

KEY ADMINISTRATIVE STAFF AND FACULTY

KEY ADMINISTRATIVE STAFF	
Name	Title
Kirk Bachmann	Campus President & Head of Business Development
Robert Scherner	Executive Chef - Residential
Matthew Vearil	Senior Director of Admissions - Residential
Joanna LaCorte	Vice President of Admissions - Distance Learning
Jordan Hagen	Assistant Director of Financial Aid
Jason Scheib	Director of Financial Aid
Kate Sweasy	Director of Career Services - Residential
Jane Jepson	Director of Career Services - Distance Learning
TBD	Student Success Coach
Yahana Tegegne	Registrar - Residential
Edy Cooper	Registrar - Distance Learning
Jessica Stanfill	Associate Director of Student Services/ADA Coordinator
Kayla Rodriguez	Business Office Manager
Tyson Holzheimer	Lead Chef Instructor - Distance Learning (IDL) – Culinary Arts
Anne Lanute	Lead Chef Instructor – Distance Learning (IDL) – Pastry Arts
Alexis Robinson	Title IX Coordinator

FACULTY - Residential			
Name	Title	Name	Title
Bob Scherner	Executive Chef	Julie Wolf	Chef Instructor (Culinary Arts)
Jon Canton	Chef Instructor (Culinary Arts)	Michael Scott	Director of Purchasing and Facilities
Chris Scalia	FT Instructor (Culinary Arts)	Richard Jensen	Chef Instructor (Culinary Arts)
Dan Widmann	Lead Instructor (Pastry Arts)	Steven Nalls	FT Instructor (Culinary Arts)
David Knight	Chef Instructor (Pastry Arts)	Susan Yurish	Lead General Education Instructor
Doug Donnellan	Chef Instructor (Gen Ed)	Suzanne Prendergast	Chef Instructor (Culinary Arts)
Jamie Berzinkas	Chef Instructor (Gen Ed)	Tom Prescott	Chef Instructor (Culinary Arts)
Jesper Jonsson	Chef Instructor (Culinary Arts)	Megan Piel	Chef Instructor (Pastry Arts)

FACULTY - Interactive Distance Learning			
Culinary Chef Instructors			
Name	Title	Name	Title
Tyson Holzheimer	Senior Lead Chef Instructor, Culinary		
Gregory Bonath	Lead Instructor	Kelly Taylor	Chef Instructor
Adam Searle	Chef Instructor	Kevin Quinn	Chef Instructor
Alisa Gaylon	Chef Instructor	Krystal Dandie	Chef Instructor
Bryce Norblum	Chef Instructor	Larry Lujan	Chef Instructor
Catherine Stanton	Chef Instructor	Leigh Copeland	Chef Instructor
Cesar Herrera	Chef Instructor	Luke Shaffer	Chef Instructor
Christopher Diehl	Chef Instructor	Lynae Gurnsey	Chef Instructor
David Pazmino	Chef Instructor	Nick Howard	Chef Instructor
Jackie Abril-Carter	Chef Instructor	Nick Papantonakis	Chef Instructor
Jake Pierson	Chef Instructor	Paige Haringa	Chef Instructor
Jamie Foy	Chef Instructor	Rachel Rancourt-Hobbs	Chef Instructor
Jamie Palafox	Chef Instructor	Rich Harvey	Chef Instructor
JD Forde	Chef Instructor	Roberta Clare	Chef Instructor
Jennifer Kempin	Chef Instructor	Sofia Forde	Chef Instructor
Jonathan Taylor	Chef Instructor	Stephanie Machalack	Chef Instructor
Kareen Linton	Chef Instructor	Stuart Stein	Chef Instructor
Karen Robinson	Chef Instructor	Suzanne Lasagna	Chef Instructor
Karla Lomeli	Chef Instructor	Todd Fulton	Chef Instructor
Kelly Brown	Chef Instructor	Todd Haramic	Chef Instructor

Orientation	
Ryan Hodros	Chef Faculty Advisor

Externship Instructors	
Gina Donovan	Externship Instructor
Steven Brown	Externship Instructor

General Education Instructors	
Anthony Padavan	Margie Frolich
Gina Marano	Matthew Fowler
Jayne Yenke	Zach Lebovic
Liz Matthiesen-Jones	

Tutors	
Cissy Mullis	Rachel Wilson
Francye Kinney	Stephanie Amlung
Harold Lamson	

FACULTY - Interactive Distance Learning			
Pastry Chef Instructors			
Name	Title	Name	Title
Anne Lanute	Senior Lead Chef Instructor, Pastry and Gen Ed		
Jennifer McClintick	Lead Instructor	Karyn Hobfoll	Chef Instructor
Anastasia Malone	Chef Instructor	Loretta Grant	Chef Instructor
Andrea Bowers	Chef Instructor	Megan Henke	Chef Instructor
Anne Tutuska	Chef Instructor	NaDean Johnson	Chef Instructor
Ashley Chen	Chef Instructor	Paul Rocque	Chef Instructor
Colette Christian	Chef Instructor	Rachel Cuzzone	Chef Instructor
Denise Spooner	Chef Instructor	Shannyn King	Chef Instructor
Emily Pinsky	Chef Instructor	Sinead Chardon	Chef Instructor
Gena Lora	Chef Instructor	Stefanie Bishop	Chef Instructor
Jason Goldman	Chef Instructor	Susie Wolak	Chef Instructor
Jeannie Stephenson	Chef Instructor	Tom Beckman	Chef Instructor
Jen Gross	Chef Instructor	Tracy DeWitt	Chef Instructor
Jacqueline Bruton	Chef Instructor		

CURRENT ADVISORY BOARD

Name	Title	Company
Jeffrey Lammer	Executive Sous Chef	Edible Beats Restaurant Group
Pierson Schields	Executive Sous Chef	Hyatt Regency -Denver
Mary Ann Mathieu	Sr. Recruiter	Sodexo
Hillary Kearney	Human Resources Manager	Omni Interlocken Resort
Emma Nemechek	Pastry Chef	Omni Interlocken Resort
Zach Barnes	Executive Chef	Omni Interlocken Resort
Brittany Labolito	Market Human Resources Manager	White Lodging Services
Chris Royster	Executive Chef	Flagstaff House Restaurant
Michael Poompan	Executive Chef	Ritz Carlton - Denver
Steven Moody	Executive Chef	Boulder Country Club
Andy Clark	Founds/Owner	Moxie Bread Co

CALENDARS

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 5, 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 November 14, 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 22, 2020
November 11, 2020	December 22, 2020	February 16, 2021

2020-2021 Academic Period Calendars

Residential Programs		
Block/Quarter Start	Block End	Quarter End
January 4, 2021	February 12, 2021	March 25, 2021
February 15, 2021	March 25, 2021	May 13, 2021
April 5, 2021	May 13, 2021	June 25, 2021
May 17, 2021*	June 25, 2021	August 12, 2021
July 5, 2021	August 12, 2021	September 24, 2021
August 16, 2021	September 24, 2021	November 4, 2021
September 27, 2021**	November 4, 2021	December 17, 2021
November 8, 2021	December 17, 2021	February 11, 2022

