

# **Auguste Escoffier School of Culinary Arts**

## **Addendum** *to the*

## **Boulder Student Programs Catalog** **2022 - 2023**

*Volume 30*

**Revised: 12/5/22**

**KEY ADMINISTRATIVE STAFF AND FACULTY**

<b>KEY ADMINISTRATIVE STAFF</b>	
<b>Name</b>	<b>Title</b>
Kirk Bachmann	Campus President- Provost
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
Antonio Moran	Student Success Coach - Residential
Yahana Tegegne	Registrar - Residential
Edy Cooper	Senior Registrar - Distance Learning
Jacob Swanson	Student Services Manager
Dierdre Kelleher	ADA Coordinator/ Student Success Coach/ Disabilities Services 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, General Education
Lauren Richardson	Title IX Coordinator
Michael Scott	Purchasing and Maintenance Manager

<b>FACULTY-RESIDENTIAL</b>			
<b>Name</b>	<b>Title</b>	<b>Name</b>	<b>Title</b>
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)
Andrew Lakin	Chef Instructor (Culinary Arts & Plant-Based Cuisine)	Suzanne Prendergast	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
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
Colleen Garcia	Chef Instructor
Dan Bearss	Chef Instructor
Darren Zesch	Chef Instructor
David White	Chef Instructor
Douglas Alley	Chef Instructor
Eric Jenkins	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 Shaw	Chef Instructor
Jonathan Todd	Chef Instructor
Jordan Brown	Chef Instructor
Jose Matos	Chef Instructor
Joseph Celmer	Chef Instructor
Joseph Domina	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
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
Matthew Fairfield	Chef Instructor
Maya Brown	Chef Instructor
McKenzie Johson	Chef Instructor
Morissa Engles	Chef Instructor
Nicholas Amato	Chef Instructor
Nick Howard	Chef Instructor
Patrick Guerra	Chef Instructor
Patrick Jones	Chef Instructor
Peter Schell	Chef Instructor
Rachel Rancourt-Hobbs	Chef Instructor
Randall Boden	Chef Instructor
Rich Harvey	Chef Instructor
Sarah Gunderson	Chef Instructor
Scott Cohen	Chef Instructor
Scott Shoyer	Chef Instructor
Shelly Travers Smith	Chef Instructor
Sofia Forde	Chef Instructor
Shontia Rivers	Chef Instructor
Steve Sabatino	Chef Instructor
Suzanne Lasagna	Chef Instructor

<b>FACULTY- INTERACTIVE DISTANCE LEARNING - PASTRY CHEF INSTRUCTORS</b>	
Anne Lanute	Executive Chef, Pastry; Hospitality and Restaurant Operations Management; General Education

Anne Tutuska	Lead Chef Instructor
Jason Goldman	Lead Chef Instructor
Jen Gross	Lead Chef Instructor
NaDean Johnson	Lead Chef Instructor
Anastasia Malone	Chef Instructor
Bethany Schroeder	Chef Instructor
Billie Sutton	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 Wirtz	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
John Oechsner	Chef Instructor

Julie Clark	Chef Instructor
Kimberly Daunis Pierce	Chef Instructor
Kristina Lee	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
Nicole Lourie	Chef Instructor
Paul Rocque	Chef Instructor
Paula Carney	Chef Instructor
Rachel Cuzzone	Chef Instructor
Renee Moreno	Chef Instructor
Ryan Hodros	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

<b>General Education Instructors</b>	
Ashley Godfrey	General Education Instructor
Kathryn Diehl	Adjunct General Education Instructor
Liz Matthiesen-Jones	General Education Instructor

<b>Externship Instructors</b>	
Ashley Chen	Externship Instructor
Loretta Grant	Externship Instructor
Shannyn King	Externship Instructor

<b>Tutors</b>		
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**

<b>Name</b>	<b>Title</b>	<b>Company</b>
Jeffrey Lammer	Executive Sous Chef	Edible Beats Restaurant Group
Pierson Schields	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**

