CULINARY ARTS & PASTRY ARTS

Auguste Escoffier School of Culinary Arts
SUPPLEMENT to the STUDENT CATALOG

2021 - 2022

Revised: 09/29/2021

For use with Student Catalog: Volume 25

6020 – B Dillard Circle, Austin, Texas 78752
(512) 451-5743 Office ● (512) 467-9120 Facsimile ● (866) 552-CHEF (2433) Toll-Free

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:
19

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

Professional Background:
Chief Financial Officer, Education Futures Group, LLC. – Richardson, TX
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
Board Member – High School BBQ, Inc.

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  

Terry Bargas  
Director of Student Finance  

**Education:**  
Masters – Business Administration, Colorado Technical University  
Bachelors – Technical Management, DeVry University  

**Professional Background:**  
Director of Financial Services, Art Institute of Colorado  
Director of Financial Aid, Heritage College  
Director of Financial Aid, Lincoln College of Technology  
Director of Financial Aid, Colorado Technical University  
Director of Financial Aid, DeVry University  
Director of Financial Aid, Denver Technical College  

Steve Stramler  
Associate Director of Financial Aid  

**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
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 – Plaisir, 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, Sodexho / 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 Brian Felicella
Chef Instructor (Culinary)

AESCA Instructor Since: 2021

Years in Industry: 14

Education:
Certificate, Le Cordon Bleu Culinary Arts, Le Cordon Bleu School of Culinary Arts, Austin, TX
Certificate, Le Cordon Bleu Patisserie and Baking, Le Cordon Bleu School of Culinary Arts, Austin, TX
Bachelor of Arts, Communication, Curry College, Milton, MA

Professional Background:
Sous Chef, Swedish Hill – Austin, TX
Executive Chef, Colleen’s Kitchen – Austin, TX
Sous Chef/ Chef de Cuisine, Second Bar and Kitchen -La Corsha Hospitality Group – Austin, TX
Tournant, Congress Austin-La Corsha Hospitality Group – Austin, TX
Heart of the House-Pantry and Cold, Capital Grille Plano – Plano, TX
Pastry Chef, Sodexo – Dallas, TX  
Line Cook and Pastry Cook, Stephan Pyles – Dallas, TX  
Kitchen Manager/Caterer, Lee Harvey’s – Dallas, TX

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**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 Hosterleria 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  
Ecuador Cruise Director, Isabella II Cruise Ship – Galapagos, Ecuador  

**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

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**Chef Michelle Arcilla Hall**  
Chef Instructor (Pastry)

**AESCA Instructor Since:** 2020

**Years in Industry:** 20 years

**Education:**  
A.O.S., Culinary Arts, California School of Culinary Arts Le Cordon Bleu

**Professional Background:**  
Chef Instructor - Auguste Escoffier School of Culinary Arts - Austin, TX  
Corporate Pastry Chef - La Corsha Hospitality Group - Austin, TX/ Salado TX  
Executive Pastry Chef - Jeffrey’s and Josephine House Restaurant - Austin, TX  
Assistant Pastry Chef - Spago Restaurant - Wailea, HI  
Assistant Pastry Chef - Quince & Cotogna - San Francisco, CA  
Lead Pastry Prep Cook - Campton Place - San Francisco, CA  
Lead Pastry Cook - Masas - San Francisco, CA  
Pastry Line Cook - Michael Mina - San Francisco, Ca  
Regional Bakery Operations Manager - Beard Papa Sweets Café - San Francisco, CA  
Assistant Pastry Chef - Viceroy Hotel - Santa Monica, CA  
Lead Pastry Cook - Napa Valley Grille- Westwood, CA  
Fomager - A.O.C.- West Hollywood, CA
MEMBER OF:
First featured Chef of Dish’n Dames, October 2018 Austin
Chaine des Rotisseurs
Texas Women in Business

Felix Lujan
Instructor

AESCA Instructor Since: 2016

Years in Industry: 12

Education:
B.A., Organizational Communication St. Edward’s University, Austin TX,