* Block includes a required Saturday class on June 5, 2021

** Block includes a required Saturday class on November 13, 2021

Distance Learning Programs		
Block/Quarter Start	Block End	Quarter End
January 6, 2021	February 16, 2021	March 30, 2021
February 17, 2021	March 30, 2021	May 18, 2021
April 7, 2021	May 18, 2021	June 29, 2021
May 19, 2021	June 29, 2021	August 17, 2021
July 7, 2021	August 17, 2021	September 28, 2021
August 18, 2021	September 28, 2021	November 9, 2021
September 29, 2021	November 9, 2021	December 21, 2021
November 10, 2021	December 21, 2021	February 15, 2022

Program Sessions/Hours

Residential Programs – Culinary Arts (Diploma & AOS)

Program	Session	Start Time	End Time
Culinary Arts (AOS & Diploma)	Morning (AM1)	6:00 AM	11:00 AM
Pastry Arts (Diploma)	Morning (AM1)	6:00 AM	11:00 AM
Culinary Arts (AOS & Diploma)	Mid-Morning (AM2)	10:00 AM	3:00 PM
Pastry Arts (Diploma)	Mid-Morning (AM2)	10:00 AM	3:00 PM
Culinary Arts (AOS & Diploma)	Afternoon (AFT)	2:00 PM	7:00 PM
Pastry Arts (Diploma)	Afternoon (AFT)	2:00 PM	7:00 PM
Culinary Arts (AOS & Diploma)	Evening (PM)	6:00 PM	11:00 PM
Pastry Arts (Diploma)	Evening (PM)	6:00 PM	11:00 PM

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 3, 2021
2020 Winter Break - Distance Learning **	December 23, 2020 - January 5, 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.

2021 Student Holiday & Break Schedule*

Holiday - New Year's Day**	January 1, 2021
Holiday - Martin Luther King Jr **	January 18, 2021
No Classes (Faculty In-Service) - Residential	March 26, 2021
Spring Break - Residential	March 27, 2021 - April 4, 2021
Spring Break - Distance Learning	March 31, 2021 - April 6, 2021
No Classes (Faculty In-Service) - Residential	May 14, 2021
Holiday - Memorial Day **	May 31, 2021
Summer Break - Residential	June 26, 2021 - July 4, 2021
Summer Break - Distance Learning	June 30, 2021 - July 6, 2021
Holiday - Independence Day**	July 4, 2021
No Classes (Faculty In-Service) - Residential	August 13, 2021
Holiday - Labor Day **	September 6, 2021
No Classes (Faculty In-Service) - Residential	November 5, 2021
Holiday - Thanksgiving **	November 25 - 26, 2021
Winter Break - Residential	December 18, 2021 - January 3, 2022
Winter Break - Distance Learning **	December 22, 2021 - January 4, 2022

* 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.

2020 Program Calendars

Residential Programs Anticipated Completion Date:				
Start Date	Culinary Arts AOS	Baking and Pastry AOS	Culinary Arts Diploma	Pastry Arts Diploma
November 11, 2019	February 12, 2021		June 26, 2020	July 17, 2020
January 6, 2020	March 26, 2021		August 14, 2020	August 28, 2020
February 17, 2020	May 14, 2021		September 25, 2020	October 9, 2020
April 6, 2020	June 25, 2021		November 6, 2020	November 20, 2020
May 18, 2020	August 13, 2021		December 18, 2020	January 15, 2021
July 6, 2020	September 24, 2021		February 12, 2021	February 26, 2021
August 17, 2020	November 5, 2021		March 26, 2021	April 16, 2021
September 28, 2020	December 17, 2021	December 17, 2021	May 14, 2021	May 28, 2021
November 9, 2020	February 11, 2022	February 11, 2022	June 25, 2021	July 16, 2021

Distance Learning Programs Anticipated Completion Date:					
Start Date	Diploma		Associate of Occupational Studies		
	Professional Pastry Arts	Culinary Arts and Operations	Culinary Arts	Baking and Pastry	Food and Beverage Operations
November 11, 2019	December 22, 2020	February 18, 2021	February 18, 2021		
January 8, 2020	February 16, 2021	March 30, 2021	March 30, 2021		
February 19, 2020	March 30, 2021	May 18, 2021	May 18, 2021		
April 8, 2020	May 18, 2021	June 29, 2021	June 29, 2021		
May 20, 2020	June 29, 2021	August 17, 2021	August 17, 2021		
July 8, 2020	August 17, 2021	September 28, 2021	September 28, 2021		
August 19, 2020	September 28, 2021	November 9, 2021	November 9, 2021		
September 30, 2020	December 22, 2021	December 22, 2021	December 22, 2021	December 22, 2021	December 22, 2021
November 11, 2020	February 16, 2022	February 16, 2022	February 16, 2022	February 16, 2022	February 16, 2022

2021 Program Calendars

Residential Programs Anticipated Completion Date:				
Start Date	Diploma		Associate of Occupational Studies	
	Culinary Arts	Pastry Arts	Culinary Arts	Baking and Pastry
January 4, 2021	August 13, 2021	August 13, 2021	March 25, 2022	March 25, 2022
February 15, 2021	September 24, 2021	September 24, 2021	May 13, 2022	May 13, 2022
April 5, 2021	November 5, 2021	November 5, 2021	June 24, 2022	June 24, 2022
May 17, 2021	December 17, 2021	December 17, 2021	August 12, 2022	August 12, 2022
July 5, 2021	February 11, 2022	February 11, 2022	September 23, 2022	September 23, 2022
August 16, 2021	March 25, 2022	March 25, 2022	November 4, 2022	November 4, 2022
September 27, 2021	May 13, 2022	May 13, 2022	December 16, 2022	December 16, 2022
November 8, 2021	June 24, 2022	June 24, 2022	February 17, 2023	February 17, 2023

Distance Learning Programs Anticipated Completion Date:					
Start Date	Diploma		Associate of Occupational Studies		
	Professional Pastry Arts	Culinary Arts and Operations	Culinary Arts	Baking and Pastry	Food and Beverage Operations
January 6, 2021	March 29, 2022	March 29, 2022	March 29, 2022	March 29, 2022	March 29, 2022
February 17, 2021	May 17, 2022	May 17, 2022	May 17, 2022	May 17, 2022	May 17, 2022
April 7, 2021	June 28, 2022	June 28, 2022	June 28, 2022	June 28, 2022	June 28, 2022
May 19, 2021	August 18, 2022	August 18, 2022	August 18, 2022	August 18, 2022	August 18, 2022
July 7, 2021	September 27, 2022	September 27, 2022	September 27, 2022	September 27, 2022	September 27, 2022
August 18, 2021	November 8, 2022	November 8, 2022	November 8, 2022	November 8, 2022	November 8, 2022
September 29, 2021	December 20, 2022	December 20, 2022	December 20, 2022	December 20, 2022	December 20, 2022
November 10, 2021	February 23, 2023	February 23, 2023	February 23, 2023	February 23, 2023	February 23, 2023