**2022-2023 Academic Period Calendars**

<b>Residential Programs</b>		
<b>Block/Quarter Start</b>	<b>Block End</b>	<b>Quarter End</b>
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
January 9, 2023	February 17, 2023	March 30, 2023
February 20, 2023	March 30, 2023	May 18, 2023
April 10, 2023	May 18, 2023	June 30, 2023
May 22, 2023	June 30, 2023	August 17, 2023
July 10, 2023	August 17, 2023	September 29, 2023
August 21, 2023	September 29, 2023	November 9, 2023
October 2, 2023	November 9, 2023	December 22, 2023
*November 13, 2023	December 22, 2023	TBD

\*Block includes Saturday Make Up day. Saturday Makeup days June 4, 2022; November 12, 2022; and November 18, 2023

<b>Distance Learning Programs</b>		
<b>Block/Quarter Start</b>	<b>Block End</b>	<b>Quarter End</b>
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
January 11, 2023	February 21, 2023	April 4, 2023
February 22, 2023	April 4, 2023	May 23, 2023
April 12, 2023	May 23, 2023	July 4, 2023
May 24, 2023	July 4, 2023	August 22, 2023
July 12, 2023	August 22, 2023	October 3, 2023
August 23, 2023	October 3, 2023	November 14, 2023
October 4, 2023	November 14, 2023	December 23, 2023
November 15, 2023	December 23, 2023	TBD

**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.

## 2023 Student Holiday & Break Schedule\*

Holiday - New Year's Day**	January 2, 2023
Holiday - Martin Luther King Jr **	January 16, 2023
No Classes (Faculty In-Service) - Residential	March 31, 2023
Spring Break - Residential	April 1 – April 9, 2023
Spring Break - Distance Learning	April 5 – April 11, 2023
No Classes (Faculty In-Service) - Residential	May 19, 2023
Holiday - Memorial Day **	May 29, 2023
Holiday - Juneteenth	June 19, 2023
Summer Break - Residential	July 1 – July 9, 2023
Summer Break - Distance Learning	July 5 – July 11, 2023
Holiday - Independence Day (Residential)**	July 4, 2023
No Classes (Faculty In-Service) - Residential	August 18, 2023
Holiday - Labor Day **	September 4, 2023
No Classes (Faculty In-Service) - Residential	November 10, 2023
Holiday - Thanksgiving **	November 23 - 24, 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.

## Program Sessions/Hours

### Residential Programs

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



**2022 Program Calendars\***

Residential Programs Anticipated					
Completion Date:					
Diploma				Associate of Occupational Studies	
Start Date	Culinary Arts	Pastry Arts	Plant-Based Cuisine	Culinary Arts	Baking and Pastry
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
05/16/2022	12/16/2022	12/16/2022		08/17/2023	08/17/2023
07/05/2022	02/17/2023	02/17/2023	05/18/2023	09/29/2023	09/29/2023
08/15/2022	03/30/2023	03/30/2023	06/30/2023	11/10/2023	11/10/2023
09/26/2022	05/18/2023	05/18/2023	08/17/2023	12/22/2023	12/22/2023
11/07/2022	06/30/2023	06/30/2023	09/29/2023	02/16/2024	02/16/2024

\*All programs may not be offered on all listed start dates

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
01/05/2022	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
08/17/2022	11/14/2023	11/14/2023	11/14/2023	11/14/2023	11/14/2023	11/14/2023	11/14/2023	05/21/2024	05/21/2024
09/28/2022	12/23/2023	12/23/2023	12/23/2023	12/23/2023	12/23/2023	12/23/2023	12/23/2023	07/02/2024	07/02/2024
11/09/2022	02/20/2024	02/20/2024	02/20/2024	02/20/2024	02/20/2024	02/20/2024	02/20/2024	08/20/2024	08/20/2024

