

Auguste Escoffier School of Culinary Arts

Addendum
to the

Boulder Student Programs Catalog
2021 - 2022

Volume 29

Revised: March 11, 2022

KEY ADMINISTRATIVE STAFF AND FACULTY

KEY ADMINISTRATIVE STAFF	
Name	Title
Kirk Bachmann	Campus President & Head of Product & Business Development
Bob Scherner	Executive Chef - Residential
Matthew Vearil	Senior Director of Admissions - Residential
Joanna LaCorte	Vice President of Admissions - Distance Learning
Jordan Hagen	Director of Financial Aid- Residential
Jason Scheib	Director of Financial Aid- Distance Learning
Kate Sweasy	Director of Career Services - Residential
Jane Jepson	Senior Director of Career Services - Distance Learning
Amanda Swift	Student Success Coach - Residential
Yahana Tegegne	Registrar - Residential
Edy Cooper	Senior Registrar - Distance Learning
Jacob Swanson	Student Services Manager/ADA Coordinator
Kayla Rodriguez	Business Office Manager
Tyson Holzheimer	Executive Chef - Distance Learning (IDL) – Culinary Arts; Plant-Based Culinary Arts; Holistic Nutrition and Wellness
Anne Lanute	Executive Chef– Distance Learning (IDL) – Pastry Arts; Hospitality and Restaurant Operations Management
Alexis Robinson	Title IX Coordinator
Michael Scott	Purchasing and Maintenance Manager

FACULTY-RESIDENTIAL			
Name	Title	Name	Title
Bob Scherner	Executive Chef	John Percapio	Chef Instructor (Culinary Arts & Plant-Based Cuisine)
Dan Widman	Lead Chef Instructor (Pastry Arts)	Julia Wolf	Chef Instructor (Culinary Arts & Plant-Based Cuisine)
Richard Jensen	Lead Chef Instructor (Culinary Arts)	Megan Piel	Chef Instructor (Pastry Arts)
Susan Yurish	Lead Instructor (General Education)	Megan Irvine	Chef Instructor (Pastry Arts)
Angela Heinz	Chef Instructor (Culinary Arts & Plant-Based Cuisine)	Steven Nalls	Chef Instructor (Culinary Arts & Plant-Based Cuisine)
Chris Scalia	Chef Instructor (Culinary Arts & Plant-Based Cuisine)		
Christopher Moore	Chef Instructor (Culinary Arts, Plant-Based Cuisine)		
Eugene Kwak	Chef Instructor (Culinary Arts, Plant-Based Cuisine)		
Jesper Jonsson	Chef Instructor (Culinary Arts & Plant-Based Cuisine)		

FACULTY- INTERACTIVE DISTANCE LEARNING CULINARY CHEF INSTRUCTORS

Tyson Holzheimer Executive Chef, Culinary Arts; Plant-Based Culinary Arts; Holistic Nutrition and Wellness

Gregory Bonath	Lead Chef Instructor
Bryce Norblum	Lead Chef Instructor
Eduardo Suarez	Lead Chef Instructor
Roberta Clare	Lead Chef Instructor
Stephanie White	Lead Chef Instructor
Adele Ledet	Chef Instructor
Albert Schmid	Chef Instructor
Alisa Gaylon	Chef Instructor
Amy Feese	Chef Instructor
Angela Komis	Chef Instructor
Anthony Frazier	Chef Instructor
Catherine Stanton	Chef Instructor
Cathy Wawrzaszek	Chef Instructor
Cesar Herrera	Chef Instructor
Christopher Diehl	Chef Instructor
Clara Hernandez	Chef Instructor
Dan Bearss	Chef Instructor
Darren Zesch	Chef Instructor
Dave Marino	Chef Instructor
David White	Chef Instructor
Dawn Collins	Chef Instructor
Douglas Alley	Chef Instructor
Eric Jenkins	Chef Instructor
Heidi Anderson	Chef Instructor
Heidi Haller	Chef Instructor
Jackie Abril-Carlisle	Chef Instructor
JD Forde	Chef Instructor
Jeffrey Chapman	Chef Instructor
Jennifer Kempin	Chef Instructor
Jerry Osuna	Chef Instructor
John Oechsner	Chef Instructor
John Shaw	Chef Instructor
Jonathan Todd	Chef Instructor
Jordan Brown	Chef Instructor
Jose Matos	Chef Instructor
Joseph Celmer	Chef Instructor
Kareen Linton	Chef Instructor
Karla Lomeli	Chef Instructor

Kathleen Frings	Chef Instructor
Kelly Brown	Chef Instructor
Kevin Kincaid	Chef Instructor
Kevin Quinn	Chef Instructor
Khadijah Muhammad Kebe	Chef Instructor
Kirk Faulkner	Chef Instructor
Krystal Dandie	Chef Instructor
Kyle Reynolds	Chef Instructor
Leigh Copeland	Chef Instructor
Lenora Murphy	Chef Instructor
Luke Shaffer	Chef Instructor
Lynae Gurnsey	Chef Instructor
Mary McCoy	Chef Instructor
Matthew Fairfield	Chef Instructor
Maya Brown	Chef Instructor
McKenzie Johson	Chef Instructor
Nicholas Amato	Chef Instructor
Nick Howard	Chef Instructor
Patrick Guerra	Chef Instructor
Patrick Jones	Chef Instructor
Paige Haringa	Chef Instructor
Peter Schell	Chef Instructor
Rachel Rancourt-Hobbs	Chef Instructor
Randall Boden	Chef Instructor
Rich Harvey	Chef Instructor
Ryan Hodros	Chef Instructor
Sarah Gunderson	Chef Instructor
Scott Cohen	Chef Instructor
Scott Shoyer	Chef Instructor
Sofia Forde	Chef Instructor
Shontia Rivers	Chef Instructor
Steve Sabatino	Chef Instructor
Stuart Stein	Chef Instructor
Suzanne Lasagna	Chef Instructor
Todd Fulton	Chef Instructor

