



CULINARY ARTS & PASTRY ARTS

Auguste Escoffier School of Culinary Arts SUPPLEMENT to the STUDENT CATALOG

2022 - 2023

Revised: 7/26/2023

For use with Student Catalog: Volume 26

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

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



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

Table of Contents

FACULTY AND STAFF	3
ADMINISTRATION	3
FACULTY	6
ADVISORY BOARD.....	13
PROGRAM SCHEDULES	14
PROGRAM SESSIONS/HOURS.....	16
PROGRAM INFORMATION AND PRICING	17
ADDITIONAL COSTS AND FEES	18
ACADEMIC CALENDAR	20
CAMPUS BREAK SCHEDULE	21
CATALOG UPDATES.....	22

FACULTY AND STAFF

ADMINISTRATION

Marcus McMellon

Campus President

AESCA Campus President Since:

2014

Years in Industry:

20

Education:

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

Professional Background:

Chief Financial Officer, Education Futures Group, LLC. – Richardson, TX

President, Sanford-Brown College – Dallas TX

Vice President of Finance – Le Cordon Bleu College of Culinary Arts – Austin TX

Member:

Disciples d'Escoffier International

Board Member – Career Colleges and Schools of Texas

Board Member – High School BBQ, Inc.

Marc Doherty

Director of Career Services

Education:

B.S., Business Administration – Georgetown University, Washington, D.C.

A.A.S., Culinary Arts - Texas Culinary Academy, Austin TX

Professional Background:

Career Services Representative, Escoffier School of Culinary Arts, Boulder Online, CO

Career Services Representative, Le Cordon Bleu College of Culinary Arts, Austin, TX

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

Mark Walker

Director of High School Recruiting

Education:

B.S.-Social Science-University of Houston, Houston, TX

Professional Background:

Regional Director of Admissions, Wyotech/Zenith Education Group, Minneapolis, MN

Regional Vice President of Admissions, Everest Institute, Texas Region

Director of High School Admissions-Redstone College, Denver, CO

Shannon Jacobs

Student Services Coordinator and ADA Coordinator

Education:

MS-Applied Sociology-Texas State University, San Marcos, TX

BS-Sociology-Lamar University, Beaumont, TX

BA-Applied Arts and Sciences- Lamar University, Beaumont, TX

Professional Background:

Graduate Research Assistant-Career Events-Texas State University, San Marcos, TX

Board of Trustees-Unity of Southeast Texas, Beaumont, TX

Treasure, Board of Trustees-Unity of Southeast Texas, Beaumont, TX

Shelly Farley

Registrar

Education:

MSL- Leadership- Southwestern College, Winfield KS

Professional Background:

Registrar- ITT Technical Institute- Wichita, KS

Office Manager- Helena Chemical- Port Lavaca, TX

Customer Service Manager- CorsiTech- Houston, TX

Mary Reardon

Director of Business Operations

Education

B.B.A., Business Administration – University of Texas - Austin, TX

Professional Background

Business Operations Manager, Sanford Brown College – Austin, TX

Finance Manager, Le Cordon Bleu College of Culinary Arts – Austin, TX

Christian Rodriguez

Associate Director of Admissions

Education

Executive M.B.A., Business Administration – Colorado Technical University, Colorado Springs, CO

Professional Background

Senior Admissions Representative, Southern Technical College, Sanford, FL

Senior Admissions Representative, International Academy of Design & Technology, Orlando, FL

Senior Military Representative, Colorado Technical University Online, Hoffman Estates, IL

Jordan Hagen

Director of Residential Financial Operations

Education:

B.B.A., Integrative Physiology – University of Colorado at Boulder, Boulder, CO

Certificate in Neuroscience – University of Colorado at Boulder, Boulder, CO

Certificate in Biopsychology – University of Colorado at Boulder, Boulder, CO

Professional Background:

Director of Financial Aid Boulder Residential, Auguste Escoffier School of Culinary Arts, Boulder, CO

Director of Financial Aid Boulder Residential, Auguste Escoffier School of Culinary Arts, Boulder, CO