**2023 Program Calendar-Residential\***

<b>Residential Programs Anticipated</b>					
<b>Completion Date:</b>					
<b>Diploma</b>				<b>Associate of Occupational Studies</b>	
<b>Start Date</b>	<b>Culinary Arts</b>	<b>Pastry Arts</b>	<b>Plant-Based Cuisine</b>	<b>Culinary Arts</b>	<b>Baking and Pastry</b>
01/09/2023	08/17/2023	08/12/2022	11/09/2023	03/29/2024	03/29/2024
02/20/2023	09/29/2023	09/29/2023	12/12/2023	05/16/2024	05/16/2024
04/10/2023	11/09/2023	11/09/2023	02/16/2024	06/28/2024	06/28/2024
05/22/2023	12/22/2023	12/22/2023	03/29/2024	08/15/2024	08/15/2024
07/10/2023	02/16/2024	02/16/2024	05/16/2024	09/27/2024	09/27/2024
08/21/2023	03/29/2024	03/29/2024	06/28/2024	11/07/2024	11/07/2024
10/02/2023	05/16/2024	05/16/2024	08/15/2024	12/20/2024	12/20/2024
11/13/2023	06/28/2024	06/28/2024	09/27/2024	02/14/2025	02/14/2025

\*All Programs may not be offered on all listed start dates

**2023 Program Calendar-Distance Learning\***

<b>Distance Learning Programs Anticipated Completion Dates Diploma Programs</b>						
<b>Start Date</b>	<b>Professional Pastry Arts</b>	<b>Culinary Arts and Operations (60 Weeks)</b>	<b>Culinary Arts and Operations (78 Weeks)</b>	<b>Plant-Based Culinary Arts</b>	<b>Food Entrepreneurship</b>	<b>Holistic Nutrition and Wellness</b>
01/11/2023	04/02/2024	04/02/2024	8/20/2024	04/02/2024	04/02/2024	04/02/2024
02/22/2023	05/21/2024	05/21/2024	10/1/2024	05/21/2024	05/21/2024	05/21/2024
04/12/2023	07/02/2024	07/02/2024	11/12/2024	07/02/2024	07/02/2024	07/02/2024
05/24/2023	08/20/2024	08/20/2024	12/24/2024	08/20/2024	08/20/2024	08/20/2024
07/12/2023	10/01/2024	10/01/2024	2/18/2025	10/01/2024	10/01/2024	10/01/2024
08/23/2023	11/12/2024	11/12/2024	4/1/2025	11/12/2024	11/12/2024	11/12/2024
10/03/2023	12/24/2024	12/24/2024	5/20/2025	12/24/2024	12/24/2024	12/24/2024
11/15/2023	02/18/2025	02/18/2025	7/1/2025	02/18/2025	02/18/2025	02/18/2025

<b>Distance Learning Programs Anticipated Completion Dates Associate of Occupational Studies Programs</b>						
<b>Start Date</b>	<b>Culinary Arts</b>	<b>Baking and Pastry</b>	<b>Hospitality and Restaurant Operations Management</b>	<b>Plant-Based Culinary Arts</b>	<b>Food Entrepreneurship</b>	<b>Holistic Nutrition and Wellness</b>
01/11/2023	04/02/2024	04/02/2024	04/02/2024	10/01/2024	10/01/2024	10/01/2024
02/22/2023	05/21/2024	05/21/2024	05/21/2024	11/12/2024	11/12/2024	11/12/2024
04/12/2023	07/02/2024	07/02/2024	07/02/2024	12/24/2024	12/24/2024	12/24/2024
05/24/2023	08/20/2024	08/20/2024	08/20/2024	02/18/2025	02/18/2025	02/18/2025
07/12/2023	10/01/2024	10/01/2024	10/01/2024	04/01/2025	04/01/2025	04/01/2025
08/23/2023	11/12/2024	11/12/2024	11/12/2024	05/20/2025	05/20/2025	05/20/2025
10/03/2023	12/24/2024	12/24/2024	12/24/2024	07/01/2025	07/01/2025	07/01/2025
11/15/2023	02/18/2025	02/18/2025	02/18/2025	08/19/2025	08/19/2025	08/19/2025