FACULTY- INTERACTIVE DISTANCE LEARNING - PASTRY CHEF INSTRUCTORS

Anne Lanute	Executive Chef, Pastry; Hospitality and Restaurant Operations Management; General Education
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Anne Tutuska	Lead Chef Instructor
Jason Goldman	Lead Chef Instructor
Jen Gross	Lead Chef Instructor
NaDean Johnson	Lead Chef Instructor
Anastasia Malone	Chef Instructor
Ashley Chen	Chef Instructor
Bethany Schroeder	Chef Instructor
Billie Sutton	Chef Instructor
Chelsie Higgins	Chef Instructor
Cheryl Herbert	Chef Instructor
Cody Middleton	Chef Instructor
Colette Christian	Chef Instructor
Dawn DeStefano	Chef Instructor
Dan Tabor	Chef Instructor
Dana Heider	Chef Instructor
Denise Spooner	Chef Instructor
Emily Pinsky	Chef Instructor
Erin Kanagy-Loux	Chef Instructor
Gena Lora	Chef Instructor
Jennifer McClintick	Chef Instructor
Jacqueline Bruton	Chef Instructor
Jennifer Sojka	Chef Instructor
Joshua Turek	Chef Instructor

Katie Rosenhouse	Chef Instructor
Kimberly Daunis Pierce	Chef Instructor
Lyndsay Orton	Chef Instructor
Mary Catherine Woods	Chef Instructor
Matt Lewis	Chef Instructor
Matthew Schole	Chef Instructor
Maurietta Amos	Chef Instructor
Megan Henke	Chef Instructor
Meghan Shaffer	Chef Instructor
Nicole Lourie	Chef Instructor
Paul Rocque	Chef Instructor
Rachel Cuzzone	Chef Instructor
Renee Moreno	Chef Instructor
Sinead Chardon	Chef Instructor
Stefanie Bishop	Chef Instructor
Steven Konepelski	Chef Instructor
Thomas Numprasong	Chef Instructor
Tracy DeWitt	Chef Instructor
Susie Wolak	Chef Instructor
Vicki Davenport	Chef Instructor

General Education Instructors	
Ashley Godfrey	General Education Instructor
Erik Jacob	Adjunct General Education Instructor
Jayne Yenke	Adjunct General Education Instructor
Kathryn Diehl	Adjunct General Education Instructor
Laura Fry	Adjunct General Education Instructor
Liz Matthiesen-Jones	General Education Instructor
Matthew Fowler	General Education Instructor
Zach Lebovic	Adjunct General Education Instructor

Externship Instructors	
Gina Donovan	Externship Instructor
Loretta Grant	Externship Instructor
Shannyn King	Externship Instructor

Tutors		
Anne Foster	Lindsay Noll Branting	Laura Bennett
Brandon Esparza	Michael LaFlair	Rachel Wilson
Cissy Mullis	Michele Mathiesen	Robert Gregory
Erin Demoray	Katherine Bruner	Palagia Jones
Jessica Massey	Kenna Pennington	Stephanie Schmidt

CURRENT ADVISORY BOARD

Name	Title	Company
Jeffrey Lammer	Executive Sous Chef	Edible Beats Restaurant Group
Pierson Shields	Executive Sous Chef	Hyatt Regency -Denver
Mary Ann Mathieu	Sr. Recruiter	Sodexo
Richard Maxfield	Area Managing Director	Omni Hotels and Resorts
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
Michael Vigna	National Director	OTG Management
Andy Clark	Founder/Owner	Moxie Bread Co
Shane Witters-Hicks	Escoffier Alumni	Hungry Planet
Lauren Lewis	Private Chef	The Pure Gourmet

CALENDARS

2021-2022 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

2022-2023 Academic Period Calendars

Residential Programs		
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

Distance Learning Programs		
Block/Quarter Start	Block End	Quarter End
January 5, 2022	February 15, 2022	March 29, 2022
February 16, 2022	March 29, 2022	May 17, 2022
April 6, 2022	May 17, 2022	June 28, 2022
May 18, 2022	June 28, 2022	August 16, 2022
July 6, 2022	August 16, 2022	September 27, 2022
August 17, 2022	September 27, 2022	November 8, 2022
September 28, 2022	November 8, 2022	December 20, 2022
November 9, 2022	December 20, 2022	February 21, 2023

Program Sessions/Hours

Residential Programs

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

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
Holiday- Juneteenth (Observed)	June 18, 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 2, 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.

2022 Student Holiday & Break Schedule*

Holiday - New Year's Day**	January 1, 2022
Holiday - Martin Luther King Jr **	January 17, 2022
No Classes (Faculty In-Service) - Residential	March 25, 2022
Spring Break - Residential	March 26, 2022 - April 3, 2022
Spring Break - Distance Learning	March 30, 2022- April 5, 2022
No Classes (Faculty In-Service) - Residential	May 13, 2022
Holiday - Memorial Day **	May 30, 2022
Holiday -Juneteenth	June 20, 2022
Summer Break - Residential	June 25, 2022 - July 3, 2022
Summer Break - Distance Learning	June 29, 2022 - July 5, 2022
Holiday - Independence Day**	July 4, 2022
Holiday - Labor Day **	September 5, 2022
No Classes (Faculty In-Service) - Residential	November 4, 2022
Holiday - Thanksgiving **	November 24 - 25, 2022
Winter Break - Residential	December 17, 2022 - January 8, 2023
Winter Break - Distance Learning **	December 21, 2022 - January 10, 2023

* 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.

