



CULINARY ARTS & PASTRY ARTS

Auguste Escoffier School of Culinary Arts SUPPLEMENT to the STUDENT CATALOG

2021 - 2022

Revised: 12/30/21

For use with Student Catalog: Volume 25

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Current schedules, hours of operation, tuition, fees, listing of key staff and faculty,
and the Advisory Committee members are contained in this *Supplement to the Student Catalog*.



Auguste Escoffier School of Culinary Arts is accredited and/or approved by the following:
Council on Occupational Education
Texas Workforce Commission Career Schools and Colleges
Texas Higher Education Coordinating Board
American Culinary Federation Education Foundation (Culinary Arts Program)

Table of Contents

FACULTY AND STAFF.....	3
ADMINISTRATION.....	3
FACULTY	5
ADVISORY BOARD.....	13
PROGRAM SCHEDULES.....	14
PROGRAM SESSIONS/HOURS.....	16
PROGRAM INFORMATION AND PRICING	17
ADDITIONAL COSTS AND FEES	18
INSTITUTIONAL REFUND POLICY.....	19
ACADEMIC CALENDAR.....	20
CAMPUS BREAK SCHEDULE.....	21
CATALOG UPDATES.....	22

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 – Plasir, France

Professional Background

Owner/Chef, Caraway Café – Savannah, GA Executive
Chef, City Grill – Atlanta, GA
Roundsman/Lead Cook, Charleston Grill – Charleston, SC
Lead Line Cook, Spaule Restaurant – Little Rock, AR
Owner/Operator, Java Junction – Little Rock, AR

Member:

Disciples d'Escoffier International
Slow Food USA
Farm and Ranch Freedom Alliance (FARFA)
Family, Career and Community Leaders of America
(FCCLA) Heifer International

Chef Tammie Barnhill

Lead Chef Instructor (Pastry)

AESCA Instructor Since: 2011

Years in Industry: 28

Education:

Professional Culinary Arts Diploma, Auguste Escoffier School of Culinary Arts

Professional Background:

Owner, Cake Artistry, established in 2002 – Midland, TX
Pastry Chef, Jaspers Restaurant – Austin, TX

Chef John Hummel

Lead Chef Instructor (Culinary)

AESCA Instructor Since: 2013

Years in Industry: 22

Education

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

Professional Background,

Executive Chef/Food Service Manager, Resort Lifestyle Communities – Kansas City,
MO Executive Chef, North Kansas City Hospital – North Kansas City, MO
Executive Chef, The University Club – Kansas City, MO
Executive Chef, The Brass Heron at Wexford Place – Kansas City, MO

Chef Stephen J. Rafferty, CEC

Lead Chef Instructor (Culinary)

AESCA Instructor Since: 2002

Years in Industry: 36

Education:

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

Professional Background:

Owner/Catering Chef, Yellow Submarine Foods -- Austin, TX

R & D Chef, Sun Mountain Foods -- Manor, TX,

Chef Consultant, Canyon of the Eagles Resort -- Burnet, TX,

Executive Chef, The Oasis Restaurant -- Austin, TX,

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

Member:

American Culinary Federation

Disciples d' Escoffier International

Chef Gary Ackerman, CEC, FMP

Chef Instructor (Culinary)

AESCA Instructor Since: 2015

Years in Industry: 31

Education:

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

Professional Background:

Chef/Dining Services Director, Silverado Senior Care – Bee Cave, TX

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

Chef/Owner, Gary O's – Bulverde, TX

Chef, Emily Morgan Hotel at the Alamo – San Antonio, TX

Executive Chef, Cappy's Restaurant – San Antonio, TX

Executive Sous Chef, La Provence – San Antonio, TX

Sous Chef, La Mansion del Rio – San Antonio, TX

Chef, Special Affairs Catering – San Antonio, TX

Member:

American Culinary Federation

Chef Cara Anam, CEPC, FMP

Chef Instructor (Pastry)

AESCA Instructor Since: 2017

Years in Industry: 29

Education:

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

Professional Background:

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

Member:

American Culinary Federation

Chef Clif Dickerson, CEC

Chef Instructor (Culinary)