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		
90 Quarter Credits/1340 Clock Hours	Effective 10/1/2018	Effective with Cohort starting 1/4/2021
Length of Program: 60 Weeks		
Tuition and Fees:		
Tuition:	\$30,260.00	\$29,700.00
Equipment/Supplies (non-refundable):	\$450.00	\$450.00
Coursepacks (non-refundable):	\$200.00	\$200.00
Application fee (non-refundable):	<u>\$0.00</u>	<u>\$0.00</u>
Total Cost of Program:	\$30,910.00	\$30,350.00

Associate in Occupational Studies Program in Baking and Pastry		
90 Quarter Credits/1340 Clock Hours	Effective 10/1/2018	Effective with Cohort starting 1/4/2021
Length of Program: 60 Weeks		
Tuition and Fees:		
Tuition:	\$30,260.00	\$29,700.00
Equipment/Supplies (non-refundable):	\$450.00	\$450.00
Coursepacks (non-refundable):	\$200.00	\$200.00
Application fee (non-refundable):	<u>\$0.00</u>	<u>\$0.00</u>
Total Cost of Program:	\$30,910.00	\$30,350.00

Diploma Program in Culinary Arts -		
44 Quarter Credits/760 Clock Hours	Effective 4/24/2018	Effective with Cohort starting 1/4/2021
Length of Program: 30 Weeks		
Tuition and Fees:		
Tuition:	\$17,610.00	14,520.00
Equipment/Supplies (non-refundable):	\$450.00	\$450.00
Application fee (non-refundable):	<u>\$0.00</u>	<u>\$0.00</u>
Total Cost of Program:	\$18,060.00	\$14,970.00

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

Diploma Program in Pastry Arts – Effective 1/4/2021

44 Quarter Credits/760 Clock Hours

Length of Program: 30 Weeks

Tuition and Fees:

Tuition:	\$14,520.00
Equipment/Supplies (non-refundable):	\$450.00
Application fee (non-refundable):	<u>\$0.00</u>
Total Cost of Program:	\$14,970.00

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):	\$25.00
Technology fee (non-refundable) (Optional):	<u>\$250.00</u>
Total Cost of Program:	\$15,220.00

Diploma in Professional Pastry Arts – Effective August 2020

59 Quarter Credits/910 Clock Hours

Length of Program: 60 Weeks

Tuition and Fees:

Tuition:	\$16,225.00
Application fee (non-refundable):	\$25.00
Technology fee (non-refundable) (Optional):	<u>\$250.00</u>
Total Cost of Program:	\$16,500.00

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) (Optional):	<u>\$250.00</u>
Total Cost of Program:	\$18,020.00

Diploma in Culinary Arts and Operations – Effective August 2020

59 Quarter Credits/890 Clock Hours

Length of Program: 60 Weeks

Tuition and Fees:

Tuition:	\$17,700.00
Application fee (non-refundable):	\$25.00
Technology fee (non-refundable) (Optional):	<u>\$250.00</u>
Total Cost of Program:	\$17,975.00

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.

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:	\$26,900.00
Technology Fee (non-refundable) (Optional):	\$250.00
Application fee (non-refundable):	<u>\$25.00</u>
Total Cost of Program:	\$27,175.00

Associate in Occupational Studies Program in Culinary Arts – Effective August 2020

90 Quarter Credits/1340 Clock Hours

Length of Program: 60 Weeks

Tuition and Fees:

Tuition:	\$27,000.00
Technology Fee (non-refundable) (Optional):	\$250.00
Application fee (non-refundable):	<u>\$25.00</u>
Total Cost of Program:	\$27,275.00

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.

Associate in Occupational Studies Program in Baking and Pastry	
90 Quarter Credits/1340 Clock Hours	
Length of Program: 60 Weeks	
Tuition and Fees:	
Tuition:	\$24,750.00
Technology Fee (non-refundable) (Optional):	\$250.00
Application fee (non-refundable):	<u>\$25.00</u>
Total Cost of Program:	\$25,025.00

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.

Associate in Occupational Studies Program in Food and Beverage Operations	
90 Quarter Credits/1020 Clock Hours	
Length of Program: 60 Weeks	
Tuition and Fees:	
Tuition:	\$27,000.00
Technology Fee (non-refundable) (Optional):	\$250.00
Application fee (non-refundable):	<u>\$25.00</u>
Total Cost of Program:	\$27,275.00

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 during week one of the program. 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. Access to the State Food Safety Certification Course will be provided during the first week in school. Current textbooks and associated costs are included in the table below.

Book Information	Cost	Diploma Programs		Associate of Occupational Studies Programs	
		Culinary Arts	Pastry Arts	Culinary Arts	Pastry Arts
Gisslen, Professional Cooking. 9 th Edition. Wiley, 2018. ISBN# 9781119399612	\$200	✓		✓	
Gisslen, Professional Baking. with recipe cards 7 th Edition. Wiley, 2016. ISBN# 9781119373179	\$200		✓		✓
Dopson, L., Food & Beverage Cost Control. 6 th Edition. Wiley, 2015. ISBN# 9781118988497	\$70			✓	✓
State Food Safety Food Manager Certification www.statefoodsafety.com	\$100	✓	✓	✓	✓
Zacharakis, Bygrave & Corbett, Entrepreneurship 4 th Edition, Wiley, 2016 ISBN# 9781119298809	\$55			✓	✓
Sharma, Sheehy, Kolahdooz, Barasi, Nutrition at a Glance 2 nd Edition, Wiley, 2015 ISBN# 9781118661017	\$43			✓	✓
Civitello, Cuisine and Culture: A History of Food and People 3 rd Edition, Wiley, 2012 ISBN# 9781118862308	\$32			✓	✓

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.

(Effective March 2020)

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. Transcripts 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.

Catalog Updates

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Licensing and Accreditation – *(removal of language)*

~~Distance learning programming is approved by the Division of Private Business and Vocational Schools of the Illinois Board of Higher Education.~~

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Admissions Requirements – *(Effective July 2020) Update to the fourth bullet point:*

- Proof of High School Completion or Equivalent;
 - Examples:
 - High School Diploma,
 - High School Equivalency Exam: GED, HiSet, or TASC,
 - Official College Transcript from a Completed Associate or Higher Degree Program, or
 - State Approved Home School Certificate of Completion.

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English Proficiency – *(Effective July 2020) Update to third sentence:*

Auguste Escoffier School of Culinary Arts does not provide English-as-a-second language instruction. Students are required to speak English in classes that are taught in English. International students whose native language is not English are required to provide proof of English proficiency by one of the following:

- Demonstration of a Common European Framework Reference for Language (CEFR) level of B2 or higher. Examples include:
- Test of English as a Foreign Language (TOEFL) with an Internet-Based Test (iBT) score of 65 or higher, PaperBased Test score of 500 or higher, or Computer- Based Test (CBT) score of 173;
- International English Language Testing System (IELTS) with a level of 6 or higher;
- Cambridge English: First (FCE) grade of a C or higher or Cambridge English: Advanced (CAE) grade of a CEFR B2 or higher;
- A grade of “C” or better in an intermediate ESL course;
- Graduation from an English-speaking secondary institution;
- Evidence of having completed 8 semester hours or 12 quarter hours with at least a “C” (70%) average at a USDE-recognized postsecondary institution in which English was the language of instruction.