2021-2022 Program Calendars

Residential Programs Anticipated Completion Date:						
Start Date	Diploma				Associate of Occupational Studies	
	Culinary Arts	Pastry Arts	Plant-Based Cuisine	Holistic Nutrition And Approaches to Wellness	Culinary Arts	Baking and Pastry
01/04/2021	08/13/2021	08/13/2021			03/25/2022	03/25/2022
02/15/2021	09/24/2021	09/24/2021			05/13/2022	05/13/2022
04/05/2021	11/05/2021	11/05/2021			06/24/2022	06/24/2022
05/17/2021	12/17/2021	12/17/2021			08/12/2022	08/12/2022
07/05/2021	02/11/2022	02/11/2022	05/13/2022		09/23/2022	09/23/2022
08/16/2021	03/25/2022	03/25/2022			11/04/2022	11/04/2022
09/27/2021	05/13/2022	05/13/2022	08/12/2022		12/16/2022	12/16/2022
11/08/2021	06/24/2022	06/24/2022			02/17/2023	02/17/2023
01/03/2022	08/12/2022	08/12/2022			03/31/2023	
02/14/2022			12/16/2022		05/19/2023	
04/04/2022	11/08/2022	11/08/2022		06/30/2023	06/30/2023	06/30/2023
05/16/2022	12/16/2022	12/16/2022		08/17/2023	08/17/2023	08/17/2023
07/05/2022	02/17/2023	02/17/2023		09/29/2023	09/29/2023	09/29/2023

Distance Learning Programs Anticipated Completion Date:									
Start Date	Diploma				Associate of Occupational Studies				
	Professional Pastry Arts	Culinary Arts and Operations	Plant-Based Culinary Arts	Holistic Nutrition and Wellness	Culinary Arts	Baking and Pastry	Hospitality and Restaurant Operations Management	Plant-Based Culinary Arts	Holistic Nutrition and Wellness
01/06/2021	03/29/2022	03/29/2022			03/29/2022	03/29/2022	03/29/2022		
02/17/2021	05/17/2022	05/17/2022			05/17/2022	05/17/2022	05/17/2022		
04/07/2021	06/28/2022	06/28/2022			06/28/2022	06/28/2022	06/28/2022		
05/19/2021	08/18/2022	08/18/2022			08/18/2022	08/18/2022	08/18/2022		
07/07/2021	09/27/2022	09/27/2022	09/27/2022		09/27/2022	09/27/2022	09/27/2022	04/4/2023	
08/18/2021	11/08/2022	11/08/2022	11/08/2022		11/08/2022	11/08/2022	11/08/2022	05/23/2023	
09/29/2021	12/20/2022	12/20/2022	12/20/2022		12/20/2022	12/20/2022	12/20/2022	07/04/2023	
11/10/2021	02/23/2023	02/23/2023	02/23/2023		02/23/2023	02/23/2023	02/23/2023	08/22/2023	
01/05/2022	04/04/2023	04/04/2023	04/04/2023		04/04/2023	04/04/2023	04/04/2023	10/03/2023	
02/16/2022	05/23/2023	05/23/2023	05/23/2023	05/23/2023	05/23/2023	05/23/2023	05/23/2023	11/14/2023	11/14/2023
04/06/2022	07/04/2023	07/04/2023	07/04/2023	07/04/2023	07/04/2023	07/04/2023	07/04/2023	12/23/2023	12/23/2023
05/18/2022	08/22/2023	08/22/2023	08/22/2023	08/22/2023	08/22/2023	08/22/2023	08/22/2023	02/20/2024	02/20/2024
07/06/2022	10/03/2023	10/03/2023	10/03/2023	10/03/2023	10/03/2023	10/03/2023	10/03/2023	04/02/2024	04/02/2024

TUITION AND FEES SCHEDULE

RESIDENTIAL PROGRAMS:

Note: Equipment/Supplies amount are subject to change Tuition is charged per payment period. Additional information regarding financing, payment method, and the cancellation and refund policies described in the catalog.

Associate of Occupational Studies Program in Culinary Arts		
90 Quarter Credits/1340 Clock Hours	Effective 1/3/22	Effective 5/11/22
Length of Program: 60 Weeks		
Tuition and Fees:		
Tuition:	\$32,760.00	\$34,380.00
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:	\$33,410.00	\$35,030.00

Associate of Occupational Studies Program in Baking and Pastry		
90 Quarter Credits/1340 Clock Hours	Effective 1/3/22	Effective 5/11/22
Length of Program: 60 Weeks		
Tuition and Fees:		
Tuition:	\$32,760.00	\$34,380.00
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:	\$33,410.00	\$35,030.00

Diploma Program in Culinary Arts		
44 Quarter Credits/760 Clock Hours	Effective 1/3/22	Effective 5/11/22
Length of Program: 30 Weeks		
Tuition and Fees:		
Tuition:	\$16,016.00	\$16,808.00
Equipment/Supplies (non-refundable):	\$450.00	\$450.00
Application fee (non-refundable):	<u>\$0.00</u>	<u>\$0.00</u>
Total Cost of Program:	\$16,466.00	\$17,258.00

Diploma Program in Pastry Arts

44 Quarter Credits/760 Clock Hours

Effective 1/3/22

Effective 5/11/22

Length of Program: 30 Weeks

Tuition and Fees:

Tuition:	\$16,016.00	\$16,808.00
Equipment/Supplies (non-refundable):	\$450.00	\$450.00
Application fee (non-refundable):	<u>\$0.00</u>	<u>\$0.00</u>
Total Cost of Program:	\$16,466.00	\$17,258.00

Diploma Program in Plant-Based Cuisine

59 Quarter Credits/880 Clock Hours

Effective 1/3/2

Effective 5/11/22

Length of Program: 42 Weeks

Tuition and Fees:

Tuition:	\$21,476.00	\$22,538.00
Supplies:	\$450.00	\$450.00
Application Fee (Non-Refundable):	<u>\$0.00</u>	<u>\$0.00</u>
Total Cost of Program:	\$21,926.00	\$22,988.00

Diploma in Holistic Nutrition and Approaches to Wellness

59 Quarter Credits/ 805 Clock Hours

Effective 1/3/22

Effective 5/11/22

Length of Program: 42 Weeks

Tuition and Fees:

Tuition:	\$21,476.00	\$22,538.00
Supplies:	\$450.00	\$450.00
Application Fee (Non-Refundable):	<u>\$0.00</u>	<u>\$0.00</u>
Total Cost of Program:	\$21,926.00	\$22,988.00

DISTANCE LEARNING PROGRAMS (Online):

Diploma in Professional Pastry Arts			
59 Quarter Credits/910 Clock Hours			
Length of Program: 60 Weeks	Effective 1/3/22	Effective 5/11/22	
Tuition and Fees:			
Tuition:	\$17,995.00	\$18,880.00	
Application fee (non-refundable):	\$25.00	\$25.00	
Technology fee (non-refundable) (Optional):	<u>\$250.00</u>	<u>\$250.00</u>	
Total Cost of Program:	\$18,270.00	\$19,155.00	

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 tool kit and uniform.

