

KEY ADMINISTRATIVE STAFF AND FACULTY

KEY ADMINISTRATIVE STAFF	
Name	Title
Kirk Bachmann	Campus President
Robert Scherner	Executive Chef - Residential
Chanel Hayes	Executive Chef - Distance Learning
Matthew Vearil	Senior Director of Admissions - Residential
Joanna LaCorte	Senior Director of Admissions - Distance Learning
Jason Scheib	Director of Financial Aid
Kate Sweasy	Director of Career Services - Residential
Jane Jepson	Director of Career Services - Distance Learning
Meghann Shaffer	Student Success Manager and Records
Edy Cooper	Registrar - Distance Learning
Kayla Rodriguez	Business Office Manager
Dan Widmann	Lead Chef Instructor – Culinary Arts & Pastry Arts
Janet Rorschach	Lead Chef Instructor - Distance Learning (IDL) – Culinary Arts
Anne Lanute	Lead Chef Instructor – Distance Learning (IDL) – Pastry Arts

FACULTY			
Name	Title	Name	Title
Jackie Abril-Carlile	Chef Evaluator- IDL	Rose McPherson	Chef Evaluator- IDL
Nicole Barthlow	Chef Instructor	Steven Nalls	Chef Instructor
Thomas Beckman	Chef Instructor- IDL	Jenna Oliver	Instructor
Gregory Bonath	Chef Evaluator- IDL	Jamie Palafox	Chef Evaluator- IDL
Kelly Brown	Chef Evaluator- IDL	Eric Preuss	Chef Evaluator- IDL
Steven Brown	Chef Evaluator- IDL	Kevin Quinn	Chef Instructor- IDL
Sinead Chardon	Chef Evaluator- IDL	Rachel Rancourt-Hobbs	Chef Instructor- IDL and Residential
Krystal Dandie	Chef Evaluator- IDL	Paul Rocque	Chef Instructor- IDL
Christopher Diehl	Chef Instructor- IDL	Janet Rorschach	Lead Chef Instructor- IDL
Genevieve Dodd	Chef Evaluator- IDL	Carlos Ruiz	Chef Instructor
Gina Donovan	Chef Instructor- IDL	Tyler Sangermano	Chef Instructor
Sofia Forde	Chef Evaluator- IDL	Chris Scalia	Chef Instructor
Jen Gross	Chef Evaluator- IDL	Bob Scherner	Executive Chef
Chanel Hayes	Executive Chef -IDL	Michael Scott	Director of Purchasing and Facilities
Cesar Herrera	Chef Instructor- IDL	Luke Shaffer	Chef Instructor- IDL
Ryan Hodros	Chef Evaluator- IDL	Catherine Stanton	Chef Instructor- IDL
Tyson Holzheimer	Chef Instructor- IDL	Jeannie Stephenson	Chef Instructor- IDL
Richard Jensen	Chef Instructor	Vincent Sturgis	Chef Evaluator- IDL
David Knight	Chef Instructor	Jonathan Taylor	Chef Evaluator- IDL
Anne Lanute	Sr Lead Chef Instructor- IDL	Warren Weekes	Chef Evaluator- IDL
Suzanne Lasagna	Chef Evaluator- IDL	Dan Widmann	Lead Instructor
Kareen Linton	Chef Evaluator- IDL	Susie Wolak	Chef Evaluator- IDL
Karla Lomeli	Chef Instructor- IDL	Susan Yurish	Instructor
Gena Lora	Chef Instructor- IDL		
Jennifer McClintock	Chef Evaluator- IDL		

(IDL = Distance Learning)

CURRENT ADVISORY BOARD

Name	Company	Name	Company
Sarah Beckwith	Oak at Fourteenth	Samuel Milligan	Sage Dining Services
Jon Caton	Graze Café & Catering	Emma Nemechek	Omni Hotels
John Curiel	Bar Taco	Max Phillips	Levy Restaurants
Dan Franklin	Oak at Fourteenth	Ariana Pope	Balistreri Vineyards
Jeffrey Lammer	Vital Roots	Pierson Shields	Hyatt Regency
MaryAnn Mathieu	Sodexo	Colton Wagner	The Kitchen Next Door

CALENDARS

2018-2019 Academic Period Calendars

Residential Programs –

Culinary Arts (Diploma & AOS) & Pastry Arts (Diploma)

Block/Quarter Start	Block End	Quarter End
October 1, 2018	November 9, 2018	December 21, 2018
November 12, 2018	December 21, 2018*	February 15, 2019
January 7, 2019	February 15, 2019	March 29, 2019
February 18, 2019	March 29, 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