**TUITION AND FEES SCHEDULE**

<b>RESIDENTIAL PROGRAMS</b>					
<b>Through 1/3/2023</b>					
<i>(after 1/3/2023, refer to table on the next page)</i>					
<b>Program</b>	<b>Tuition</b>	<b>Equipment/ Supplies (non-refundable)</b>	<b>Coursepacks (non-refundable)</b>	<b>Application Fee (non-refundable)</b>	<b>Total Cost of Program</b>
<b>Associate of Occupational Studies Program in Culinary Arts</b> (90 Quarter Credits; 1340 Clock Hours; 60 Weeks)	\$34,380.000	\$450.00	\$200.00	-	<b>\$35,030.00</b>
<b>Associate of Occupational Studies Program in Baking and Pastry</b> (90 Quarter Credits; 1340 Clock Hours; 60 Weeks)	\$34,380.00	\$450.00	\$200.00	-	<b>\$35,030.00</b>
<b>Diploma Program in Culinary Arts</b> (44 Quarter Credits; 760 Clock Hours; 30 Weeks)	\$16,808.00	\$450.00	-	-	<b>\$17,258.00</b>
<b>Diploma Program in Pastry Arts</b> (44 Quarter Credits; 760 Clock Hours; 30 Weeks)	\$16,808.00	\$450.00	-	-	<b>\$17,258.00</b>
<b>Diploma Program in Plant-Based Cuisine</b> (59 Quarter Credits; 880 Clock Hours; 42 Weeks)	\$22,538.00	\$450.00	-	-	<b>\$22,988.00</b>

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

<b>RESIDENTIAL PROGRAMS</b>					
<b>Effective 1/4/2023</b>					
<b>(February starts forward)</b>					
<b>Program</b>	<b>Tuition</b>	<b>Equipment/ Supplies (non-refundable)</b>	<b>Coursepacks (non-refundable)</b>	<b>Application Fee (non-refundable)</b>	<b>Total Cost of Program</b>
<b>Associate of Occupational Studies Program in Culinary Arts</b> (90 Quarter Credits; 1340 Clock Hours; 60 Weeks)	\$36,090.00	\$450.00	\$200.00	-	<b>\$36,740.00</b>
<b>Associate of Occupational Studies Program in Baking and Pastry</b> (90 Quarter Credits; 1340 Clock Hours; 60 Weeks)	\$36,090.00	\$450.00	\$200.00	-	<b>\$36,740.00</b>
<b>Diploma Program in Culinary Arts</b> (44 Quarter Credits; 760 Clock Hours; 30 Weeks)	\$17,644.00	\$450.00	-	-	<b>\$18,094.00</b>
<b>Diploma Program in Pastry Arts</b> (44 Quarter Credits; 760 Clock Hours; 30 Weeks)	\$17,644.00	\$450.00	-	-	<b>\$18,094.00</b>
<b>Diploma Program in Plant-Based Cuisine</b> (59 Quarter Credits; 880 Clock Hours; 42 Weeks)	\$23,659.00	\$450.00	-	-	<b>\$24,109.00</b>