Professional Background:
Dining Services Director, The Terraces at Bonita Springs, Bonita Springs, FL
Dining Room Manager, Querencia at Barton Creek Senior Living Community, Austin, TX
Assistant Clubhouse Manager, Barton Creek Resort and Spa Austin, TX

Chef Emily Maddy
Chef Instructor (Culinary)

AESCA Instructor Since: 2019

Years in Industry: 22

Education:
A.A.S, Culinary Arts, Auguste Escoffier School of Culinary Arts, Austin, TX
Diploma in Culinary Arts, Western Culinary Institute, Portland, OR

Professional Background:
Chef de Cuisine, Boiler Nine, Austin, TX
Pastry Chef, Micheal’s Genuine Food and Drink, Grand Cayman, Cayman Islands
Chef de Cuisine, Stoneleigh Hotel, Dallas, TX
Sous Chef, Driskill Hotel, Austin, 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

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**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

**Member:**
American Culinary Federation
Texas Capital Chef’s Association
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 Justin Richardson
Chef Instructor (Culinary)

AESCA Instructor Since: 2019

Years in Industry: 15

Education:
Texas Culinary Academy-Austin, TX

Professional Background:
Executive Chef, Treaty Oak Dripping Springs TX
Chef, Hanzo, San Antonio TX
Executive Chef, Brigid/Francis Bogside San Antonio TX
Airborne Infantry U.S.Army
Chef, Sandbar, San Antonio TX
Sous Chef, The Driskill Hotel Austin TX
Chef Eric Scholtes
Chef Instructor (Culinary)

AESCA Instructor Since: 2021

Years in Industry: 20

Education:
AAS in Culinary Arts Texas Culinary Academy

Professional Background:
Executive Chef, Aramark 3M Center – Austin, TX
Banquet Chef, Avery Ranch & Teravista – Round Rock, TX
Executive Chef, Sunshine Retirement – Austin, TX
Banquet Chef, Spicewood Grill Manager – Balcones Country Club, Austin, TX
Head Chef, Forest Creek Golf Club – Round Rock, TX
Prep/Lead Expo, Oasis Cantina del Lago – Austin, TX

Chef Rich Simms
Externship Instructor

AESCA Instructor Since: 2021

Years in Industry: 4

Education:
AAS Auguste Escoffier School of Culinary Arts, Austin, TX
MFA, Rochester Institute of Technology, Rochester, NY
BS SUNY College of Technology, Utica, NY
AAS Rockland Community College, Suffern, NY

Professional Background:
Cooking Coach, HEB, Austin, TX
Campus Academic Program Presenter, Auguste Escoffier School of Culinary Arts, Austin, TX
Head Baker, Sugar Shack Bakery, Cedar Park, TX
Executive Confectionary Chef, Coover Caramels, Cedar Park, TX
Lead Chef, Flat Creek Winery, Marble Falls, TX
Cook II, Walt Disney Resorts, Lake Buena Vista, FL.

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 – Zlinn, 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