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Academic Accommodations for Students with Disabilities

Auguste Escoffier School of Culinary Arts (AESCA) is committed to full compliance with both the Americans with Disabilities Act (ADA) and Section 504 of the Rehabilitation Act regarding equal opportunities for students with disabilities. Students with known or suspected disabilities are encouraged to reach out to Disability Services at 224-698-2131 or studentservices@escoffier.edu at the beginning of each term, or as soon as they become aware of the disability.

An ADA Coordinator will work alongside students inquiring about Accommodations to arrange accessibility services. Students requesting accommodations for the first time with AESCA will need to be prepared to provide current documentation of the qualified disability. Should accommodations be approved, they will be implemented once an agreement plan is established and provided to the Chef Instructor by the student. It is important to note that accommodations are not applied retroactively.

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Cancellation Policy – (replaces first sentence in policy)

A full refund of all institutional charges will be made to any student who cancels the enrollment contract within 5 calendar days after the enrollment contract is signed, the school rejects the application, an international student's visa application is rejected, program cancellation by the school or the student never attends class.

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Transfer/Proficiency Credits - (updated to reflect the following language at the end)

The school does not charge a fee for the evaluation of transcripts to identify any potential transfer credits.

Students have the right to appeal the determination of transfer credit awards. A written appeal stating reason for the transfer credit must be submitted to the Executive Chef, Senior Lead Chef Instructor, or Registrar within 10 days after receiving notification of the transfer credit determination.

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Late Work – (Effective July 2020) this paragraph replaces the second paragraph in the policy:

For distance learning courses: Any work submitted after 11:59:59 PM CT on the date due is considered late. All late work must be submitted within two (2) days of the activity due date. If an assignment or project is submitted late, the maximum possible grade value will decrease to 90% of original value. No credit will be given for any assignment if it is more than two (2) days late unless otherwise approved.

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GRADE DISPUTE POLICY AND PROCESS – *(Updated to reflect Chef Instructor/Program Lead in Step 5)*

Step 5: Grade Change and Filing with Student Record

1. Once the decision on the appeal is final, the Chef Instructor/Program Lead will contact the Registrar’s Office and attach a copy of the appeal with the final decision and any other supporting documentation attached.

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SATISFACTORY ACADEMIC PROGRESS – *(Effective August 2020) Update of table*

Programs	Credits	Maximum Timeframe
Associate (AOS)	90	135 credits
Diplomas:		
Culinary Arts and Operations	59	88 credits
Professional Pastry Arts	59	88 credits
Professional Pastry Arts	52	78 credits
Pastry Arts	46	69 credits
Culinary Arts	44	66 credits
Pastry Arts	44	66 credits
Credits Attempted	ROP	CGPA
0 - max allowed credits	67%	2.0

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Appeals, Probation, and Reestablishing Eligibility *(this paragraph replaces the first paragraph)*

If a student is dismissed from the institution for failing to make overall Satisfactory Academic Progress, the student may appeal the decision by submitting a letter of appeal to the Executive Chef. The letter must describe the extenuating circumstances that caused the student to be unable to meet SAP and must be accompanied by documentation of the circumstances. Such circumstances include, but are not limited to: the death of a close relative, illness, injury, and/or family emergency. The letter must also describe what will change in the student’s situation and explain how the student will be able to meet SAP if allowed to continue in the program. The appeal must be submitted within five (5) calendar days of receiving notification of the SAP violation.

Page 21 *(updated to reflect delivery method); (Updated to reflect new program)*

PROGRAM DETAILS –

Residential Learning

Associate of Occupational Studies Degree in Culinary Arts

(Updated to reflect program objectives)

Program Objectives:

- Teach students the foundation of culinary techniques in cuisine and pastry in order to pursue a career in the culinary arts.
- Enable students to develop the skills and confidence to cook or bake without recipes.
- Introduce students to palate development and sensory awareness, enhancing their ability to critically evaluate food.
- Prepare students to be culinary professionals by teaching skills related to the foodservice industry.
- Provide students the critical thinking skills required to progress professionally.

Associate of Occupational Studies in Baking and Pastry

90 Quarter Credits/1340 Clock Hours/60 Weeks

Program Description – Baking and Pastry

The Associate of Occupational Studies in Baking and Pastry program was developed to provide the practical, as well as theoretical foundations essential for success in the foodservice and hospitality industry. Students who earn the AOS 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 be awarded an Associate of Occupational Studies in Baking and Pastry when the following have been met:

- Completion of 90 quarter credit hours;
- Completion of a minimum of 80% of the 1340 scheduled hours;
- Completion of the two 180-hour Industry Externship courses;
- A minimum cumulative grade point average of 2.0.

Program Objectives:

- The Baking and Pastry Program adopts the Institutional Philosophy and Objectives noted in the Institutional Mission, Philosophy, and Objectives section of this catalog;
- Teach students the foundations of French pastry and baking so they can pursue a career in the pastry industry;
- Enable students to develop the skills and confidence to bake with or without recipes;
- Develop students' baking and pastry equipment awareness so they will be able to work with assurance in a professional kitchen;
- Teach the basic elements of pastry plate composition and design.

Term (12 weeks)	Session (6 weeks)	Course Number	Course Name	Hours			Total Clock Hours	Quarter Credits Hours
				Classroom (Lecture)	Kitchen (Lab)	Extern		
1	1 & 2	PA102	Fundamentals of Baking and Pastry	50	100	0	150	10
	1	CE187	Menu Design and Management	30	0	0	30	3
	2	GE110	Business and Professional Communications	50	0	0	50	5
2	3 & 4	PA120	Pâtissière	40	100	0	140	9
	3	GE130	Foodservice Math & Accounting	50	0	0	50	5
	4	CE167	Food and Beverage Cost Control	30	0	0	30	3
3	5 & 6	PA130	Confiserie and Artisan Baking	40	100	0	140	9
	5	GE140	World History and Culture from the Culinary Perspective	50	0	0	50	5
	6	CE129	Foodservice Management	40	0	0	40	4
	6	GE120	Technical Writing for the Hospitality Industry	50	0	0	50	5
4	7 & 8	PA220	Global and Contemporary Cuisine	50	100	0	150	10
	7	GE150	The Science of Nutrition	50	0	0	50	5
	8	CE161	Building Your Own Business	50	0	0	50	5
5	9	PA290	Pastry Industry Externship I	0	0	180	180	6
	10	PA296	Pastry Industry Externship II	0	0	180	180	6
Program Totals:				580	400	360	1340	90

Page 22 (*Updated to reflect program objectives*)

Diploma in Culinary Arts

Diploma Culinary Arts Program Objectives

- Teach students the foundation of culinary techniques in cuisine and pastry in order to pursue a career in the culinary arts.
- Enable students to develop the skills and confidence to cook or bake without recipes.
- Introduce students to palate development and sensory awareness, enhancing their ability to critically evaluate food.