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

<b>DISTANCE LEARNING PROGRAMS (ONLINE*)</b>				
<b>Through 1/3/2023</b>				
<i>(after 1/3/2023, refer to the table on the next page)</i>				
<b>Program</b>	<b>Tuition</b>	<b>Technology Fee (non-refundable; optional)</b>	<b>Application Fee (non-refundable)</b>	<b>Total Cost of Program</b>
<b>Associate of Occupational Studies Program in Culinary Arts</b> (90 Quarter Credits; 1340 Clock Hours; 60 Weeks)	\$31,230.00	\$250.00	\$25.00	<b>\$31,505.00</b>
<b>Associate of Occupational Studies in Food Entrepreneurship</b> (90 Quarter Credits; 1260 Clock Hours; 84 Weeks)	\$31,230.00	\$250.00	\$25.00	<b>\$31,505.00</b>
<b>Associate of Occupational Studies in Baking and Pastry</b> (90 Quarter Credits; 1340 Clock Hours; 60 Weeks)	\$28,800.00	\$250.00	\$25.00	<b>\$29,075.00</b>
<b>Associate of Occupational Studies in Hospitality and Restaurant Operations Management</b> (90 Quarter Credits; 1020 Clock Hours; 60 Weeks)	\$31,230.00	\$250.00	\$25.00	<b>\$31,505.00</b>
<b>Associate of Occupational Studies in Holistic Nutrition and Wellness</b> (90 Quarter Credits; 1230 Clock Hours; 84 Weeks)	\$31,230.00	\$250.00	\$25.00	<b>\$31,505.00</b>
<b>Associate of Occupational Studies in Plant-Based Culinary Arts</b> (90 Quarter Credits; 1290 Clock Hours; 84 Weeks)	\$31,230.00	\$250.00	\$25.00	<b>\$31,505.00</b>
<b>Diploma in Culinary Arts and Operations</b> (59 Quarter Credits; 890 Clock Hours; 60 Weeks/ 78 Weeks)	\$20,473.00	\$250.00	\$25.00	<b>\$20,748.00</b>
<b>Diploma in Food Entrepreneurship</b> (59 Quarter Credits; 850 Clock Hours; 60 Weeks)	\$20,473.00	\$250.00	\$25.00	<b>\$20,748.00</b>
<b>Diploma in Professional Pastry Arts</b> (59 Quarter Credits; 910 Clock Hours; 60 Weeks)	\$18,880.00	\$250.00	\$25.00	<b>\$19,155.00</b>
<b>Diploma in Holistic Nutrition and Wellness</b> (59 Quarter Credits; 820 Clock Hours; 60 Weeks)	\$20,473.00	\$250.00	\$25.00	<b>\$20,748.00</b>
<b>Diploma in Plant-Based Culinary Arts</b> (59 Quarter Credits; 880 Clock Hours; 60 Weeks)	\$20,473.00	\$250.00	\$25.00	<b>\$20,748.00</b>

*\*Distance Learning programs include hands-on industry externship requirement(s)*

*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*

<b>DISTANCE LEARNING PROGRAMS (ONLINE*)</b>				
<b>EFFECTIVE 1/4/2023</b>				
<b>(February starts forward)</b>				
<b>Program</b>	<b>Tuition</b>	<b>Technology Fee (non-refundable; optional)</b>	<b>Application Fee (non-refundable)</b>	<b>Total Cost of Program</b>
<b>Associate of Occupational Studies Program in Culinary Arts</b> (90 Quarter Credits; 1340 Clock Hours; 60 Weeks)	\$32,760.00	\$250.00	\$25.00	<b>\$33,035.00</b>
<b>Associate of Occupational Studies in Food Entrepreneurship</b> (90 Quarter Credits; 1260 Clock Hours; 84 Weeks)	\$32,760.00	\$250.00	\$25.00	<b>\$33,035.00</b>
<b>Associate of Occupational Studies in Baking and Pastry</b> (90 Quarter Credits; 1340 Clock Hours; 60 Weeks)	\$30,240.00	\$250.00	\$25.00	<b>\$30,515.00</b>
<b>Associate of Occupational Studies in Hospitality and Restaurant Operations Management</b> (90 Quarter Credits; 1020 Clock Hours; 60 Weeks)	\$32,760.00	\$250.00	\$25.00	<b>\$33,035.00</b>
<b>Associate of Occupational Studies in Holistic Nutrition and Wellness</b> (90 Quarter Credits; 1230 Clock Hours; 84 Weeks)	\$32,760.00	\$250.00	\$25.00	<b>\$33,035.00</b>
<b>Associate of Occupational Studies in Plant-Based Culinary Arts</b> (90 Quarter Credits; 1290 Clock Hours; 84 Weeks)	\$32,760.00	\$250.00	\$25.00	<b>\$33,035.00</b>
<b>Diploma in Culinary Arts and Operations</b> (59 Quarter Credits; 890 Clock Hours; 60 Weeks/78 Weeks)	\$21,476.00	\$250.00	\$25.00	<b>\$21,751.00</b>
<b>Diploma in Food Entrepreneurship</b> (59 Quarter Credits; 850 Clock Hours; 60 Weeks)	\$21,476.00	\$250.00	\$25.00	<b>\$21,751.00</b>
<b>Diploma in Professional Pastry Arts</b> (59 Quarter Credits; 910 Clock Hours; 60 Weeks)	\$19,824.00	\$250.00	\$25.00	<b>\$20,099.00</b>
<b>Diploma in Holistic Nutrition and Wellness</b> (59 Quarter Credits; 820 Clock Hours; 60 Weeks)	\$21,476.00	\$250.00	\$25.00	<b>\$21,751.00</b>
<b>Diploma in Plant-Based Culinary Arts</b> (59 Quarter Credits; 880 Clock Hours; 60 Weeks)	\$21,476.00	\$250.00	\$25.00	<b>\$21,751.00</b>