<table>
<thead>
<tr>
<th>First Name</th>
<th>Last Name</th>
<th>Position</th>
<th>Committee</th>
<th>Geographic Region</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marcus</td>
<td>McMellan</td>
<td>Campus President</td>
<td>Culinary &amp; Pastry</td>
<td>Austin, TX - Central Texas</td>
</tr>
<tr>
<td>Robyn</td>
<td>McArthur</td>
<td>Executive Chef</td>
<td>Culinary &amp; Pastry</td>
<td>Austin, TX - Central Texas</td>
</tr>
<tr>
<td>Ann</td>
<td>Derrick</td>
<td>Director of Career Services</td>
<td>Culinary &amp; Pastry</td>
<td>Austin, TX - Central Texas</td>
</tr>
<tr>
<td>Shelly</td>
<td>Farley</td>
<td>Registrar</td>
<td>Culinary &amp; Pastry</td>
<td>Austin, TX - Central Texas</td>
</tr>
<tr>
<td>Jennifer</td>
<td>Bartos</td>
<td>Retail Owner: All- in-One Bake Shops</td>
<td>Pastry</td>
<td>Austin, TX - Central Texas</td>
</tr>
<tr>
<td>Randy</td>
<td>Bartos</td>
<td>Retail Owner: All- in-One Bake Shops</td>
<td>Pastry</td>
<td>Austin, TX - Central Texas</td>
</tr>
<tr>
<td>Chad</td>
<td>Blunston</td>
<td>Executive Director of Culinary, Kalahari Resorts and Conventions</td>
<td>Culinary &amp; Pastry</td>
<td>Austin, TX - Central Texas</td>
</tr>
<tr>
<td>Scott</td>
<td>Calvert</td>
<td>Owner / Executive Chef, The Cake Plate</td>
<td>Pastry</td>
<td>Austin, TX - Central Texas</td>
</tr>
<tr>
<td>Jaime</td>
<td>Chozet</td>
<td>Corporate Executive Chef, Iron Cactus Group</td>
<td>Culinary</td>
<td>Austin, TX - Central Texas</td>
</tr>
<tr>
<td>Kitty</td>
<td>Crider</td>
<td>Retired Food Writer</td>
<td>Culinary</td>
<td>Austin, TX - Central Texas</td>
</tr>
<tr>
<td>Emily</td>
<td>Jimenez</td>
<td>High School Culinary Educator, Eastview High School</td>
<td>Culinary</td>
<td>Austin, TX - Central Texas</td>
</tr>
<tr>
<td>Keith</td>
<td>Morrison</td>
<td>Culinary Associate Director, University of Texas</td>
<td>Culinary</td>
<td>Austin, TX - Central Texas</td>
</tr>
<tr>
<td>Eileen</td>
<td>Niswander</td>
<td>Owner, Yegua Creek Farms</td>
<td>Culinary</td>
<td>Austin, TX - Central Texas</td>
</tr>
<tr>
<td>Gene</td>
<td>Niswander</td>
<td>Owner, Yegua Creek Farms</td>
<td>Culinary</td>
<td>Austin, TX - Central Texas</td>
</tr>
<tr>
<td>Lori</td>
<td>Schneider</td>
<td>Chief Cupcake Officer, The Cupcake Bar</td>
<td>Pastry</td>
<td>Austin, TX - Central Texas</td>
</tr>
<tr>
<td>Eric</td>
<td>Silverstein</td>
<td>Owner, The Peached Tortilla</td>
<td>Culinary</td>
<td>Austin, TX - Central Texas</td>
</tr>
<tr>
<td>Pascal</td>
<td>Simon</td>
<td>Owner, Pastry Chef at Bake Austin</td>
<td>Pastry</td>
<td>Austin, TX - Central Texas</td>
</tr>
</tbody>
</table>
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)

<table>
<thead>
<tr>
<th>2021 Program Start Date</th>
<th>Anticipated Externship Start Date</th>
<th>Anticipated Program Completion Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>January 4, 2021</td>
<td>July 5, 2021</td>
<td>August 12, 2021</td>
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<tr>
<td>February 15, 2021</td>
<td>August 16, 2021</td>
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<tr>
<td>April 5, 2021</td>
<td>September 27, 2021</td>
<td>November 4, 2021</td>
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<td>May 17, 2021</td>
<td>November 8, 2021</td>
<td>December 17, 2021</td>
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<tr>
<td>June 28, 2021</td>
<td>January 3, 2022</td>
<td>February 11, 2022</td>
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<tr>
<td>August 16, 2021</td>
<td>February 14, 2022</td>
<td>March 24, 2022</td>
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<td>September 27, 2021</td>
<td>April 4, 2022</td>
<td>May 12, 2022</td>
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<tr>
<td>November 8, 2021</td>
<td>May 16, 2022</td>
<td>June 24, 2022</td>
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</table>