AESCA Instructor Since: 2016

Years in Industry: 23

Education:

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

Professional Background:

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

Member:

American Culinary Federation

Chef 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

Chef Pablo Guerrero, CEC

Chef Instructor (Culinary)

AESCA Instructor Since: 2008

Years in Industry: 31

Education:

B.S., Hotel Administration, Escuela Mexicana De Turismo -- Mexico City, Mexico
Cooking Program, Escuela Superior de Hosteleria y Turismo -- Madrid, Spain

Professional Background:

Private Chef & Caterer – Austin, TX
Culinary School Director, Colegio Nacional Galapagos – Galapagos, Ecuador
General Manager, Finch Bay Eco-Hotel – Galapagos, Ecuador
Executive Chef, Angermeyer Point Restaurant – Galapagos,
Ecuador Cruise Director, Isabella II Cruise Ship – Galapagos,
Ecuador Author, *Manual Practico de Cocina* (culinary text)

Member:

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

Chef 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 of: Archer Hotel and Second Bar + Kitchen Domain Northside, ABIA Second Bar + Kitchen,
Stage Coach Inn, Downtown Second Bar + Kitchen, Congress Austin Restaurant
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
2018AustinChaine 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

Chef Miguel Olmedo

Chef Instructor (Culinary)

AESCA Instructor Since: 2016

Years in Industry: 34

Education:

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

Professional Background:

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

Member:

American Culinary Federation
Texas Capital Chef's Association

Chef 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 – Zlín, Czech Republic

Member:

American Culinary
Federation Disciples d'
Escoffier International

INSTRUCTIONAL STAFF

The Auguste Escoffier School of Culinary Arts is dedicated to excellence and tradition in culinary education. We encourage faculty and staff to continue learning and participate in activities that improve the quality of AESCA offerings.

ADVISORY BOARD

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

ADVISORY BOARD

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

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)

2021 Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
January 4, 2021	July 5, 2021	August 12, 2021
February 15, 2021	August 16, 2021	September 24, 2021
April 5, 2021	September 27, 2021	November 4, 2021
May 17, 2021	November 8, 2021	December 17, 2021
June 28, 2021	January 3, 2022	February 11, 2022
August 16, 2021	February 14, 2022	March 24, 2022
September 27, 2021	April 4, 2022	May 12, 2022
November 8, 2021	May 16, 2022	June 24, 2022

2022 Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
January 3, 2022	July 5, 2022	August 12, 2022
February 14, 2022	August 15, 2022	September 23, 2022
April 4, 2022	September 26, 2022	November 3, 2022
May 16, 2022	November 7, 2022	December 16, 2022
July 5, 2022	January 9, 2023	February 17, 2023
August 15, 2022	February 20, 2023	March 30, 2023
September 26, 2022	April 10, 2023	May 18, 2023
November 7, 2022	May 22, 2023	June 30, 2023

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)

2021 Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
January 4, 2021	January 3, 2022	March 24, 2022
February 15, 2021	February 14, 2022	May 12, 2022
April 5, 2021	April 4, 2022	June 24, 2022
May 17, 2021	May 16, 2022	August 12, 2022
June 28, 2021	July 5, 2022	September 23, 2022
August 16, 2021	August 15, 2022	November 3, 2022
September 27, 2021	September 26, 2022	December 16, 2022
November 8, 2021	November 7, 2022	February 17, 2023

2022 Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
January 3, 2022	January 9, 2023	March 30, 2023
February 14, 2022	February 20, 2023	May 18, 2023
April 4, 2022	April 10, 2023	June 30, 2023
May 16, 2022	May 22, 2023	August 17, 2023
July 5, 2022	July 10, 2023	September 29, 2023
August 15, 2022	August 21, 2023	November 9, 2023
September 26, 2022	October 2, 2023	December 22, 2023

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

PROGRAM SESSIONS/HOURS

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

Sessions	Start Time	End Time
Morning Session	6:00 a.m.	12:00 p.m. (M-F)
Midmorning Session	10:00 a.m.	3:00 p.m. (M-F)
Afternoon Session	2:00 p.m.	8:00 p.m. (M-F)
Evening Session	5:00 p.m.	11:00 p.m. (M-F)

Each Session listed above is comprised of one to two classes for which there is a 10 minute break for each 50 minutes of instruction (class time). Class duration varies by course. Schedules are subject to change depending on availability, and enrollment.