Diploma in Culinary Arts and Operations			
59 Quarter Credits/890 Clock Hours			
Length of Program: 60 Weeks	Effective 1/3/22*	Effective 7/3/21	
Tuition and Fees:			
Tuition:	\$19,470.00	\$20,414.00	
Application fee (non-refundable):	\$25.00	\$25.00	
Technology fee (non-refundable) (Optional):	<u>\$250.00</u>	<u>\$250.00</u>	
Total Cost of Program:	\$19,745.00	\$20,689.00	

* For February 2022 starts forward

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 tool kit and uniform.

Diploma in Holistic Nutrition and Wellness			
59 Quarter Credits/ 820 Clock Hours			
Length of Program: 60 Weeks	Effective 01/3/22	Effective 5/11/22	
Tuition and Fees:			
Tuition:	\$19,470.00	\$20,473.00	
Application fee (non-refundable):	\$25.00	\$25.00	
Technology fee (non-refundable) (Optional):	<u>\$250.00</u>	<u>\$250.00</u>	
Total Cost of Program:	\$19,745.00	\$20,478.00	

Notes: 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 tool kit and uniform.

Diploma in Plant-Based Culinary Arts

59 Quarter Credits/ 880 Clock Hours
Length of Program: 60 Weeks

Effective 1/3/22

Effective 5/11/22

Tuition and Fees:

Tuition:	\$19,470.00	\$20,473.00
Application fee (non-refundable):	\$25.00	\$25.00
Technology fee (non-refundable) (Optional):	<u>\$250.00</u>	<u>\$250.00</u>
Total Cost of Program:	\$19,745.00	\$20,748.00

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 tool kit and uniform.

Associate of Occupational Studies Program in Culinary Arts

90 Quarter Credits/1340 Clock Hours
Length of Program: 60 Weeks

Effective 1/3/22

Effective 5/11/22

Tuition and Fees:

Tuition:	\$29,700.00	\$31,230.00
Technology Fee (non-refundable) (Optional):	\$250.00	\$250.00
Application fee (non-refundable):	<u>\$25.00</u>	<u>\$25.00</u>
Total Cost of Program:	\$29,975.00	\$31,505.00

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 tool kit and uniform.

Associate of Occupational Studies in Baking and Pastry

90 Quarter Credits/1340 Clock Hours
Length of Program: 60 Weeks

Effective 1/3/22

Effective 5/11/22

Tuition and Fees:

Tuition:	\$27,450.00	\$28,800.00
Technology Fee (non-refundable) (Optional):	\$250.00	\$250.00
Application fee (non-refundable):	<u>\$25.00</u>	<u>\$25.00</u>
Total Cost of Program:	\$27,725.00	\$29,075.00

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 tool kit and uniform.

Associate of Occupational Studies in Hospitality and Restaurant Operations Management

90 Quarter Credits/1020 Clock Hours

Effective 1/3/22

Effective 5/11/22

Length of Program: 60 Weeks

Tuition and Fees:

Tuition:	\$29,700.00	\$31,230.00
Technology Fee (non-refundable) (Optional):	\$250.00	\$250.00
Application fee (non-refundable):	<u>\$25.00</u>	<u>\$25.00</u>
Total Cost of Program:	\$29,975.00	\$31,505.00

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 tool kit and uniform.

Associate of Occupational Studies in Holistic Nutrition and Wellness

90 Quarter Credits/1230 Clock Hours

Effective 1/3/22

Effective 5/11/22

Length of Program: 84 Weeks

Tuition and Fees:

Tuition:	\$29,700.00	\$31,230.00
Technology Fee (non-refundable) (Optional):	\$250.00	\$250.00
Application fee (non-refundable):	<u>\$25.00</u>	<u>\$25.00</u>
Total Cost of Program:	\$29,975.00	\$31,505.00

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 tool kit and uniform.

Associate of Occupational Studies in Plant-Based Culinary Arts

90 Quarter Credits/1290 Clock Hours

Effective 1/3/22

Effective 5/11/22

Length of Program: 84 Weeks

Tuition and Fees:

Tuition:	\$29,700.00	\$31,230.00
Technology Fee (non-refundable) (Optional):	\$250.00	\$250.00
Application fee (non-refundable):	<u>\$25.00</u>	<u>\$25.00</u>
Total Cost of Program:	\$29,975.00	\$31,505.00

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 tool kit 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.

STAND-ALONE COURSES

The following courses are approved for Stand-Alone Course enrollment:

Plant-Based Stand-Alone Courses*

Course Number	Course Name	Tuition (Includes Book)
PB111	Foundations of Plant-Based Pastry I	\$1,500.00
PB112	Foundations of Plant-Based Pastry II	\$1,700.00
PB120	Seasonal Plant-Based Cuisine	\$1,500.00
PB130	Plant-Based Approaches to Wellness	\$1,500.00
PB141	Cultural Influences I	\$1,500.00
PB142	Cultural Influences II	\$1,500.00

*Additional Course information including descriptions and objectives can be found in the school catalog.

Holistic Nutrition and Wellness Stand-Alone Courses*

Course Number	Course Name	Tuition (Includes Book)
HW155	Nutritional Cooking and Special Diets I	\$1,700.00
HW160	Nutritional Cooking and Special Diets II	\$1,500.00
HW180	Coaching Techniques and Practices	\$1,500.00
GE185	Advanced Holistic Nutrition	\$1,700.00

*Additional Course information including descriptions and objectives can be found in the school catalog.

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	Plant-Based	Holistic Nutrition	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 4th Edition, Wiley, 2016 ISBN# 9781119298809	\$55			✓	✓	✓	✓
Sharma, Sheehy, Kolahdooz, Barasi, Nutrition at a Glance 2nd Edition, Wiley, 2015 ISBN# 9781118661017	\$43					✓	✓
Civitello, Cuisine and Culture: A History of Food and People 3rd Edition, Wiley, 2012 ISBN# 9781118862308	\$32			✓		✓	✓
America's Test Kitchen. The Complete Plant Based Cookbook 1 st Edition, America's Test Kitchen, 2020 ISBN#9781948703369	\$63			✓			

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 tool kits 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 tool kit 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 tool kit. 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.