Page 23 (*Updated to reflect program revision*)

Diploma in Pastry Arts

44 Quarter Credits/760 Clock Hours/30 Weeks

Program Description - Pastry Arts

The Pastry Arts Diploma Program consists of 760 clock hours, 580 contact hours and 180 externship hours. It is designed to give students a solid foundation to the Pastry Arts and to prepare them for entry- to mid-level jobs as a baker, pastry assistant or assistant pastry chef in hotels, restaurant, bakeries, country clubs, etc. This is further achieved by the 180 hour externship (within the 760 total hours) required of each student. The curriculum combines lectures, demonstrations, baking, and evaluation for an integrated approach to the pastry arts. Students are not required to have previous culinary experience or training, though prior experience would be very advantageous. Most of the program occurs in the kitchen. Students will learn: 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). Students will also learn how to produce charlottes, Bavarians, custards, mousses, soufflés, meringues, frozen desserts, light desserts, holiday classics, chocolate decorations, sugar work, sauces and fillings. They will also produce wedding cakes.

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

- Completion of 44 quarter credit hours;
- Completion of a minimum of 80% of the 760 scheduled hours;
- Completion of the 180-hour Pastry Industry Externship I course;
- A minimum cumulative grade point average of 2.0.

Program Objectives:

- The Pastry Arts Program adopts the Institutional Philosophy and Objectives noted in the Institutional Mission, Philosophy, and Objectives section of this catalog;

- Teach students the foundations of French pastry and baking so they can pursue a career in the pastry industry;
- Enable students to develop the skills and confidence to bake with or without recipes;
- Develop students' baking and pastry equipment awareness so they will be able to work with assurance in a professional kitchen;
- Teach the basic elements of pastry plate composition and design.

Quarter (12 Weeks)	Session (6 Weeks)	Course Number	Course Name	Hours				Quarter Credit Hours
				Classroom (Lecture)	Kitchen (Lab)	Extern	Total Clock Hours	
1	1	PA102	Fundamentals of Baking and Pastry	50	100	0	150	10
	2	PA120	Patissiere	40	100	0	140	9
2	3	PA130	Confiserie and Artisan Baking	40	100	0	140	9
	4	PA220	Global and Contemporary Cuisine	50	100	0	150	10
3	5	PA290	Pastry Industry Externship I	0	0	180	180	6
Program Totals				180	400	180	760	44

Page 24 (*Updated to reflect program objectives*)

Diploma in Culinary Arts and Operations

Diploma Culinary Arts & Operations Program Objectives

- Teach students the foundation of culinary techniques in cuisine and pastry in order to pursue a career in the culinary arts.
- Enable students to develop the skills and confidence to cook or bake without recipes.
- Introduce students to palate development and sensory awareness, enhancing their ability to critically evaluate food.
- Prepare students to be culinary professionals by teaching skills related to the foodservice industry.
- Provide students the foundational business skills required to maintain a profitable foodservice establishment.

Page 25 (*Updated to reflect program revision*)

Distance Learning

Diploma in Professional Pastry Arts

59 Quarter Credits/910 Clock Hours/60 Weeks

Program Description – Professional Pastry Arts

The Diploma in Professional Pastry Arts Program gives students the skills and experience they need to enter the hospitality industry. Students are qualified to pursue entry- to mid-level jobs as bakers, pastry cooks, or assistant pastry chefs in hotels, restaurants, bakeries, country clubs, and other foodservice establishments.

Students learn essential skills for working in the foodservice industry. Auguste Escoffier School of Culinary Arts emphasizes not only baking but also professional skills. Hands-on practical assignments in the curriculum allow students to practice a wide variety of classical and modern baking and pastry methods and techniques that help prepare students for entry-level positions in a professional kitchen. In addition, students learn the theory behind these techniques that promotes a deeper understanding of the science of baking and patisserie. From this understanding, students learn to bake a variety of items or prepare desserts without directions, recipes, or rote procedures. As students hone their skills, they develop their palate and learn how to understand taste and comprehensively analyze flavors. The professional skills covered in the curriculum include menu planning, sourcing, sustainability, management, employee training, safety and sanitation, and food cost control. This part of the curriculum offers students an introduction to business skills required to maintain a profitable foodservice establishment.

The program is made up of six-week courses organized into four twelve-week terms (48 weeks) and a six-week externship. Each course offers 6 distance learning lessons. Courses are accessed through the Online Campus learning management system and offer both weekly synchronous activities scheduled with instructors and asynchronous lessons that can be completed as a student's weekly schedule allows. The program concludes with an externship in a foodservice establishment that allows students to gain valuable hands-on experience in a professional kitchen environment.

Students will be awarded a Diploma in Professional Pastry Arts when the following have been met:

- Completion of 59 quarter credit hours;
- Completion of a minimum of 80% of the 910 scheduled hours;
- Completion of the 160-hour Industry Externship course;
- A minimum cumulative grade point average of 2.0.

Program Objectives:

- The Pastry Arts Program adopts the Institutional Philosophy and Objectives noted in the Institutional Mission, Philosophy, and Objectives section of this catalog;
- Teach students the foundations of French pastry and baking so they can pursue a career in the pastry industry;
- Enable students to develop the skills and confidence to bake with or without recipes;
- Develop students' baking and pastry equipment awareness so they will be able to work with assurance in a professional kitchen;
- Teach the basic elements of pastry plate composition and design.

Term (12 weeks)	Session (6 weeks)	Course Number	Course Name	Hours			Total Clock Hours	Quarter Credits Hours
				Classroom (Lecture)	Kitchen (Lab)	Extern		
1	1	PA103	Fundamentals of Baking and Pastry I	20	60	0	80	5
	2	PA105	Fundamentals of Baking and Pastry II	20	60	0	80	5
	2	CE187	Menu Design and Management	30	0	0	30	3
2	3	PA221	Contemporary Pastry Arts	20	60	0	80	5
	4	PA222	Global Pastry Arts	20	60	0	80	5
	4	CE167	Food and Beverage Cost Control	30	0	0	30	3
3	5	PA132	Foundations of Bread I	15	30	0	45	3
	6	PA135	Foundations of Bread II	15	30	0	45	3
	6	CE129	Foodservice Management	40	0	0	40	4
4	7	PA125	Cake Design and Decorating	40	100	0	140	9
	8	PA137	Confiserie	20	30	0	50	3
5	9	CE161	Building Your Own Business	50	0	0	50	5
	10	PA292	Pastry Industry Externship I	10	0	150	160	6
Program Totals:				330	430	150	910	59

Page 25 (*Updated to reflect new program*)

Distance Learning

Associate of Occupational Studies in Baking and Pastry

90 Quarter Credits/1340 Clock Hours/60 Weeks

Program Description – Baking and Pastry

The Associate of Occupational Studies in Baking and Pastry Program was developed to provide the practical, as well as theoretical foundations essential for success in the foodservice and hospitality industry. Students who earn the AOS 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 be awarded an Associate of Occupational Studies in Baking and Pastry when the following have been met:

- Completion of 90 quarter credit hours;
- Completion of a minimum of 80% of the 1340 scheduled hours;
- Completion of the two 180-hour Industry Externship courses;
- A minimum cumulative grade point average of 2.0.