*\*Distance Learning programs include hands-on industry externship requirement(s)*

*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*

**STAND-ALONE COURSES**

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

**Plant-Based Stand-Alone Courses\***

<b>Course Number</b>	<b>Course Name</b>	<b>Tuition (Includes Book) Through 01/03/23</b>	<b>Tuition (Includes Book) Effective 01/04/2023 For February Starts Forward</b>
PB111	Foundations of Plant-Based Pastry I	\$1,500.00	\$1,576.00
PB112	Foundations of Plant-Based Pastry II	\$1,700.00	\$1,785.00
PB120	Seasonal Plant-Based Cuisine	\$1,500.00	\$1,576.00
PB130	Plant-Based Approaches to Wellness	\$1,500.00	\$1,576.00
PB141	Cultural Influences I	\$1,500.00	\$1,576.00
PB142	Cultural Influences II	\$1,500.00	\$1,576.00

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

**Holistic Nutrition and Wellness Stand-Alone Courses\***

<b>Course Number</b>	<b>Course Name</b>	<b>Tuition (Includes Book) Through 01/03/23</b>	<b>Tuition (Includes Book) Effective 01/04/2023 For February Starts Forward</b>
HW155	Nutritional Cooking and Special Diets I	\$1,700.00	\$1,785.00
HW160	Nutritional Cooking and Special Diets II	\$1,500.00	\$1,576.00
HW180	Coaching Techniques and Practices	\$1,500.00	\$1,576.00
GE185	Advanced Holistic Nutrition	\$1,700.00	\$1,785.00

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



## **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.

### **Transcript Requests:**

Academic Transcripts are fulfilled through Parchment, a leading company in secure transcript fulfillment. There is a \$4.00 fee for requesting an official academic transcript through Parchment. An additional \$2.50 charge will apply to the transcript orders that are requested to be mailed as hard copies, or an additional fee of \$25 will be charged to have hard copies of transcripts sent overnight. Transcript requests through Parchment will be processed within one business day. To request an official transcript, please source the Parchment link in your student portal or contact the Registrar's Office. AESCA does not hold transcripts or credential documents due to a student's debt owed to the school.

### **Retake Fees:**

The following retake fees apply for residential programs:

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

The following retake fees apply for Distance Learning Programs:

- \$150 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.