<table>
<thead>
<tr>
<th>2022 Program Start Date</th>
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<th>Anticipated Program Completion Date</th>
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</thead>
<tbody>
<tr>
<td>January 3, 2022</td>
<td>July 5, 2022</td>
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<tr>
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<td>May 16, 2022</td>
<td>November 7, 2022</td>
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<td>July 5, 2022</td>
<td>January 9, 2023</td>
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<td>August 15, 2022</td>
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<td>November 7, 2022</td>
<td>May 22, 2023</td>
<td>June 30, 2023</td>
</tr>
</tbody>
</table>

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)

<table>
<thead>
<tr>
<th>2021 Program Start Date</th>
<th>Anticipated Externship Start Date</th>
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</tr>
<tr>
<td>April 4, 2022</td>
<td>April 10, 2023</td>
<td>June 30, 2023</td>
</tr>
<tr>
<td>May 16, 2022</td>
<td>May 22, 2023</td>
<td>August 17, 2023</td>
</tr>
<tr>
<td>July 5, 2022</td>
<td>July 10, 2023</td>
<td>September 29, 2023</td>
</tr>
<tr>
<td>August 15, 2022</td>
<td>August 21, 2023</td>
<td>November 9, 2023</td>
</tr>
<tr>
<td>September 26, 2022</td>
<td>October 2, 2023</td>
<td>December 22, 2023</td>
</tr>
</tbody>
</table>

*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)

<table>
<thead>
<tr>
<th>Sessions</th>
<th>Start Time</th>
<th>End Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Morning Session</td>
<td>6:00 a.m.</td>
<td>12:00 p.m. (M-F)</td>
</tr>
<tr>
<td>Midmorning Session</td>
<td>10:00 a.m.</td>
<td>3:00 p.m. (M-F)</td>
</tr>
<tr>
<td>Afternoon Session</td>
<td>2:00 p.m.</td>
<td>8:00 p.m. (M-F)</td>
</tr>
<tr>
<td>Evening Session</td>
<td>5:00 p.m.</td>
<td>11:00 p.m. (M-F)</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>TUTION AND FEES</th>
<th>COSTS (Through June 30, 2021)</th>
<th>COSTS (Effective July 1, 2021)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuition</td>
<td>$17,610.00</td>
<td>$18,491.00</td>
</tr>
<tr>
<td>Uniform</td>
<td>$150.00</td>
<td>$150.00</td>
</tr>
<tr>
<td>Tool Kit</td>
<td>$300.00</td>
<td>$300.00</td>
</tr>
<tr>
<td>Application Fee</td>
<td>$25.00</td>
<td>$25.00</td>
</tr>
<tr>
<td>TOTAL PROGRAM COSTS</td>
<td>$18,085.00</td>
<td>$18,966.00</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>TUTION AND FEES</th>
<th>COSTS (Through June 30, 2021)</th>
<th>COSTS (Effective July 1, 2021)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuition</td>
<td>$30,260.00</td>
<td>$31,773.00</td>
</tr>
<tr>
<td>Uniform</td>
<td>$150.00</td>
<td>$150.00</td>
</tr>
<tr>
<td>Tool Kit</td>
<td>$300.00</td>
<td>$300.00</td>
</tr>
<tr>
<td>Coursepacks</td>
<td>$200.00</td>
<td>$200.00</td>
</tr>
<tr>
<td>Application Fee</td>
<td>$25.00</td>
<td>$25.00</td>
</tr>
<tr>
<td>TOTAL PROGRAM COSTS</td>
<td>$30,935.00</td>
<td>$32,448.00</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>TUTION AND FEES</th>
<th>COSTS (Through June 30, 2021)</th>
<th>COSTS (Effective July 1, 2021)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuition</td>
<td>$17,610.00</td>
<td>$18,491.00</td>
</tr>
<tr>
<td>Uniform</td>
<td>$150.00</td>
<td>$150.00</td>
</tr>
<tr>
<td>Tool Kit</td>
<td>$300.00</td>
<td>$300.00</td>
</tr>
<tr>
<td>Application Fee</td>
<td>$25.00</td>
<td>$25.00</td>
</tr>
<tr>
<td>TOTAL PROGRAM COSTS</td>
<td>$18,085.00</td>
<td>$18,966.00</td>
</tr>
</tbody>
</table>
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