Program Objectives:

- The Baking and Pastry Program adopts the Institutional Philosophy and Objectives noted in the Institutional Mission, Philosophy, and Objectives section of this catalog;
- Teach students the foundations of French pastry and baking so they can pursue a career in the pastry industry;
- Enable students to develop the skills and confidence to bake with or without recipes;
- Develop students' baking and pastry equipment awareness so they will be able to work with assurance in a professional kitchen;
- Teach the basic elements of pastry plate composition and design.

Term (12 weeks)	Session (6 weeks)	Course Number	Course Name	Hours			Total Clock Hours	Quarter Credits Hours
				Classroom (Lecture)	Kitchen (Lab)	Extern		
1	1 & 2	PA102	Fundamentals of Baking and Pastry	50	100	0	150	10
	1	CE187	Menu Design and Management	30	0	0	30	3
	2	GE110	Business and Professional Communications	50	0	0	50	5
2	3 & 4	PA120	Patisserie	40	100	0	140	9
	3	GE130	Foodservice Math & Accounting	50	0	0	50	5
	4	CE167	Food and Beverage Cost Control	30	0	0	30	3
3	5 & 6	PA130	Confiserie and Artisan Baking	40	100	0	140	9
	5	GE140	World History and Culture from the Culinary Perspective	50	0	0	50	5
	6	CE129	Foodservice Management	40	0	0	40	4
	6	GE120	Technical Writing for the Hospitality Industry	50	0	0	50	5
4	7 & 8	PA220	Global and Contemporary Cuisine	50	100	0	150	10
	7	GE150	The Science of Nutrition	50	0	0	50	5
	8	CE161	Building Your Own Business	50	0	0	50	5
5	9	PA290	Pastry Industry Externship I	0	0	180	180	6
	10	PA296	Pastry Industry Externship II	0	0	180	180	6
Program Totals:				580	400	360	1340	90

Associate of Occupational Studies Degree in Culinary Arts

90 Quarter Credits/1340 Clock Hours/60 Weeks

Program Description – Culinary Arts

The 60-week Associate of Occupational Studies (AOS) Degree in Culinary Arts Program 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 AOS 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 or Executive Chef). The jobs mentioned are examples of certain potential jobs, not a representation that these outcomes are more probable than others. AESCA does not guarantee employment or salary.

The competencies to be mastered in this program deliver a comprehensive knowledge of foodservice preparation, operations, and management. Students study the culinary basics and advance to regional and world cuisine. 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. An industry externship is required to gain functional knowledge by working in an approved food service establishment. Culinary theory courses address specific subjects that professionals in the hospitality and foodservice industry need to succeed to their highest possible professional level.

Courses include technical writing for the hospitality industry, nutrition, math & accounting. In addition, communication, entrepreneurship and history from the culinary perspective are addressed.

The program is made up of 10 six-week blocks organized into 5 twelve-week quarters. Classes are held Monday – Friday.

Students will receive an Associate of Occupational Studies degree in Culinary Arts when the following have been met:

- Completion of the required 90 quarter credits with a minimum CGPA of 2.0
- Completion of a minimum of 80% of the 1340 scheduled hours.
- Completion of all required externship hours

Program Objectives:

- Teach students the foundation of culinary techniques in cuisine and pastry in order to pursue a career in the culinary arts.
- Enable students to develop the skills and confidence to cook or bake without recipes.
- Introduce students to palate development and sensory awareness, enhancing their ability to critically evaluate food.
- Prepare students to be culinary professionals by teaching skills related to the foodservice industry.
- Provide students the critical thinking skills required to progress professionally.

Term (12 weeks)	Session (6 weeks)	Course Number	Course Name	Hours			Total Clock Hours	Quarter Credits Hours
				Classroom (Lecture)	Kitchen (Lab)	Extern		
1	1	CU101	Culinary Foundations	75	70	0	145	11
	2	CE135	Restaurant Operations	100	0	0	100	10
2		GE110	Business & Professional Communications	50	0	0	50	5
		GE140	World History and Culture from the Culinary Perspective	50	0	0	50	5
	4	CU122	Culinary Arts and Patisserie	45	100	0	145	9
3		GE130	Foodservice Math and Accounting	50	0	0	50	5
		GE120	Technical Writing for the Hospitality Industry	50	0	0	50	5
	6	CU132	World Cuisines	45	100	0	145	9
4		GE150	The Science of Nutrition	50	0	0	50	5
		GE160	Culinary Entrepreneurship	50	0	0	50	5
	8	CU220	Farm to Table® Experience	35	110	0	145	9
5	9	CU290	Culinary Industry Externship I	9	0	171	180	6
	10	CU295	Culinary Industry Externship II	9	0	171	180	6
Program Totals:				618	380	342	1340	90

Associate of Occupational Studies in Food and Beverage Operations

90 Quarter Credits/1020 Clock Hours/60 Weeks

Program Description – Food and Beverage Operations

The Associate of Occupational Studies in Food and Beverage Operations program was developed to provide students with the understanding of the hospitality industry from a business perspective. Students start with professionalism and entry level management while building on that knowledge to learn the skills necessary to successfully manage operational aspects of a successful hospitality operation.

The curriculum combines lectures, laboratory and an externship for an integrated approach to the Food and Beverage Operations industry. Topics include leadership, human resource management, event management, purchasing, cost control, menu management and entrepreneurship. Students in the degree program take a course in culinary foundations designed to provide an introduction to the professional kitchen as they become acquainted with tools, utensils, and equipment and discuss kitchen layout.

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 a 6 week industry externship in order to gain functional knowledge by working in an approved food service establishment.

Students will be awarded an Associate of Occupational Studies in Food and Beverage Operations when the following have been met:

- Completion of 90 quarter credit hours;
- Completion of the 160-hour Industry Externship course;
- A minimum cumulative grade point average of 2.0.

Program Objectives:

- Understand the skill sets required for supervisory/management positions.
- Analyze relevant operations data and make sound decisions for a profitable operation.
- Plan and provide professional service with high levels of attention to detail in guest experience.
- Train and coach line level employees in operations.
- Understand available business technologies and provide consultation based on an operation's needs.
- Understand and develop the operation as a concept.