PROGRAM INFORMATION AND PRICING

CULINARY ARTS (DIPLOMA) PRICING

TUITION AND FEES	COSTS (Through January 2, 2022)	COSTS (Effective January 3, 2022)
Tuition	\$ 18,491.00	\$ 19,448.00
Uniform	\$ 150.00	\$ 150.00
Tool Kit	\$ 300.00	\$ 300.00
Application Fee	\$ 25.00	\$ 25.00
TOTAL PROGRAM COSTS	\$ 18,966.00	\$ 19,923.00

CULINARY DIPLOMA TEXTBOOKS

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

CULINARY ARTS (ASSOCIATE OF APPLIED SCIENCE) PRICING

TUITION AND FEES	COSTS (Through January 2, 2022)	COSTS (Effective January 3, 2022)
Tuition	\$ 31,773.00	\$ 33,300.00
Uniform	\$ 150.00	\$ 150.00
Tool Kit	\$ 300.00	\$ 300.00
Coursepacks	\$ 200.00	\$ 200.00
Application Fee	\$ 25.00	\$ 25.00
TOTAL PROGRAM COSTS	\$ 32,448.00	\$ 33,975.00

CULINARY AAS DEGREE TEXTBOOKS

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

PASTRY ARTS (DIPLOMA) PRICING

TUITION AND FEES	COSTS (Through January 2, 2022)	COSTS (Effective January 3, 2022)
Tuition	\$ 18,491.00	\$ 19,448.00
Uniform	\$ 150.00	\$ 150.00
Tool Kit	\$ 300.00	\$ 300.00
Application Fee	\$ 25.00	\$ 25.00
TOTAL PROGRAM COSTS	\$ 18,966.00	\$ 19,923.00

PASTRY DIPLOMA TEXTBOOKS

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

PASTRY ARTS (ASSOCIATE OF APPLIED SCIENCE DEGREE PROGRAM) PRICING

TUITION AND FEES	COSTS (Through January 2, ,2022)	COSTS (Effective January 3, 2022)
Tuition	\$ 31,773.00	\$ 33,300.00
Uniform	\$ 150.00	\$ 150.00
Tool Kit	\$ 300.00	\$ 300.00
Coursepacks	\$ 200.00	\$ 200.00
Application Fee	\$ 25.00	\$ 25.00
TOTAL PROGRAM COSTS	\$ 32,448.00	\$ 33,975.00

PASTRY AAS DEGREE TEXTBOOKS

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

ADDITIONAL COSTS AND FEES

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

Type	Course Type	Fee
Retake	All Classes	\$750/class

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

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.

Book Information	Cost	Diploma Programs		AAS Programs	
		Culinary Arts	Pastry Arts	Culinary Arts	Pastry Arts
State Food Safety Food Manager Certification	\$120	✓	✓	✓	✓
Gisslen, Professional Cooking. 9 th Edition. Wiley, 2018. ISBN: 9781119399612	\$180	✓		✓	
Gisslen, Professional Baking. 7 th Edition. Wiley, 2016. ISBN# 9781119373179	\$180		✓		✓
Miller. College Algebra Essentials w/ ALEKS 360, 1 st Edition. McGraw Hill. 2014. ISBN# 9781260034141 * * Offers 6-wks of ALEKS for the 6-wk course: ISBN 9781259562174 available commercially offers a longer ALEKS subscription	\$130			✓	✓
National Restaurant Association, Nutrition. 2 nd Edition. National Restaurant Association. 2013. ISBN# 9780132181631.	\$70			✓	✓

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

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
June 28, 2021**	August 6, 2021	September 24, 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

** New Starts only

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

2022 ACADEMIC PERIOD SCHEDULE

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

* 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.

A handwritten signature in cursive script that reads "Marcus McMellon". The signature is written in black ink and is positioned above a horizontal line.

Signature of Authorized School Official

Marcus McMellon
Campus President & Chief Administrator