EFFECTIVE 09/29/2021:

This update applies to Distance Education courses starting in the September 29, 2021 term start, excluding externship courses.

Page 18 of Addendum:

The following information is added:

Retake Fees:

The following retake fees apply for residential program:

- \$35 to retake State Food Safety Exam
- \$750 to retake any course (for residential courses)

The following retake fees apply for Distance Learning Program:

- \$50 per quarter credit hour to retake any course, excluding externship 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, State Food Safety Exam and/or at the start of the retaken course.

Official Transcript:

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

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

CATALOG UPDATES:

Effective: 12/22/21 :

Catalog Page 8 :

The following revisions are made:

Admissions Requirements:

- Must be a minimum of 16 years of age;
- Application for Admission;
- AESCA Enrollment Agreement (inclusive of written permission of parent or guardian if under 18);
- Proof of High School Graduation or Equivalent must be obtained through one of the following examples:
 - High School Diploma or Transcript,
 - High School Equivalency Exam: GED, HiSet, or TASC,
 - Documentation demonstrating that the student has passed a state-authorized examination that the state recognizes as the equivalent of a high school diploma,
 - Official College Transcript from a Completed Associate or Higher Degree Program,
 - 60 Completed College Credits from one accredited institution or
 - State Approved Home School Certificate of Completion.
- Admissions Interview;
- Application Fee (see Catalog Addendum for current fee) or approved Fee Waiver and documentation*;
- FERPA Release Form.

** Application fee waivers are available for students previously attending another Escoffier school or Escoffier program, Active and Honorably Discharged Military Personnel, their spouse and children (acceptable military documentation includes but not limited to: DD214, VA Certificate of Eligibility (COE), membership card in the American Legion or Veterans of Foreign Wars – excluding auxiliary member, LES/Leave and Earnings Statement, a letter from Commanding Officer for active-duty members only, or other official documentation indicating Honorable Discharge or Active Duty status), employees of approved educational partners, those with high school-issued waivers where applicable (distance learning) or high school students enrolling in programs requiring an application fee*

Effective 9/2/21

Catalog Page 8 :

ADMISSIONS

APPLICATION FEE

An Application fee required for a program is disclosed in the Catalog Addendum.

ADMISSIONS REQUIREMENTS

- Must be a minimum of 16 years of age;
- Application for Admission;
- AESCA Enrollment Agreement (inclusive of written permission of parent or guardian if under 18);
- Proof of High School Completion or Equivalent must be

obtained through one of the following 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
- Admissions Interview;
- Application Fee (see Catalog Addendum for current fee) or approved Fee Waiver and documentation*;
- FERPA Release Form.

** Application fee waivers are available for students previously attending another Escoffier school or Escoffier program, Active and Honorably Discharged Military Personnel, their spouse and children (acceptable military documentation includes but not limited to: DD214, VA Certificate of Eligibility (COE), membership card in the American Legion or Veterans of Foreign Wars – excluding auxiliary member, LES/Leave and Earnings Statement, a letter from Commanding Officer for active-duty members only, or other official documentation indicating Honorable Discharge or Active Duty status), employees of approved educational partners, those with high school-issued waivers where applicable (distance learning) or high school students enrolling in programs requiring an application fee.*

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Effective 8/30/21

ACADEMIC ACCOMMODATIONS FOR STUDENTS WITH DISABILITIES

Auguste Escoffier School of Culinary Arts 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 **224-212-1248** 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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Effective 7/1/2021

ATTENDANCE POLICY

Attendance is an extremely important part of the programs and mandatory at Auguste Escoffier School of Culinary Arts. The curriculum structure for each program builds on the learning and hands-on experiences of the prior sessions. We expect that students will arrange their personal and work schedules to give proper priority to coursework. Students are expected to participate in all instructional activities to signify their attendance in class. For distance education courses, participation in academic instructional activities includes assignments, discussion boards, evaluations/assessments, live sessions, and externship hours.

Students that fall below 80% program attendance may be placed on attendance probation until attendance percentages reach or exceed 80%. If at any point it is not possible to complete 80% of the scheduled hours, the student will be dismissed from the program. The 80% attendance rate is exclusive of the externship course as students enrolled in an externship course must complete all course hours to fulfill course and graduation requirements.

Students who do not achieve satisfactory attendance in any course may earn a failing grade on their transcripts and may be required to repeat the course. Students who have been absent from all their scheduled classes for more than 14 consecutive calendar days, not including scheduled holidays or breaks, will be administratively withdrawn from the school.

Students who are withdrawn for attendance may reapply for admission for the beginning of the next session. Attendance will be monitored daily and at the end of each session to ensure students are meeting attendance requirements.

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Effective 8/18/21

INCOMPLETE (I) GRADES

A grade of Incomplete may be assigned for a course when circumstances beyond a student's control—such as death of a close relative, illness, injury, or family emergency—prevent the student from completing the course work on time.

The student must be able to achieve a letter grade of at least a "C" (70%-79%) or a passing "P" grade in order to request an Incomplete from the Lead Instructor. The request for an Incomplete must be made by the

student before the end of the term. Arrangements must be made to complete the outstanding work within 14 days of the start of the subsequent term. If no arrangements are made, the student will receive “0” points for any outstanding work and the Incomplete (I) grade will be converted to the grade the student earned based on the work completed in the course.

