



CULINARY ARTS & PASTRY ARTS

Auguste Escoffier School of Culinary Arts SUPPLEMENT to the STUDENT CATALOG

2019 - 2020

Revised: January 8, 2020

For use with Student Catalog: Volume 24

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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)

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FACULTY AND STAFF

ADMINISTRATION

Marcus McMellon

Campus President

AESCA Campus President Since:

2014

Years in Industry:

16

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

Shelly Farley

Registrar

Education:

MSL- Leadership- Southwestern College, Winfield KS

Professional Background:

Registrar- ITT Technical Institute- Wichita, KS

Office Manager- Helena Chemical- Port Lavaca, TX

Customer Service Manager- CorsiTech- Houston, TX

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

Celeste Garza

Associate Director of Student Finance

Education:

Bachelor Degree – Business Administration, The University of Texas-Pan American – Edinburg, TX

Professional Background:

Financial Aid Coordinator, Pima Medical Institute, Albuquerque West, NM

Financial Aid Officer, Pima Medical Institute, Albuquerque, NM

Financial Aid Officer, ATI Career Training Center, Albuquerque, NM

Bookkeeper/Financial Aid Officer, South Texas Vocational Technical Institute, McAllen, TX

Bookkeeper, San Antonio College of Medical and Dental Assistants, McAllen, TX

FACULTY

Chef Robyn McArthur

Executive Chef

AESCA Executive Chef Since: 2013

Years in Industry: 26

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: 28

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 John Hummel

Lead Chef Instructor (Culinary)

AESCA Instructor Since: 2013

Years in Industry: 22

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: 36

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: 31

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: 29

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: 23

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: 31

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: 24

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: 17

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: 34

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: 16

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: 20

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: 23

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: 28

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 – Zlín, Czech Republic

Member:

American Culinary

Federation Disciples d'

Escoffier International

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
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
Lori	Schneider	Chief Cupcake Officer, The Cupcake Bar	Pastry
Pascal	Simon	Owner, Pastry Chef at Bake Austin	Pastry

PROGRAM SCHEDULES

Note that for all programs, on-campus courses meet Monday – Friday except as noted otherwise. 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.

DIPLOMA PROGRAMS: CULINARY ARTS AND PASTRY ARTS* (30 weeks/760 clock hours/44 quarter credit hours)

Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
November 12, 2018	May 20, 2019	June 28, 2019
January 7, 2019	July 8, 2019	August 16, 2019
February 18, 2019	August 19, 2019	September 27, 2019
April 8, 2019	September 30, 2019	November 8, 2019
May 20, 2019	November 11, 2019	December 20, 2019
July 8, 2019	January 6, 2020	February 14, 2020
August 19, 2019	February 17, 2020	April 3, 2020
September 30, 2019	April 6, 2020	May 15, 2020
November 11, 2019	May 18, 2020	June 26, 2020

2020 Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
January 6, 2020	July 6, 2020	August 13, 2020
February 17, 2020	August 17, 2020	September 25, 2020
April 6, 2020	September 28, 2020	November 6, 2020
May 18, 2020	November 9, 2020	December 18, 2020
July 6, 2020	December 18, 2020	February 12, 2021
August 17, 2020	February 15, 2021	March 26, 2021
September 28, 2020	March 29, 2021	May 14, 2021
November 9, 2020	May 17, 2021	June 25, 2021

* *Note that both Culinary Arts and Pastry Arts programs may not be offered on all of the listed program start dates. More information can be obtained from Admissions.*

ASSOCIATE OF APPLIED SCIENCE DEGREE PROGRAMS: CULINARY ARTS AND PASTRY ARTS*

(60 weeks/1340 clock hours/90 quarter credit hours)

Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
November 12, 2018	November 11, 2019	February 14, 2020
January 7, 2019	January 6, 2020	April 3, 2020
February 18, 2019	February 17, 2020	May 15, 2020
April 8, 2019	April 6, 2020	June 26, 2020
May 20, 2019	May 18, 2020	August 14, 2020
July 8, 2019	July 6, 2020	September 25, 2020
August 19, 2019	August 17, 2020	November 6, 2020
September 30, 2019	September 28, 2020	December 21, 2020
November 11, 2019	November 9, 2020	February 12, 2021

2020 Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
January 6, 2020	February 15, 2021	March 26, 2021
February 17, 2020	March 29, 2021	May 14, 2021
April 6, 2020	May 17, 2021	June 25, 2021
May 18, 2020	June 28, 2021	August 13, 2021
July 6, 2020	August 16, 2021	September 24, 2021
August 17, 2020	September 27, 2021	November 5, 2021
September 28, 2020	November 8, 2021	February 18, 2022
November 9, 2020	February 21, 2022	April 1, 2022

** Note that both Culinary Arts and Pastry Arts programs may not be offered on all of the listed program start dates. More information can be obtained from Admissions.*

PROGRAM SESSIONS/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	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). Class duration varies by course. Schedules are subject to change depending on availability, and enrollment.

PROGRAM INFORMATION AND PRICING

CULINARY ARTS (DIPLOMA) PRICING – *Effective 5/21/2018*

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 OF APPLIED SCIENCE) PRICING – *Effective 6/1/18*

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

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) PRICING – *Effective 5/21/2018*

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 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			✓	✓

ACADEMIC CALENDAR

2018-2019 ACADEMIC PERIOD SCHEDULE

Block/Quarter Start	Block End	Quarter End
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

2020 ACADEMIC PERIOD SCHEDULE

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

2018-2019 CAMPUS BREAK SCHEDULE

No Classes (Faculty In-Service)	10/19/2018
Thanksgiving Holiday	11/22/2018 – 11/23/2018
Winter Break	12/22/2018 – 01/06/2019
No Classes (Faculty In-Service)	01/21/2019
No Classes	03/08/2019
Spring Break	03/30/2019 – 04/07/2019
No Classes (Faculty In-Service)	05/17/2019
Memorial Day	05/27/2019
Summer Break	06/29/2019 – 07/07/2019
No Classes (Faculty In-Service)	08/16/2019
Labor Day	09/02/2019

2020 CAMPUS BREAK SCHEDULE

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

*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