* Block includes a required Saturday class on December 1, 2018

** Block includes a required Saturday class on December 7, 2019

Distance Learning Diploma Programs –

Culinary Arts and Operations & Professional Pastry Arts

Block/Quarter Start	Block End	Quarter End
September 26, 2018	November 6, 2018	December 18, 2018
November 7, 2018	December 18, 2018	February 19, 2019
January 9, 2019	February 19, 2019	April 2, 2019
February 20, 2019	April 2, 2019	May 14, 2019
April 3, 2019	May 14, 2019	June 25, 2019
May 15, 2019	June 25, 2019	August 20, 2019
July 10, 2019	August 20, 2019	September 29, 2019
September 30, 2019	October 1, 2019	November 10, 2019
October 2, 2019	November 10, 2019	December 20, 2019
November 11, 2019	December 20, 2019	February 18, 2020

2019-2020 Academic Period Calendars

Residential Programs		
Block/Quarter Start	Block End	Quarter End
January 6, 2020	February 14, 2020	March 26, 2020
February 17, 2020	March 26, 2020	May 14, 2020
April 6, 2020	May 14, 2020	June 26, 2020
May 18, 2020	June 26, 2020	August 13, 2020
July 6, 2020	August 13, 2020	September 25, 2020
August 17, 2020	September 25, 2020	November 6, 2020
September 28, 2020	November 5, 2020	December 18, 2020
November 9, 2020*	December 18, 2020	February 12, 2021

* Block includes a required Saturday class on December 5, 2020

Distance Learning Programs		
Block/Quarter Start	Block End	Quarter End
January 8, 2020	February 18, 2020	March 31, 2020
February 19, 2020	March 31, 2020	May 19, 2020
April 8, 2020	May 19, 2020	June 30, 2020
May 20, 2020	June 30, 2020	August 18, 2020
July 8, 2020	August 18, 2020	September 29, 2020
August 19, 2020	September 29, 2020	November 10, 2020
September 30, 2020	November 10, 2020	December 18, 2020
November 11, 2020	December 20, 2020	February 15, 2021

Program Sessions/Hours

Residential Programs – Culinary Arts (Diploma & AOS)

Program	Session	Start Time	End Time
Culinary Arts (AOS & Diploma)	Morning	6:00 AM	11:00 PM
Pastry Arts (Diploma)	Morning	7:00 AM	1:00 PM
Culinary Arts (AOS & Diploma)	Mid-Morning	10:00 AM	3:00 PM
Pastry Arts (Diploma)	Afternoon	12:00 PM	6:00 PM
Culinary Arts (AOS & Diploma)	Afternoon	2:00 PM	7:00 PM
Culinary Arts (AOS & Diploma)	Evening	6:00 PM	11:00 PM
Pastry Arts (Diploma)	Evening	5:00 PM	11:00 PM

2018-2019 Student Holiday & Break Schedule*

No Classes (Faculty In-Service)	October 19, 2018
Thanksgiving Holiday ^o	November 22-23, 2018**
2018 Winter Break – Residential	December 22, 2018-January 6, 2019
2018 Winter Break – Distance Learning ^o	December 19, 2018-January 8, 2019**
No Classes (Faculty In-Service)	January 21, 2019
2019 Spring Break	March 29 – April 7, 2019
No Classes (Faculty In-Service)	May 17, 2019
Memorial Day ^o	May 27, 2019**
2019 Summer Break ^o	June 29 – July 7, 2019 (Residential); June 26 – July 9, 2019 (Distance)**
No Classes (Faculty In-Service) Labor Day ^o	August 16, 2019
No Classes (Faculty In-Service)	September 2, 2019**
Thanksgiving Holiday ^o	October 18, 2019
2019 Winter Break – Residential	November 28-29, 2019**
2019 Winter Break – Distance Learning ^o	December 21, 2019-January 5, 2020
	December 21, 2019-January 7, 2020**

An “o” denotes a holiday observed by the distance learning program. Distance learning students will still have access to the Online Campus during published holidays and scheduled breaks.