<table>
<thead>
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<th>COSTS (Through June 30, 2021)</th>
<th>COSTS (Effective July 1, 2021)</th>
</tr>
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<td>Uniform</td>
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</tr>
<tr>
<td>Application Fee</td>
<td>$25.00</td>
<td>$25.00</td>
</tr>
<tr>
<td><strong>TOTAL PROGRAM COSTS</strong></td>
<td><strong>$30,935.00</strong></td>
<td><strong>$32,448.00</strong></td>
</tr>
</tbody>
</table>

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:

<table>
<thead>
<tr>
<th>Type</th>
<th>Course Type</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Retake</td>
<td>All Classes</td>
<td>$750/class</td>
</tr>
</tbody>
</table>

Students must sign appropriate paperwork prior to retaking classes and all fees listed above must be paid to the business office.
INSTITUTIONAL REFUND POLICY

Catalog Page 14:
Federal aid funds are returned in the following order, both by the school and the student:
• Unsubsidized Federal Direct Loan
• Subsidized Federal Direct Loan
• Federal Direct PLUS Loan
• Federal Pell Grant
• Other Federal Aid Programs

The required return of funds under this policy is made to the Title IV aid programs within 45 calendar days of the date of determination of withdrawal or termination, with or without a student’s request. Students will receive a written notice of any federal funds returned by Auguste Escoffier School of Culinary Arts, and an invoice for any balance owed to the school. Title IV funds will be to the appropriate source with or without a student’s request.”

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.

<table>
<thead>
<tr>
<th>Book Information</th>
<th>Cost</th>
<th>Diploma Programs</th>
<th>AAS Programs</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Culinary Arts</td>
<td>Pastry Arts</td>
</tr>
<tr>
<td>State Food Safety Food Manager Certification</td>
<td>$120</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>ISBN: 9781119399612</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>ISBN# 9781119373179</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>*Offers 6-wks of ALEKS for the 6-wk course: ISBN 9781259562174 available commercially offers a longer ALEKS subscription</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Optional Technology Purchase:

Students in need of a computer for school purposes are encouraged to source devices at online retailers, at “big box” retailers and local retail stores, to acquire a laptop or desktop computer compatible with the technology requirements listed in the school catalog.

For students not able to purchase or finance a computer through a retailer, Auguste Escoffier offers an option to purchase a Chromebook. Students seeking to purchase a Chromebook are advised to contact their financial aid representative to review payment options and personal payment plans. AESCA’s financial aid office is available to answer any questions regarding funding a Chromebook. There is a twenty-five dollar ($25) deposit required towards the total purchase price of $250.

The Chromebook is compatible with the technology requirements listed in the school catalog and will be shipped directly to the student.

ACADEMIC CALENDAR

2021 ACADEMIC PERIOD SCHEDULE

<table>
<thead>
<tr>
<th>Block/Quarter Start</th>
<th>Block End</th>
<th>Quarter End</th>
</tr>
</thead>
<tbody>
<tr>
<td>January 4, 2021</td>
<td>February 12, 2021</td>
<td>March 25, 2021</td>
</tr>
<tr>
<td>February 15, 2021</td>
<td>March 25, 2021</td>
<td>May 13, 2021</td>
</tr>
<tr>
<td>April 5, 2021</td>
<td>May 13, 2021</td>
<td>June 25, 2021</td>
</tr>
<tr>
<td>May 17, 2021*</td>
<td>June 25, 2021</td>
<td>August 12, 2021</td>
</tr>
<tr>
<td>June 28, 2021 **</td>
<td>August 6, 2021</td>
<td>September 24, 2021</td>
</tr>
<tr>
<td>July 5, 2021</td>
<td>August 12, 2021</td>
<td>September 24, 2021</td>
</tr>
<tr>
<td>August 16, 2021</td>
<td>September 24, 2021</td>
<td>November 4, 2021</td>
</tr>
<tr>
<td>September 27, 2021</td>
<td>November 4, 2021</td>
<td>December 17, 2021</td>
</tr>
<tr>
<td>November 8, 2021***</td>
<td>December 17, 2021</td>
<td>February 11, 2022</td>
</tr>
</tbody>
</table>