Term (12 weeks)	Session (6 weeks)	Course Number	Course Name	Hours			Total Clock Hours	Quarter Credits Hours
				Classroom (Lecture)	Kitchen (Lab)	Extern		
1	1	OP110	Professionalism and Service Standards	50	0	0	50	5
	1	GE110	Business and Professional Communications	50	0	0	50	5
	2	CE187	Menu Design and Management	30	0	0	30	3
	2	GE150	The Science of Nutrition	50	0	0	50	5
2	3	OP180	Catering and Event Operations	50	0	0	50	5
	3	GE170	Introduction to Psychology in the Workplace	50	0	0	50	5
	4	OP130	Foundations in Human Resources	50	0	0	50	5
	4	GE140	World History & Culture from the Culinary Perspective	50	0	0	50	5
3	5	OP210	Leadership and Development	50	0	0	50	5
	5	GE130	Foodservice Math and Accounting	50	0	0	50	5
	6	OP140	Cost Control	50	0	0	50	5
4	7	OP120	Purchasing	50	0	0	50	5
	7	OP150	Beverage Service Operations	50	0	0	50	5
	8	OP170	Facilities Operations and Compliance	50	0	0	50	5
	8	OP200	Operations Technology and Innovation	50	0	0	50	5
5	9	CU100	Culinary Foundations I (Include Food Handler Cert)	40	40	0	80	6
	9	CE161	Building Your Own Business	50	0	0	50	5
	10	OP290	Externship	10	0	150	160	6
Total Hours				830	40	150	1020	90

Page 25 (Updated to reflect new courses)

CE161 - Building Your Own Business

This course covers such topics as business planning, pricing, credit management, government regulation, legal concerns, and business ethics. Students learn how to manage and how to lead. For the final project for this course, the student will complete and present a business plan for a food service operation.

Lecture/Class hours – 50

Credits - 5 Quarter Credits

Prerequisites – None

CU100 - Culinary Foundations I

The Culinary Foundations class begins with course work concentrating on food safety and sanitation in the professional kitchen. The class focuses on the importance of proper hygiene, food handling, food storage, cleaning, pest control and HACCP in a food service operation are explored.

Students will gain an introduction to the professional kitchen as they become acquainted with tools, utensils, and equipment and discuss kitchen layout. Basic cooking techniques, culinary terminology, equipment operation, the use and effect of heat, and seasoning principles are taught in this course. This course also includes fundamental knife skills, cutting techniques, and the concept of mise en place.

Lecture/Class hours – 40

Lab hours – 40

Total hours – 80

Credits - 6 quarter credits

GE170 - Introduction to Psychology in the Workplace

The goals of psychology are to describe, explain, predict, and influence behavior and mental processes. With these goals in mind, students will study the scientific process and learn to explain psychological phenomena. They will learn about how those phenomena fit into major psychological theories, and how to practically apply the ideas of psychology.

Lecture/Class hours – 50

Total hours – 50

Credits - 5 quarter credits

OP110 - Professionalism and Service Standards

In this course, students learn the basics of professional conduct. Students develop their understanding of hygiene, guest service, and communication standards in order to act in a professional manner, not only in a hospitality setting but in any industry or situation.

Lecture/Class hours – 50

Credits – 5 Quarter Credits

OP120 - Purchasing

This course covers the process of purchasing, receiving, and storing. Students learn procedures and strategies for ensuring a smooth, efficient, and sanitary experience of inventory management.

Lecture/Class hours – 50

Credits – 5 Quarter Credits

OP130 - Foundations in Human Resources

This course teaches students to look at their career and others' through a human resources lens. The course covers the employee 'life cycle:' recruiting, onboarding and training, compensation, and performance evaluation.

Lecture/Class hours – 50

Credits – 5 Quarter Credits

OP140 - Cost Control

This course focuses on the financial side of restaurant operations: managing inventory, creating sales forecasts, and managing food and labor costs. Students learn how to respond to real-world scenarios to minimize costs and maximize profits.

Lecture/Class hours – 50

Credits – 5 Quarter Credits

OP150 - Beverage Service Operations

In this course, students learn how to manage beverage operations in a legal and profitable environment. The course covers laws and regulations regarding beverage operations, as well as budgeting, menu planning, and inventory control.

Lecture/Class hours – 50

Credits – 5 Quarter Credits

OP170 - Facilities Operations and Compliance

This course focuses on the physical space of a food and beverage operation. Students learn about local, state, and federal government regulations for food and beverage spaces; emergency plans; and familiarize themselves with building and equipment maintenance.

Lecture/Class hours – 50

Credits – 5 Quarter Credits

OP180 - Catering and Event Operations

In this course, students learn the procedures for preparing an event to client specifications, with an emphasis on organizing and planning. Students learn how to create project plans, forecast needs, and learn strategies for coordinating multiple departments.

Lecture/Class hours – 50

Credits – 5 Quarter Credits

OP200 - Operations Technology and Innovation

This course focuses on automation using hospitality technologies. Students discuss the pros and cons of automating various tasks and the money-saving capabilities of various technologies, with an emphasis on information management.

Lecture/Class hours – 50

Credits – 5 Quarter Credits

OP210 - Leadership and Development

This course prepares students for a leadership role. Students learn how to effectively motivate and coach employees on an individual basis, as well as how to plan and drive organizational change.

Lecture/Class hours – 50

Credits – 5 Quarter Credits

OP290 – Externship

This course provides opportunities for real life experiences in an operational restaurant or related business and builds on the skills and techniques covered in previous courses. In the course, students apply the skills they've learned in practical ways to real-world situations. Students gain hands-on experience mirrors their future work in the industry. Immersion in a work environment also allows students to develop industry contacts and build working relationships.

Externship hours - 150 hours over 6 weeks

Lecture hours – 10

Total Hours: 160 hours

Credits - 6 Quarter Credits

Prerequisites: Completion of all other program courses with a 2.0 or higher GPA unless permission is granted by the Program Lead

PA102 - Fundamentals of Baking and Pastry

The Fundamentals of Baking and Pastry begins with course work concentrating on food safety and sanitation in the professional kitchen. The importance of proper hygiene, food handling and storage, cleaning, pest control and HACCP in a food service operation is explored.

The course includes baking and pastry mixing methods and ingredient identification. The framework to understand the principles of the following cooking and baking techniques are taught: classic pastry doughs, pate a choux, fried doughs, pies and tarts, baked custards and stove top custards, quick breads, scones, muffins, cookies, brownies and bars, as well as dessert sauces.

Lecture/Class hours – 50

Lab hours – 100

Total hours – 150

Credits – 10 quarter credits

PA103, Fundamentals of Baking and Pastry I

In this course, students will learn the basics of professional bakeshop work: mise en place, baking math (measuring and converting recipes), and safety and sanitation. Students will then practice the fundamental techniques of pastry and baking, learning multiple methods for creating cookies and doughs.

Lecture/Class hours – 20

Lab Hours – 60

Total Hours – 80

Credits – 5 quarter credits

PA105 - Fundamentals of Baking and Pastry II

In this course, students build on what they've learned in the previous course. They expand their understanding of the bakeshop, baking a variety of pies and tartlets as well as preparing custards (stove-top and baked), dessert sauces, and pâte à choux.