** The holiday schedule may not be observed for students in Industry Externship courses.*

*** Distance Learning Support will not be available on the following: December 24-25 & 31, 2018; January 1, 2019; May 27, 2019; July 4, 2019; September 2, 2019; December 24-25 & 31, 2019.*

2019-2020 Student Holiday & Break Schedule*

Holiday - Martin Luther King Jr **	January 20, 2020
No Classes (Faculty In-Service) - Residential	March 27, 2020
2020 Spring Break - Residential	March 30 - April 5, 2020
2020 Spring Break - Distance Learning **	April 1 - 7, 2020
No Classes (Faculty In-Service) - Residential	May 15, 2020
Holiday - Memorial Day **	May 25, 2020
2020 Summer Break - Residential	June 28 - July 5, 2020
2020 Summer Break - Distance Learning **	July 1 - 7, 2020
No Classes (Faculty In-Service) - Residential	August 14, 2020
Holiday - Labor Day **	September 7, 2020
No Classes (Faculty In-Service) - Residential	November 6, 2020
Holiday - Thanksgiving **	November 26 - 27, 2020
2020 Winter Break - Residential	December 19, 2020 - January 4, 2021
2020 Winter Break - Distance Learning **	December 21, 2020 - January 6, 2021

** The Holiday schedule may not be observed for students in Industry Externship Courses.*

*** Distance Learning Support will not be available during holidays or breaks.*

Students will still have access to the Online Campus during holidays or breaks.

2019-2020 Program Calendars

Residential Programs Anticipated Completion Date:			
Start Date	Culinary Arts AOS	Culinary Arts Diploma	Pastry Arts Diploma
November 11, 2019	February 12, 2021	July 17, 2020	July 17, 2020
January 6, 2020	March 26, 2021	August 28, 2020	August 28, 2020
February 17, 2020	May 14, 2021	October 9, 2020	October 9, 2020
April 6, 2020	June 25, 2021	November 20, 2020	November 20, 2020
May 18, 2020	August 13, 2021	January 29, 2021	January 29, 2021
July 6, 2020	September 24, 2021	February 26, 2021	February 26, 2021
August 17, 2020	November 5, 2021	April 16, 2021	April 16, 2021
September 28, 2020	December 17, 2021	May 28, 2021	May 28, 2021
November 9, 2020	February 18, 2022	July 16, 2021	July 16, 2021

Distance Learning Programs Anticipated Completion Date:			
Start Date	Professional Pastry Arts Diploma	Culinary Arts and Operations Diploma	Professional Culinary Arts Diploma
November 11, 2019	December 22, 2020	December 22, 2020	December 22, 2020
January 8, 2020	February 10, 2021	February 10, 2021	February 10, 2021
February 19, 2020	March 31, 2021	March 31, 2021	March 31, 2021
April 8, 2020	May 12, 2021	May 12, 2021	May 12, 2021
May 20, 2020	June 30, 2021	June 30, 2021	June 30, 2021
July 8, 2020	August 11, 2021	August 11, 2021	August 11, 2021
August 19, 2020	September 22, 2021	September 22, 2021	September 22, 2021
September 30, 2020	November 3, 2021	November 3, 2021	November 3, 2021
November 11, 2020	December 15, 2021	December 15, 2021	December 15, 2021

TUITION AND FEES SCHEDULE

RESIDENTIAL PROGRAMS:

Note: Equipment/Supplies amount are subject to change Tuition is charged per academic year.

Additional information regarding financing, payment method, and the cancellation and refund policies is described in the catalog.

Associate in Occupational Studies Program in Culinary Arts – Effective 10/1/18	
90 Quarter Credits/1340 Clock Hours	
Length of Program: 60 Weeks	
Tuition and Fees:	
Tuition:	\$30,260.00
Equipment/Supplies (non-refundable):	\$450.00
Coursepacks (non-refundable):	\$200.00
Application fee (non-refundable):	<u>\$0.00</u>
Total Cost of Program:	\$30,910.00

Diploma Program in Culinary Arts – Effective 4/24/2018	
44 Quarter Credits/745 Clock Hours	
Length of Program: 30 Weeks	
Tuition and Fees:	
Tuition:	\$17,610.00
Equipment/Supplies (non-refundable):	\$450.00
Application fee (non-refundable):	<u>\$0.00</u>
Total Cost of Program:	\$18,060.00

Diploma Program in Pastry Arts – Effective 4/24/2018	
46 Quarter Credits/903 Clock Hours	
Length of Program: 32 Weeks	
Tuition and Fees:	
Tuition:	\$21,700.00
Equipment/Supplies (non-refundable):	\$450.00
Application fee (non-refundable):	<u>\$0.00</u>
Total Cost of Program:	\$22,150.00

DISTANCE LEARNING PROGRAMS (Online):

Diploma in Professional Pastry Arts – Effective May 2018	
52 Quarter Credits/745 Clock Hours	
Length of Program: 54 Weeks	
Tuition and Fees:	
Tuition:	\$14,945.00
Application fee (non-refundable):	<u>\$25.00</u>
Total Cost of Program:	\$14,970.00

Note: As textbooks are all delivered electronically, the cost of any books used in the program and available online to the students are included in the tuition cost. The cost of tuition also includes the toolkit and uniform.

