. Students electing to purchase textbooks at an additional cost from the institution will sign a separate textbook purchase agreement prior to matriculating into the program.

PASTRY ARTS (ASSOCIATE IN APPLIED SCIENCE DEGREE PROGRAM) - *Replaces Program Description on Pg. 31 of the Student Catalog:*

The 60-week Associate of Applied Science Degree (AAS) in Pastry Arts was developed to provide the practical, as well as theoretical foundations essential for success in the foodservice and hospitality industry. Students who earn the AAS degree credential are prepared to enter the industry with a solid foundation in Pastry Arts and prepared to apply for entry-level jobs as a baker, pastry assistant or assistant pastry chef in hotels, restaurant, bakeries, country clubs, and other related foodservice establishments. The jobs mentioned are examples of certain potential jobs, not a representation that these outcomes are more probable than others. AECSA does not guarantee employment or salary.

The curriculum combines lectures, demonstrations, baking, and evaluation for an integrated approach to the pastry arts. Topics include basics in sanitation, baking science, and nutrition in addition to production in dough, breads, cookies, pies, cakes, and other specialty desserts. Students in the degree program take a course in culinary techniques designed to broaden their skillset and provide cross-industry training noted by employers to be beneficial.

Additional courses include technical writing for the hospitality industry, nutrition, math & accounting. In addition, communication, entrepreneurship and history from the culinary perspective are addressed. These theory courses cover subjects that professionals in the hospitality and foodservice industry need to succeed to their highest possible professional level. Students are required to complete 12 weeks of industry externship in order to gain functional knowledge by working in an approved food service establishment.

Students will receive an Associate of Applied Science in Pastry Arts when the following have been met:

- Completion of 90 quarter credit hours,
- Completion of at least 80% of the 1340 scheduled hours,
- Completion of 360 hours of industry externship, and
- Achieve an overall grade point average of 2.0.

Course Number — Course Description	Classroom Clock Hours (Lec)	Kitchen Clock Hours (Lab)	Externship Clock Hours	Total Clock Hours	Quarter Credit Hours
PA101 – Fundamentals of Baking and Pastry	75	70	0	145	11
CE135 – Restaurant Operations	100	0	0	100	10
PA201 - Patisserie	45	100	0	145	9
GE111 – Professional Communications*	50	0	0	50	5
GE141 – World History & Culture*	50	0	0	50	5
PA301 – Confiserie and Artisan Baking	45	100	0	145	9
MA130 – College Algebra*	50	0	0	50	5
GE121 – Technical Writing*	50	0	0	50	5
PA401 – Global and Contemporary Cuisine	45	100	0	145	9
GE150 – The Science of Nutrition*	50	0	0	50	5
CE160 – Culinary Entrepreneurship	50	0	0	50	5
PA601 – Industry Externship I	0	0	180	180	6
PA701 – Industry Externship II	0	0	180	180	6
Program Totals	610	370	360	1340	90

* Applied or General education courses

COURSE DESCRIPTIONS – PASTRY ARTS PROGRAM – *Addition to listings on Pg. 32 of the Student Catalog*

CE135 – Restaurant Operations

Three out of five restaurants fail within five years of opening, often due to money mismanagement; this course gives students the skills to not only keep their restaurant in business but also turn a profit.

In this course, students study the hierarchy of management in food service, and the skills needed to succeed as a manager: training employees, motivating them, disciplining them, and creating a safe and positive work environment. This course explores different types of menus (including both food menus and beverage menus) and their applications. Aspects of menu planning and design, ranging from visual design to price analysis to making use of available resources are covered.

The menu is both a financial tool and a communication tool, and students learn about its uses as both. Students are introduced to accounting and managing budgets, especially as it relates to the hospitality industry. Students learn how to minimize costs and maintain a full range of customer services.

*Classroom (Lecture) Hours: 100; Kitchen (Lab) Hours: 0;
Total Contact Hours: 100; Total Quarter Credit Hours: 10
Prerequisite: none*

PASTRY ARTS (ASSOCIATE OF APPLIED SCIENCE DEGREE PROGRAM)

PRICING *Effective 7/16/18*

TUITION AND FEES	COSTS
Tuition	\$ 30,260.00
Uniform	\$ 150.00
Tool Kit	\$ 300.00
Coursepacks	\$ 200.00
Application Fee	\$ 25.00
TOTAL PROGRAM COSTS	\$ 30,935.00

PASTRY AAS DEGREE TEXTBOOKS

A detailed listing of textbooks required for the Associate of Applied Science in Pastry Arts Program may be obtained from the Online Campus portal or from an Admissions Representative during the enrollment process. Students electing to purchase textbooks at an additional cost from the institution will sign a separate textbook purchase agreement prior to matriculating into the program. Coursepacks will be accessible in the Online Campus for individual scheduled courses.