Lecture/Class hours – 20

Lab Hours – 60

Total Hours – 80

Credits – 5 quarter credits

Prerequisites: PA103

PA120 – Patisserie

Patisserie begins with learning the classic meringue techniques that lead into the creation of European buttercreams. Students will learn classic mixing methods and piping skills. Specialty dessert cakes and decorated special occasion cakes are a major focus of this course work concentrating on factors related to the baking industry. Frozen desserts and plating are focused in this course. The course includes hand modeling techniques using rolled fondant, gum paste, marzipan, and modeling chocolate. The framework to understand the principles and techniques in the construction of putting together a wedding cake are also covered. Pastry and baking production timelines are examined in this course. Finally, students are introduced to sugar cookery and fresh fruit

dessert items. This course provides instruction, examples, and guidance in the following areas: decorating classic European cakes, rolled fondant designed cakes, hand iced specialty cakes, ice cream and sorbet, candied fruit, gum paste flowers, marzipan and modeling chocolate.

Lecture/Class hours – 40
Lab hours – 100
Total hours – 140
Credits – 9 quarter credits

PA125, Cake Design and Decorating

In the Patisserie course, students will delve into more complex pastries. Cakes are the main focus of this course, and students will learn about the classic mixing methods used to create a wide variety of American and European cakes and tortes. Students will also learn about various styles of cake decoration, progressing from basic icings, frostings, and cake assembly to intermediate decorating techniques and fine line piping. Throughout the course, students will develop their ability to bake on schedule, following a production timeline like those in a professional bakeshop.

Lecture/Class hours – 40
Lab Hours – 100
Total hours – 140
Credits – 9 quarter credits
Prerequisites: PA103

PA130 - Confiserie and Artisan Baking

Artisan Bread provides the framework to understand the principles of the following methods and techniques: the methods of pre-fermentation, biga, and sponge, starting and maintaining a variety of sourdough starters, extended fermentation, the 10 steps of bread production, proper shaping, proofing and scoring, whole grain breads, Italian artisan breads, enriched breads, and special occasion/holiday breads, puff pastry and laminated dough. Students will study the proper techniques in buying, storing and melting chocolate, chocolate tempering, chocolate candies, truffles and pralines, nut based candies, cooked sugar based candies and sugar art showpiece design and execution, chocolate molding, chocolate finishing techniques, chocolate decorations, amenity design & execution, chocolate showpiece design and execution.

Lecture/Class hours – 40
Lab hours – 100
Total hours – 140
Credits – 9 quarter credits

PA132, Foundations of Bread I

In this course, students learn the basics of baking breads and dough products. Students will use starters and levains, calculate optimal temperature, and work with various doughs and pre-ferments to create multiple different varieties of bread. Students will also continue to develop their ability to follow a production timeline.

Lecture/Class hours – 15
Lab Hours – 30
Total hours – 45
Credits – 3 quarter credits
Prerequisites: PA103

PA135, Foundations of Bread II

This course expands the student's knowledge of bread into enriched breads. Students will use more advanced methods to create yeasted doughs, laminated doughs, sweet doughs, and puff pastry, and use dough shaping in more complex ways.

Lecture/Class hours – 15

Lab Hours – 30

Total hours – 45

Credits – 3 quarter credits

Prerequisites: PA103

PA137, Confiserie

In this course, students will learn about products that, while not necessarily pastry items or baked goods, are important dessert staples and essential knowledge for the bakeshop. Students begin with the proper techniques in storing, melting, and tempering chocolate, as well as creating chocolate decorations. Students will then move on to sugar cookery and confections, explore a variety of fruit desserts and petit fours, and end the course with lessons on frozen desserts, including ice cream and gelato.

Lecture/Class hours – 20

Lab Hours – 30

Total Hours – 50

Credits – 3 quarter credits

Prerequisites: PA103

PA220 – Global and Contemporary Cuisine

This course highlights modern considerations in the baking industry. Trends in diets and eating habits are constantly changing, and being able to stay on top of them is a key industry skill. Students also learn about cutting-edge trends in dessert composition and contemporary plating techniques, and how to stay current with those. In addition, the course explores different regions' desserts, as well as their cultural significance and the historical influences that produced them.

Lecture/Class hours – 50

Lab hours – 100

Total hours – 150

Credits – 10 quarter credits

PA221, Contemporary Pastry Arts

This course highlights modern considerations in the baking industry. Trends in diets and eating habits are constantly changing, and being able to stay on top of them is a key industry skill. Students learn about cutting-edge trends in dessert composition and contemporary plating techniques, and how to stay current with those.

Lecture/Class hours – 20

Lab Hours – 60

Total hours – 80

Credits – 5 quarter credits

Prerequisites: PA103

PA222 - Global Pastry Arts

This course explores the geographical and cultural influences on desserts from around the world. Students will learn about the desserts of multiple regions of the world, identifying common ingredients and their key flavors, then practicing the production techniques found in the countries of each region. Each week, students will navigate the assigned regions through readings, discussions, and practical assignments.

Lecture/Class hours – 20

Lab Hours – 60

Total hours – 80

Credits – 5 quarter credits

Prerequisites: PA103

PA290 - Pastry Industry Externship I

This course provides opportunities for real life experiences in an operational restaurant or related business and builds on the skills and techniques covered in previous courses. In the course, students apply the skills they've learned in practical ways to real-world situations. Students gain hands-on experience in the kitchen that mirrors their future work in the industry and develop the skills necessary for a culinary career. Immersion in a work environment also allows students to develop industry contacts and build working relationships.

Externship hours - 180 hours over 6 weeks

Credits - 6 Quarter Credits

Prerequisites: Completion of all other program courses with a 2.0 or higher GPA unless permission is granted by the Executive Chef.

PA292 Pastry Industry Externship I

This course provides opportunities for real life experiences in an operational restaurant or related business and builds on the skills and techniques covered in previous courses. In the course, students apply the skills they've learned in practical ways to real-world situations. Students gain hands-on experience in the kitchen that mirrors their future work in the industry and develop the skills necessary for a culinary career. Immersion in a work environment also allows students to develop industry contacts and build working relationships.

Externship hours - 150 hours over 6 weeks

Lecture hours - 10

Credits - 6 Quarter Credits

Prerequisites: Completion of all other program courses with a 2.0 or higher GPA unless permission is granted by the Executive Chef.

PA296 - Pastry Industry Externship II

This course provides opportunities for real life experiences in an operational restaurant or related business and builds on the skills and techniques covered in previous courses. In the course, students apply the skills they've learned in practical ways to real-world situations. Students gain hands-on experience in the kitchen that mirrors their future work in the industry and develop the skills necessary for a culinary career. Immersion in a work environment also allows students to develop industry contacts and build working relationships.

Externship hours - 180 hours over 6 weeks

Credits - 6 Quarter Credits

Prerequisites: Completion of all other program courses with a 2.0 or higher GPA unless permission is granted by the Executive Chef.

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Code of Conduct – *(Effective July 2020) this paragraph is added as the fourth paragraph:*

Addendums to Code of Conduct due to COVID 19:

Students are expected to act in a socially responsible manner in conjunction with COVID 19 outlined instructions to include but not limited to; proper social distancing, proper and frequent hand washing, wearing a facemask, using provided hand sanitizers, and conforming to other guidelines set forth by the Auguste Escoffier School of Culinary Arts and the state of Colorado. Failure to comply with guidelines may result in the student being sent home for the day.