Diploma in Culinary Arts and Operations – Effective 8/8/2018	
59 Quarter Credits/890 Clock Hours	
Length of Program: 60 Weeks	
Tuition and Fees:	
Tuition:	\$17,745.00
Application fee (non-refundable):	\$25.00
Technology fee (non-refundable):	<u>\$250.00</u>
Total Cost of Program:	\$18,020.00

Note: As textbooks are all delivered electronically, the cost of any books used in the program and available online to the students are included in the tuition cost. The cost of tuition also includes the toolkit and uniform.

ADDITIONAL FEES:

Books/Tools/Equipment (Residential): Uniforms and tool kits as well as elected books for residential programs are issued at Orientation. A detailed listing (ISBN and other information) of textbooks required for residential programs are included in this addendum and may also be found on the Online Campus portal. 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.

Residential Program 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		AOS Program
		Culinary Arts	Pastry Arts	Culinary Arts
National Restaurant Association, ServSafe Manager. 7 th Edition. National Restaurant Association, 2017. ISBN# 9780134764238.	\$120	✓	✓	✓
Gisslen, Professional Cooking. 9 th Edition. Wiley, 2018. ISBN# 9781119399612	\$180	✓		✓
Gisslen, Professional Baking. 7 th Edition. Wiley, 2016. ISBN# 9781119373179	\$180		✓	
Dopson, L., Food & Beverage Cost Control. 6 th Edition. Wiley, 2015. ISBN# 9781118988497	\$130			✓
National Restaurant Association, Nutrition. 2 nd Edition. National Restaurant Association. 2013. ISBN# 9780132181631.	\$70			✓

Books/Tools/Equipment (Distance Learning): Before starting each program, students will be informed of all costs related to these items. Students enrolled at Auguste Escoffier School of Culinary Arts will pay actual shipping costs for program toolkits and uniforms mailed outside of the US. Shipping costs are nonrefundable and will be added to the student account. 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.

Domestic shipping costs are included with the tuition cost and fees for the uniform and toolkit. Shipping costs for supplies outside of the US are the responsibility of the student and will be charged to the student account. Shipping costs that result from replacement of supplies not due to damage are the responsibility of the student and will be charged to the student account. All shipping costs are nonrefundable.

The current cost to replace program-related equipment for the distance learning programs is:

- Additional Chef Coat: \$30.00
- Additional Tool Kit: \$250.00

Distance Learning Program Textbooks: As textbooks are all delivered electronically, the cost of any books used in the program and available online to the students are included in the tuition cost.

Technology Fee: All students studying in the Culinary distance learning programs will be assessed a technology fee of \$250 to cover costs associated with the delivery of the program. This fee also includes a laptop issued by the school. Students may opt out of this fee.

International Student Services Fee: Students studying in the residential programs on a M1 Visa or international/nonresident students completing a distance learning program at Auguste Escoffier School of Culinary Arts that reside or have permanent residence outside of the United States will be subject to a \$150 non-refundable charge to cover processing fees associated with enrollment and continuing student services.

Retake Fees:

The following retake fees apply for residential program:

- \$35 to make up a class (for students enrolled in clock hour programs)
- \$35 to retake ServSafe Exam
- \$750 to retake any course (for residential courses)

The fees listed above are considered current and applicable to all students unless otherwise noted. Payment arrangements must be made with the business office at the time of the makeup class, ServSafe Exam and/or at the start of the retaken course.

Official Transcript: Transcript requests are fulfilled through Parchment (<https://www.parchment.com/>), a leading company in secure transcript fulfillment. There is a \$4 fee for requesting your official transcript through Parchment. An additional \$2.50 charge will apply to transcript orders that are requested to be mailed as hard copies, or an additional fee of \$25 will be charged to have hard copy transcripts sent overnight. Transcript requests will be processed within one business day.

Official transcripts will not be released if the student has an outstanding balance with Escoffier. Please contact Escoffier Student Accounts department at 877-452-5489 to identify any outstanding balance and work to resolve the balance. A transcript fee is assessed regardless of transcript hold status.