* Block includes a required Saturday class on June 5, 2021
** New Starts only
*** Block includes a required Saturday class on November 13, 2021
### 2022 ACADEMIC PERIOD SCHEDULE

<table>
<thead>
<tr>
<th>Block/Quarter Start</th>
<th>Block End</th>
<th>Quarter End</th>
</tr>
</thead>
<tbody>
<tr>
<td>January 3, 2022</td>
<td>February 11, 2022</td>
<td>March 24, 2022</td>
</tr>
<tr>
<td>February 14, 2022</td>
<td>March 24, 2022</td>
<td>May 12, 2022</td>
</tr>
<tr>
<td>April 4, 2022</td>
<td>May 12, 2022</td>
<td>June 24, 2022</td>
</tr>
<tr>
<td>May 16, 2022*</td>
<td>June 24, 2022</td>
<td>August 12, 2022</td>
</tr>
<tr>
<td>July 5, 2022</td>
<td>August 12, 2022</td>
<td>September 23, 2022</td>
</tr>
<tr>
<td>August 15, 2022</td>
<td>September 23, 2022</td>
<td>November 3, 2022</td>
</tr>
<tr>
<td>September 26, 2022</td>
<td>November 3, 2022</td>
<td>December 16, 2022</td>
</tr>
<tr>
<td>November 7, 2022**</td>
<td>December 16, 2022</td>
<td>February 17, 2023</td>
</tr>
</tbody>
</table>

* Block includes a required Saturday class on June 4, 2022
** Block includes a required Saturday class on November 12, 2022

### 2021 CAMPUS BREAK SCHEDULE

- Holiday - Martin Luther King Jr ** : January 18, 2021
- No Classes (Faculty In-Service) : March 26, 2021
- 2021 Spring Break - Residential : March 27 - April 4, 2021
- No Classes (Faculty In-Service) : May 14, 2021
- Holiday - Memorial Day ** : May 31, 2021
- Holiday – Juneteenth ** : June 18, 2021
- 2021 Summer Break : June 26 - July 4, 2021
- 2021 Summer Break (For 06/28/2021 Starts Only) : August 7-August 15, 2021
- No Classes (Faculty In-Service) : August 13, 2021
- Holiday - Labor Day ** : September 6, 2021
- No Classes (Faculty In-Service) : November 5, 2021
- Holiday - Thanksgiving ** : November 25 - 26, 2021
- 2021 Winter Break : December 18, 2021 - January 2, 2022

### 2022 CAMPUS BREAK SCHEDULE

- Holiday - Martin Luther King Jr ** : January 17, 2022
- No Classes (Faculty In-Service) : March 25, 2022
- 2021 Spring Break - Residential : March 26 - April 3, 2022
- No Classes (Faculty In-Service) : May 13, 2022
- Holiday - Memorial Day ** : May 30, 2022
- Holiday – Juneteenth ** (Observed) : June 20, 2022
- 2021 Summer Break : June 25 - July 4, 2022
- Holiday - Labor Day ** : September 5, 2022
- No Classes (Faculty In-Service) : November 4, 2021
- Holiday - Thanksgiving ** : November 24 - 25, 2022
- 2021 Winter Break : December 19, 2022 - January 8, 2023

*The holiday schedule may not be observed for students in Industry Externship courses. Contact Director of Career Services or Registrar for information.*
Page 7: The following information is added to the Location paragraph:

Auguste Escoffier School of Culinary Arts class sizes vary from term to term; however, our student to instructor ratios are appropriate for optimal learning opportunities. Our kitchens are designed to accommodate 20 students, while our lecture rooms are designed to accommodate 30 students.
TRUE AND CORRECT STATEMENT

The information contained in this Catalog is True and Correct to the best of my knowledge.

Signature of Authorized School Official

Marcus McMellon
Campus President & Chief Administrator