ADDITIONAL COSTS AND FEES

Additional fees may apply for make-up or class retakes, as follows;

Type	Course Type	Fee
Make-up	Lab Class	\$35/shift (or portion thereof)
	General Education Class	\$7/hour (or portion thereof)
Retake	All Classes	\$750/class

Students must sign appropriate paperwork prior to retaking classes and all fees listed above must be paid to the business office. For make-up sessions, fee waivers are available in instances of death in the family, medical care, child care, or other extenuating circumstances. Documentation may be required to obtain a fee waiver.

Textbooks: Required textbooks must be purchased prior to the start of any course. Students may elect to purchase books from the institution after admission for an additional cost. Current textbooks and associated costs are included in the table below.

Book Information	Cost	Diploma Programs		AAS Programs	
		Culinary Arts	Pastry Arts	Culinary Arts	Pastry Arts
National Restaurant Association, ServSafe Manager. 6 th Edition. National Restaurant Association, 2012. ISBN# 9780133075687.	\$120	✓	✓	✓	✓
Labensky, Hause, Martel, On Cooking. 6 th Edition. Pearson Education, 2015. ISBN# 139780133458558	\$180	✓		✓	
Gisslen, Professional Baking. 7 th Edition. Wiley, 2016. ISBN# 9781119373179	\$180		✓		✓
Miller. College Algebra Essentials w/ ALEKS 360, 1 st Edition. McGraw Hill. 2014. ISBN# 9781260034141* *Offers 6-wks of ALEKS for the 6-wk course: ISBN 9781259562174 available commercially offers a longer ALEKS subscription	\$130			✓	✓
National Restaurant Association, Nutrition. 2 nd Edition. National Restaurant Association. 2013. ISBN# 9780132181631.	\$70			✓	✓

ADDITIONAL CATALOG UPDATES:

BOARD OF DIRECTORS – *Updates section on Page 8 of the Student Catalog:*

Tracy Lorenz

Kimberly Stanley

SATISFACTORY ACADEMIC PROGRESS

SAP Standards: *Replaces Diploma Tables on Pg. 20 of the Catalog - Effective for 44 cr programs 5/21/18*

Diploma Programs: Culinary Arts and Pastry Arts		
Maximum Timeframe: 66 credits		
Credits Attempted	ROP	CGPA
0 - 11	67%	1.0
12 – max allowed hours	67%	2.0

Failure to Meet Satisfactory Academic Progress – *The following two sections replace information on pp 20-21 of the Student Catalog – Effective 4/9/18*

At the end of an evaluation point, Auguste Escoffier School of Culinary Arts will place a student making unsatisfactory academic progress in a program on Academic Probation and FA Warning for the next progress evaluation period. A student placed on Academic Probation and FA Warning will be advised and the date the action was taken and terms of the warning will be clearly indicated on the appropriate permanent records. When placed on Academic Probation and FA Warning, a student must improve his/her academic performance so as to be removed from these violation statuses by the next evaluation point. A student who fails to be removed from Academic Probation and FA Warning by the next evaluation point will be dismissed from the school.

Academic Probation, Appeals, and Financial Aid Considerations:

If a student is dismissed from school for failing to make overall Satisfactory Academic Progress (SAP) but has a block GPA over 2.0, they may appeal the decision by submitting an Appeal Letter to the Academic Review Committee. The appeal must describe the extenuating circumstances that caused the student to be unable to make Satisfactory Academic Progress and must be accompanied by documentation of the circumstances. Such circumstances are limited to the death of a close relative, illness, injury, or other special circumstances. The appeal must also describe what will change in the student's situation and explain how the student will be able to make Satisfactory Academic Progress if allowed to continue in the program. The appeal must be submitted within five (5) calendar days of receiving notification of the SAP violation.

The Academic Review Committee will act upon the student's appeal within five (5) school days of the filing of the appeal. Students are encouraged to continue attending class(es) until the appeal decision has been rendered. If the appeal is successful, the student will remain on Academic Probation and be placed on FA Probation and will be required to agree to and sign an academic improvement plan—a plan which states what the student will do which will enable him or her to regain SAP, if possible, by the next evaluation point.

If a student whose dismissal appeal was successful fails to earn the GPA necessary to regain SAP at the next progress evaluation point or if a student's dismissal appeal was not successful, he or she will be dismissed and must sit out for a minimum of one progress evaluation block prior to being eligible to apply for reentry. If a student fails to meet the Rate of Progress standards for SAP but has met the requirements of the academic improvement plan by earning the required GPA, the student will be removed from Academic Probation but will continue on FA Probation for an additional evaluation period (block). The student must agree to and sign an academic improvement plan to ensure the student will be able to meet Satisfactory Academic Progress by the next evaluation point.