Page 27

Effective 12/13/21

The course sequence for the Diploma in Plant-Based Cuisine program is updated as follows:

Plant-Based Cuisine Residential Program							
Course Progression							
Term	Session	Courses	Lecture	Lab	Extern	Total	Credits
1	1	CE135 Restaurant Operations	100	0	0	100	10
	2	PB101 Plant-Based Culinary Foundations I	20	40	0	60	4
	2	PB102 Plant-Based Culinary Foundations II	20	40	0	60	4
2	3	PB103 Plant-Based Culinary Foundations III	25	50	0	75	5
	3	PB130 Plant-Based Approaches to Wellness	20	40	0	60	4
	4	PB111 Foundations of Plant-Based Pastry I	20	40	0	60	4
	4	PB112 Foundations of Plant-Based Pastry II	25	50	0	75	5
3	5	CE190 Entrepreneurship	50	0	0	50	5
	5	PB141 Cultural Influences I	20	40	0	60	4
	6	PB120 Seasonal Plant-Based Cuisine	20	40	0	60	4
	6	PB142 Cultural Influences II	20	40	0	60	4
4	7	EX101 Externship I	10	0	150	160	6
Program Totals			350	380	150	880	59

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Effective 08/30/21

Plant-Based Cuisine

Updated Plant-Based Cuisine course sequence; PB102, PB103, and PB111

PB Residential Program Course Progression							
Term	Session	Courses	Lecture	Lab	Extern	Total	Credits
1	1	CE135 Restaurant Operations	100	0	0	100	10
	2	PB101 Plant-Based Culinary Foundations I	20	40	0	60	4
	2	PB102 Plant-Based Culinary Foundations II	20	40	0	60	4
2	3	PB103 Plant-Based Culinary Foundations III	25	50	0	75	5
	3	PB111 Foundations of Plant-Based Pastry I	20	40	0	60	4
	4	PB112 Foundations of Plant-Based Pastry II	25	50	0	75	5
	4	CE190 Entrepreneurship	50	0	0	50	5
3	5	PB130 Plant-Based Approaches to Wellness	20	40	0	60	4
	5	PB141 Cultural Influences I	20	40	0	60	4
	6	PB120 Seasonal Plant-Based Cuisine	20	40	0	60	4
	6	PB142 Cultural Influences II	20	40	0	60	4
4	7	EX101 Externship I	10	0	150	160	6
Program Totals			350	380	150	880	59

Effective 12/13/21

Catalog Page 28:

The following new program is added:

Program Details - Residential Learning

Diploma in Holistic Nutrition and Approaches to Wellness

59 Quarter Credits | 805 Clock Hours | 42 Weeks

Program Description

An expanding market of health-influenced menus and restaurants demands a supply of professionals with industry-ready skills in nutrition and wellness, underscored by a solid foundation in the culinary arts. The Holistic Nutrition and Approaches to Wellness program helps students build a skill set, unlike traditional programs which focus on either nutritional science or technical cooking skills. The program instructs students how to leverage a foundation of culinary skills with additional instruction in nutrition, wellness, and coaching as the means to support restaurant guests or personal chef clientele aiming for a positive relationship with food and diet as well as an improvement to their overall health and well-being. This program is made up of six (6) holistic nutrition and wellness courses, three (3) industry-focused core and culinary courses, and one (1) six-week-long externship. The program is intended to be completed over three and one half twelve-week long terms or in 42 weeks total. The Holistic Nutrition and Approaches to Wellness program includes a variety of learning activities through lecture and laboratory sessions.

Students will be awarded a Diploma in Holistic Nutrition and Approaches to Wellness when the following have been met:

- Completion of 59 quarter credit hours;
- Completion of the 160-hour Industry Externship course;
- A minimum cumulative grade point average of 2.0

Program Objectives:

- Acquire foundational knowledge to pursue careers in healthy food preparation, personal chef for hire and food wellness coaching with nutritionally balanced menus.
- Explore food consumption and diet through the lens of human nutrition as a science and nutritional vs. traditional cooking techniques.
- Examine specialized diets, wellness concepts including mindfulness and holistic approaches as well as the business skills needed to be successful in practice.
- Apply business principles in the management of operations and private practice.
- This program is not intended as a certification preparation program or course.

Diploma in Holistic Nutrition and Approaches to Wellness								
Term	Block	Code	Course Title	Lecture	Lab	Extern	Hours	Credits
1	1	CE135	Restaurant Operations	100	0	0	100	10
	1	HW130	Holistic Nutrition	40	0	0	40	4
	2	CU101	Culinary Foundations	75	70	0	145	11
2	3	HW155	Nutritional Cooking and Special Diets I	20	60	0	80	5
	3	HW170	Exploring Wellness Concepts I	40	0	0	40	4
	4	HW160	Nutritional Cooking and Special Diets II	20	40	0	60	4
	4	HW175	Exploring Wellness Concepts II	40	20	0	60	5
3	5	HW105	Fundamentals of Healthy Baking	30	40	0	70	5
	6	CE190	Entrepreneurship	50	0	0	50	5
4	7	EX101	Externship I	10	0	150	160	6
Total Hours/Credits				425	230	150	805	59

Effective 9/2/21

Catalog Page 30:

The name of the **Associate of Occupational Studies in Food and Beverage Operations** has been changed to **Associate of Occupational Studies in Hospitality and Restaurant Operations Management**.

The program description found on page thirty is updated as follows:

Program Description – Hospitality and Restaurant Operations Management.

The Associate of Occupational Studies in Hospitality and Restaurant Operations Management 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

Catalog Addendum

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 foodservice establishment.

Students will be awarded an Associate of Occupational Studies in Hospitality and Restaurant Operations Management 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.

Effective: 12/13/21

Catalog Page 31

The following new program is added:

Program Details - Distance Learning

Associate of Occupational Studies in Holistic Nutrition and Wellness

90 Quarter Credits | 1230 Clock Hours | 84 Weeks

Program Description

An expanding market of health-influenced menus and restaurants demands a supply of professionals with industry-ready skills in nutrition and wellness, underscored by a solid foundation in the culinary arts. The Holistic Nutrition and Wellness program helps students build a skill set unlike traditional programs which focus on either nutritional science or technical cooking skills. The program instructs students how to leverage a foundation of culinary skills with additional instruction in nutrition, wellness and coaching as the means to support restaurant guests or personal chef clientele aiming for a positive relationship with food and diet as well as an improvement to their overall health and well-being.

The Associate of Occupational Studies in Holistic Nutrition and Wellness includes all courses (or their equivalents) from the Holistic Nutrition and Wellness diploma programs. In addition, this degree includes a suite of general education courses that add depth to students' overall learning experience preparing them for the foodservice industry. The associate degree also includes an additional externship experience enabling students to further their industry knowledge.