**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	Culinary Arts	Pastry Arts
Gisslen, Professional Cooking. 9 <sup>th</sup> Edition. Wiley, 2018. ISBN# 9781119399612	\$200	✓			✓	
Gisslen, Professional Baking. with recipe cards 7 <sup>th</sup> Edition. Wiley, 2016. ISBN# 9781119373179	\$200		✓			✓
Dopson, L., Food & Beverage Cost Control. 6 <sup>th</sup> Edition. Wiley, 2015. ISBN# 9781118988497	\$70				✓	✓
State Food Safety Food Manager Certification www.statefoodsafety.com	\$100	✓	✓	✓	✓	✓
Zacharakis, Bygrave & Corbett, Entrepreneurship 4 <sup>th</sup> Edition, Wiley, 2016 ISBN# 9781119298809	\$55			✓	✓	✓
Sharma, Sheehy, Kolahdooz, Barasi, Nutrition at a Glance 2 <sup>nd</sup> Edition, Wiley, 2015 ISBN# 9781118661017	\$43				✓	✓
Civitello, Cuisine and Culture: A History of Food and People 3 <sup>rd</sup> Edition, Wiley, 2012 ISBN# 9781118862308	\$32			✓	✓	✓
America's Test Kitchen. The Complete Plant Based Cookbook 1 <sup>st</sup> 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's 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's account. All shipping costs are non-refundable.

The current cost to replace program-related equipment for the distance learning and residential programs is:

- Additional Chef Coat: \$30.00
- Additional Tool Kit: \$300.00

**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 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 an 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

**CATALOG UPDATES**

**Effective 12/01/2022 Page 7:**

The following sentence is added to the Owners paragraph:

The Chief Financial Officer is Charles Christopherson.

**Effective 11/11/2022 Page 8:**

The following information is added to the Admissions Requirements section:

*Homeschool documentation as required by local and or state agencies, not limited to the following: notification to the required agency, academic transcripts, and proof of graduation.*

**Effective 10/1/2022 Page 13:**

*The following information is added to the Distance Learning Program Trial Period section:*

*Distance Education enrollments are limited for non-active students during the Trial Period.*

**Effective 11/14/2022 Page 36:**

The Program Details heading for the Culinary Arts and Operations program is revised to read:

*Program Details – Distance Learning*

*Diploma in Culinary Arts and Operations – 59 Quarter Credits- 890 Clock Hours – 60 Weeks/  
78 Weeks*

**Effective 11/14/2022 Page 36:**

The first sentence of the third paragraph of the Culinary Arts and Operations program description is revised to read:

*The program is made up of six-week and twelve-week courses over 54 weeks or 72 weeks and a six-week externship.*

**Effective 11/14/2022 Page 36:**

The following heading is added above the Culinary Arts and Operations program outline table found on page 36 of the catalog:

*Culinary Arts and Operations 60 Weeks*

Effective 11/14/2022 Page 36:

In addition to the 60-week program outline table listed in the catalog, the following table is added:

*Culinary Arts and Operations 78 Weeks:*

Quarter	Block	Code	Course Title	Lecture	Lab	Extern	Hours	Credits
1	1	<b>CU101</b>	Culinary Foundations I	75	70	0	145	11
2	3	<b>CE129</b>	Foodservice Management	40	0	0	40	4
2	4	<b>CU122</b>	Culinary Arts and Patisserie	45	100	0	145	9
3	5			30	0	0	30	3
3	6	<b>CE187</b>	Menu Design	30	0	0	30	3
4	7	<b>CU132</b>	World Cuisines	45	100	0	145	9
4	8			30	0	0	30	3
5	9	<b>CE167</b>	Purchasing and Cost Control	30	0	0	30	3
5	10	<b>CU222</b>	Farm to Table Kitchen	35	110	0	145	9
6	11			50	0	0	50	5
6	12	<b>CE160</b>	Culinary Entrepreneurship	50	0	0	50	5
7	13	<b>CU292</b>	Culinary Industry Externship I	10	0	150	160	6
<b>Total</b>				<b>360</b>	<b>380</b>	<b>150</b>	<b>890</b>	<b>59</b>