A student may continue to receive financial aid assistance while on FA Warning and may continue to receive financial aid assistance while on FA Probation as long as the appeal and/or academic plan requirements have been met. A student cannot continue to receive financial aid assistance in a program if the Maximum Timeframe has been exceeded.

This standard assesses academic progress for all courses, regardless of whether financial aid was received for all classes taken.

READMITTANCE: *Replaces section on Pg. 22 in the Catalog – Effective 4/9/18*

Satisfactory Academic Progress Dismissal: Under Title 40, Texas Administrative Code, Section 807.221-224, students terminated for failure to meet the GPA requirements for Satisfactory Academic Progress cannot be readmitted until a minimum of one evaluation period has passed. A student who is dismissed for failing to meet the SAP standards will be required to make a successful appeal to the institution prior to being granted re-admittance. The appeal must contain all of the information specified in the Academic Probation, Appeals, and Financial Aid Considerations section of the catalog. In addition, if a previous appeal was denied, the student must indicate what has changed since the last appeal attempt. A student will only be allowed to appeal the return to a program if the maximum timeframe has not been breached unless there are extenuating circumstances as approved by the Campus President.

Students dismissed for failing to make SAP who are seeking readmittance to the institution for a program different from the one from which the student was dismissed, must first appeal to return to the program from which the student was dismissed. Only upon a successful appeal can the student then transfer to a different program.

Upon readmittance to the institution after a successful SAP dismissal appeal, a student will be placed on Academic Probation for the first block and must follow an academic plan developed by the institution. Such an academic plan, if followed, will ensure that the student is able to meet the institution's Satisfactory Academic Progress standards by a specific point in time.

Attendance Violation: Similarly, a student administratively withdrawn for attendance policy violation may re-enter after a minimum of one block has passed. This does not circumvent the approved refund policy and/or the 150% rule and/or the minimum program attendance requirements of 80%. Upon readmittance, students may be subject to either/both Academic Probation or Attendance Probation, dependent upon their standing at exit from the institution, but are eligible for financial aid if they meet any requirements.

General: A student who withdraws from the school may apply for re-admittance to the program. Readmitted students are subject to a probationary period of one block. A student on such a probationary period is eligible for financial aid. At the end of this probationary period, a Progress Review Committee appointed by the Campus President will decide whether to allow the student to continue on a full- time basis.

2018 – 2019 ACADEMIC CALENDAR

2018-2019 ACADEMIC PERIOD SCHEDULE

Block/Quarter Start	Block End	Quarter End
January 8, 2018	February 16, 2018	April 6, 2018
February 19, 2018	April 6, 2018	May 18, 2018
April 9, 2018	May 18, 2018	June 29, 2018
May 21, 2018	June 29, 2018	August 17, 2018
July 9, 2018	August 17, 2018	September 28, 2018
August 20, 2018	September 28, 2018	November 9, 2018
October 1, 2018	November 9, 2018	December 21, 2018
November 12, 2018	December 21, 2018	February 15, 2019
January 7, 2019	February 15, 2019	April 5, 2019
February 18, 2019	April 5, 2019	May 17, 2019
April 8, 2019	May 17, 2019	June 28, 2019
May 20, 2019	June 28, 2019	August 16, 2019
July 8, 2019	August 16, 2019	September 27, 2019
August 19, 2019	September 27, 2019	November 8, 2019
September 30, 2019	November 8, 2019	December 20, 2019
November 11, 2019	December 20, 2019	February 14, 2020

Note: Due to the holiday schedules, SATURDAY classes are scheduled on

- SATURDAY, December 1 during the November 2018 block
- SATURDAY, December 7 during the November 2019 block

2018 CAMPUS BREAK SCHEDULE

2017 Winter Break	12/23/2017-01/07/2018
No Classes (Faculty In-Service)	01/15/2018
No Classes	03/09/2018
Spring Break	03/10/2018 – 03/18/2018
No Classes (Faculty In-Service)	05/18/2018
Memorial Day	05/28/2018
Summer Break	06/30/2018 – 07/08/2018
No Classes (Faculty In-Service)	08/17/2018
Labor Day	09/03/2018
No Classes (Faculty In-Service)	10/19/2018
Thanksgiving Holiday	11/22/2018 – 11/23/2018
Winter Break	12/22/2018 – 01/06/2019

The holiday schedule may not be observed for students in Industry Externship courses. Contact Director of Career Services or Registrar for information.

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 that reads "Marcus McMillon". The signature is written in black ink and is positioned above a horizontal line.

Signature of Authorized School Official