Students will be awarded a Holistic Nutrition and Approaches to Wellness Diploma when the following have been met:

- Completion of 90 quarter credit hours;
- Completion of two 160-hour Industry Externship courses;
- A minimum cumulative grade point average of 2.0

Program Objectives:

- Acquire foundational knowledge to pursue careers in healthy food preparation, personal chef for hire, and food wellness coaching with nutritionally balanced menus.
- Explore food consumption and diet through the lens of human nutrition as a science and nutritional vs. traditional cooking techniques.

Catalog Addendum

- Examine specialized diets, wellness concepts including mindfulness and holistic approaches as well as the business skills needed to be successful in practice.
- Apply business principles in the management of operations and private practice.
- Use managerial accounting and cost control methods in business operations.
- Discuss the role of food and its contribution and influence over history, culture, religion, economics, and politics.
- Apply psychological principles to the workplace
- This program is not intended as a certification preparation program or course.

Associate of Occupational Studies Degree in Holistic Nutrition and Wellness (Distance Learning)								
Term	Block	Code	Course Title	Lecture	Lab	Extern	Hours	Credits
1	1	CU102	Culinary Foundations I	30	40	0	70	5
	2	CU103	Culinary Foundations II	20	60	0	80	5
	2	HW130	Holistic Nutrition	40	0	0	40	4
2	3	HW105	Fundamentals of Healthy Baking	30	40	0	70	5
	4	CE167	Purchasing and Cost Control	30	0	0	30	3
	4	CE130	Menu Design	40	0	0	40	4
3	5	HW155	Nutritional Cooking and Special Diets I	20	60	0	80	5
	6	HW160	Nutritional Cooking and Special Diets II	20	40	0	60	4
	6	HW170	Exploring Wellness Concepts I	40	0	0	40	4
4	7	HW175	Exploring Wellness Concepts II	40	20	0	60	5
	7	HW180	Coaching Techniques and Practices	40	0	0	40	4
	8	CE190	Entrepreneurship	50	0	0	50	5
5	9	GE140	World History and Culture from a Culinary Perspective	50	0	0	50	5
	10	GE130	Foodservice Math and Accounting	50	0	0	50	5
6	11	GE170	Introduction to Psychology in the Workplace	50	0	0	50	5
	11	GE110	Business and Professional Communications	50	0	0	50	5
	12	GE185	Advanced Holistic Nutrition	50	0	0	50	5
7	13	EX101	Externship I	10	0	150	160	6
	14	EX102	Externship II	10	0	150	160	6
Total Hours/Credits				670	260	300	1230	90

**CE135 Restaurant Operations equates to; CE130 and CE167*

Effective

6/25/21

Catalog Page 32:

The **Associate of Occupational Studies in Plant-Based Culinary Arts** program course progression has been updated by moving **EX101 Externship I** from term 5 to term 7 so that both Externship courses can be completed in sequence. Plant-Based Residential Diploma or IDL Diploma graduates enrolling in the Plant-Based Culinary Arts AOS program will receive credit for those diploma-level courses, including EX101 Externship I.

Plant-Based Culinary Arts - AOS Course Progression							
Term	Session	Course	Lecture	Lab	Extern	Total	Credits
1	1	PB101 Plant-Based Culinary Foundations I	20	40	0	60	4
	2	PB102 Plant-Based Culinary Foundations II	20	40	0	60	4
	2	CE130 Menu Design	40	0	0	40	4
2	3	PB103 Plant-Based Culinary Foundations III	25	50	0	75	5
	4	PB111 Foundations of Plant-Based Pastry I	20	40	0	60	4
	4	CE167 Purchasing and Cost Control	30	0	0	30	3
3	5	PB112 Foundations of Plant-Based Pastry II	20	40	0	60	5
	6	PB120 Seasonal Plant-Based Cuisine	20	40	0	60	4
	6	CE180 Foodservice Management	30	0	0	30	3
4	7	PB130 Plant-Based Approaches to Wellness	20	40	0	60	4
	8	PB141 Cultural Influences I	20	40	0	60	4
	8	CE190 Entrepreneurship	50	0	0	50	5
5	9	PB142 Cultural Influences II	20	40	0	60	4
	10	GE110 Business and Professional Communications	50	0	0	50	5
6	11	GE140 History and Culture from the Culinary Perspective	50	0	0	50	5
	11	GE150 The Science of Nutrition	50	0	0	50	5
	12	GE130 Foodservice Math and Accounting	50	0	0	50	5
	12	GE170 Introduction to Psychology in the Workplace	50	0	0	50	5
7	13	EX101 Externship I	10	0	150	160	6
	14	EX202 Externship II	10	0	150	160	6
Program Totals			610	380	300	1290	90

Effective 12/13/21

Page 34

The following new program is added:

Program Details - Distance Learning
Diploma in Holistic Nutrition and Wellness
59 Quarter Credits | 820 Clock Hours | 60 Weeks

Program Description

An expanding market of health-influenced menus and restaurants demands a supply of professionals with industry-ready skills in nutrition and wellness, underscored by a solid foundation in the culinary arts. The Holistic Nutrition and Wellness program helps students build a skill set, unlike traditional programs which focus on either nutritional science or technical cooking skills. The program instructs students how to leverage a foundation of culinary skills with additional instruction in nutrition, wellness, and coaching as the means to support restaurant guests or personal chef clientele aiming for a positive relationship with food and diet as well as an improvement to their overall health and well-being. This program is made up of seven (7) holistic nutrition and wellness courses, five (5) industry-focused core courses, and one (1) six-week-long externship. The program is intended to be completed over five 12 week-long terms or in 60 weeks total. The Holistic Nutrition and Wellness program includes a variety of learning activities through lecture and laboratory sessions.

Students will be awarded a Diploma in Holistic Nutrition and Wellness when the following have been met:

- Completion of 59 quarter credit hours;
- Completion of the 160-hour Industry Externship course;
- A minimum cumulative grade point average of 2.0

Program Objectives:

- Acquire foundational knowledge to pursue careers in healthy food preparation, personal chef for hire and food wellness coaching with nutritionally balanced menus.
- Explore food consumption and diet through the lens of human nutrition as a science and nutritional vs. traditional cooking techniques.
- Examine specialized diets, wellness concepts including mindfulness and holistic approaches as well as the business skills needed to be successful in practice.
- Apply business principles in the management of operations and private practice.
- This program is not intended as a certification preparation program or course.

Diploma in Holistic Nutrition and Wellness (Distance Learning)								
Term	Block	Code	Course Title	Lecture	Lab	Extern	Hours	Credits
1	1	CU102	Culinary Foundations I	30	40	0	70	5
	2	CU103	Culinary Foundations II	20	60	0	80	5
	2	HW130	Holistic Nutrition	40	0	0	40	4
2	3	HW105	Fundamentals of Healthy Baking	30	40	0	70	5
	4	CE167	Purchasing and Cost Control	30	0	0	30	3
	4	CE130	Menu Design	40	0	0	40	4
3	5	HW155	Nutritional Cooking and Special Diets I	20	60	0	80	5
	6	HW160	Nutritional Cooking and Special Diets II	20	40	0	60	4
	6	HW170	Exploring Wellness Concepts I	40	0	0	40	4
4	7	HW175	Exploring Wellness Concepts II	40	20	0	60	5
	8	HW180	Coaching Techniques and Practices	40	0	0	40	4
5	9	CE190	Entrepreneurship	50	0	0	50	5
	10	EX101	Externship I	10	0	150	160	6
Total Hours/Credits				410	260	150	820	59

Effective 9/2/21

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CODE OF CONDUCT

All programs offered at AESCA are professional programs and, like any job, students, prospective students, and graduates are expected to treat one another, the staff, faculty, and guests in a professional manner with courtesy and respect at all times.

The following conduct is impermissible including but not limited to:

- cheating
- plagiarism
- repeated use of profanity
- theft
- carrying or possession of weapons at any campus location
- drug dealing or drug use and/or intoxication during class and/or public events
- intimidation or disrespect of any AESCA employee, fellow student(s), or guests
- inappropriate sexual conduct
- fraternization with AESCA employees
- bullying
- hazing
- harassment
- other inappropriate or unprofessional conduct, statements or behavior occurring on campus, in the distance learning environment, or in the public sphere of print and digital media and social networks

Code of Conduct violations may be grounds for disciplinary action including and up to immediate dismissal, denial of enrollment, or denial of student services.

Individuals who have been subject to a Code of Conduct violation will be notified in writing by the appropriate department and will have the opportunity to submit a letter of appeal within seven calendar days from the date the individual is notified of the violation. Appeals must be submitted in writing and received by the Ombudsman's office, via email (ombudsman@escoffier.edu), within the time specified above. Prior violations will be reviewed and considered for students seeking to re-enroll at AESCA.

Public or private action while representing Auguste Escoffier School of Culinary Arts that does not align with our Equality Statement may also result in code of conduct violations up to and including dismissal from the school.

Residential 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.

The following course descriptions are added:

GE185 Advanced Holistic Nutrition

This course establishes a foundation for managing a client's metabolic and wellness needs through nutrition, hydration, sleep, exercise, stress management, and environmental considerations. The course culminates in a personal assessment of these contributors to overall wellness and a case study that takes all of these realms into account and brings them into balance.

Theory (Lecture) Hours: 50; Total Contact Hours: 50

Total Quarter Credit Hours: 5

Prerequisites: None

HW105 – Fundamentals of Healthy Baking

This course introduces the student to proper scaling and measuring in the bakeshop, formula conversion, ingredient function, and identification, mixing methods, and substitutions for nutritionally based recipes that rival the classics.

Theory (Lecture) Hours: 30; Lab Hours: 40 Total Contact Hours: 70

Total Quarter Credit Hours: 5

Prerequisites: None

HW130 - Holistic Nutrition

This course covers the basic principles of human nutrition, emphasizing nutrients, food sources, and their role in growth, development, maintenance, and general health. Contemporary and global nutritional issues are also discussed.

Theory (Lecture) Hours: 40; Total Contact Hours: 40

Total Quarter Credit Hours: 4

Prerequisites: None

HW155 – Nutritional Cooking and Special Diets I

This course focuses on adjustment of classical cooking methods and techniques to obtain more nutritious foods as part of the overall diet. Emphasis is placed on the characteristics, functions, and food sources of the major nutrients and other important nutritional compounds and how to maximize nutrient retention in food preparation and storage.

Theory (Lecture) Hours: 20; Lab Hours: 60 Total Contact Hours: 80

Total Quarter Credit Hours: 5

Prerequisites: None

HW160 – Nutritional Cooking and Special Diets II

This course expands on the knowledge gained in HW155 to focus specifically on modification of classical cooking techniques to achieve nutritionally sound menus which focus on addressing disease prevention and/or supporting health in those with certain diagnoses.

Theory (Lecture) Hours: 20; Lab Hours: 40 Total Contact Hours: 60

Total Quarter Credit Hours: 4

Prerequisites: HW155 Nutritional Cooking and Special Diets I or Executive Chef Approval

HW170 Exploring Wellness Concepts I

This course explores wellness-related concepts and how these practices contribute to the whole being. Emphasis is placed on the theory of each concept, discussing real-world examples and identifying opportunities for coaching within appropriate scenarios. Finally, students will look at their behaviors in the context of trying to live to be over 100 years old and make recommendations to themselves to help achieve along, pleasant aging experience.

Theory (Lecture) Hours: 40; Total Contact Hours: 40

Total Quarter Credit Hours: 4

Prerequisites: None

HW175 Exploring Wellness Concepts II

This course builds upon the topics discussed in HW 170 and explores additional topics related to wellness including sleep, stress management, mindfulness, meditation, herbology, and Eastern healing. The course culminates with a client-based case study incorporating multiple concepts learned in the course.

Theory (Lecture) Hours: 40; Lab Hours: 20; Total Contact Hours: 60

Total Quarter Credit Hours: 5

Prerequisites: HW170 Exploring Wellness Concepts I

HW180 Coaching Techniques and Practices

This course utilizes psychology-based concepts to help students prepare for roles as health coaches. Emphasis is based on transformative learning and the interpersonal influence of the coach to help clients meet goals that previously were out of reach.

Theory (Lecture) Hours: 40; Total Contact Hours: 40

Total Quarter Credit Hours: 4

Prerequisites: None