Senior Financial Aid Representative, Auguste Escoffier School of Culinary Arts, Boulder, CO

Financial Aid Advisor, Auguste Escoffier School of Culinary Arts, Boulder, CO

Steve Stramler

Associate Director of Financial Aid

Education:

B.A. – Concordia Lutheran College, Austin, TX

Professional Background

Student Loan Specialist, Legal Zoom – Austin, TX

Manager of Financial Aid, College of Health Care Professions – Austin, TX

Director of Financial Aid, Virginia College – Austin, TX

Lauren Richardson

Title IX Coordinator

Education:

M.A., Anthropology - University of Central Florida, Orlando, FL

B.A., Anthropology - University of Florida, Gainesville, FL

Professional Background:

Manager of Licensing & Accreditation- Auguste Escoffier School of Culinary Arts

Coordinator Graduation Program Advisor - Valencia College, Orlando, FL

Associate Registrar - Le Cordon Bleu College of Culinary Arts, Orlando, FL

FACULTY

Chef Robyn McArthur

Executive Chef

AESCA Executive Chef Since: 2013

Years in Industry: 36

Education:

B.A., University of Arkansas -- Little Rock, AR
A.O.S., Culinary Arts, Johnson & Wales University -- Charleston, SC
Certificate in Patisserie, Lenotre – Plasir, France

Professional Background

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

Member:

Disciples d'Escoffier International
Slow Food USA
Sheldrick Wildlife Trust
Austin Food and Wine Alliance
Career and Community Leaders of America (FCCLA)
Clinton Foundation Advisory Board,
Federal Correctional Institution

Chef Tammie Barnhill

Lead Chef Instructor (Pastry)

AESCA Instructor Since: 2011

Years in Industry: 28

Education:

Professional Culinary Arts Diploma, Auguste Escoffier School of Culinary Arts

Professional Background:

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

Chef Stephen J. Rafferty, CEC

Lead Chef Instructor (Culinary)

AESCA Instructor Since: 2002

Years in Industry: 36

Education:

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

Professional Background:

Owner/Catering Chef, Yellow Submarine Foods -- Austin, TXR & D
Chef, Sun Mountain Foods -- Manor, TX,

Chef Consultant, Canyon of the Eagles Resort -- Burnet, TX,
Executive Chef, The Oasis Restaurant -- Austin, TX,
P.M. Chef, The Beverly Pavilion Hotel -- Beverly Hills, CA

Member:

American Culinary Federation
Disciples d'Escoffier International

Chef Gary Ackerman, CEC, FMP

Chef Instructor (Culinary) AESCA

Instructor Since: 2015

Years in Industry: 31

Education:

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

Professional Background:

Chef/Dining Services Director, Silverado Senior Care – Bee Cave, TX
Chef Instructor, Le Cordon Bleu College of Culinary Arts – Austin, TX
Chef/Owner, Gary O's – Bulverde, TX
Chef, Emily Morgan Hotel at the Alamo – San Antonio, TX
Executive Chef, Cappy's Restaurant – San Antonio, TX
Executive Sous Chef, La Provence – San Antonio, TX
Sous Chef, La Mansion del Rio – San Antonio, TX
Chef, Special Affairs Catering – San Antonio, TX

Member:

American Culinary Federation

Chef Cara Anam, CEPC, FMP

Chef Instructor (Pastry) AESCA

Instructor Since: 2017

Years in Industry: 29

Education:

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

Professional Background:

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

Member:

American Culinary Federation

Chef Clif Dickerson, CEC

Chef Instructor (Culinary) AESCA

Instructor Since: 2016

Years in Industry: 23

Education:

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

Professional Background:

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

Culinary Arts Instructor, Del-Valle Independent School District – Austin, TX

Executive Chef, Sodexo / Marriott – Austin, TX

Banquet Sous, Omni Hotel – Austin, TX

Head Banquets Chef, Headliners Club – Austin, TX

Line Chef, The Mansion on Turtle Creek – Dallas, TX

Member:

American Culinary Federation

Chef Brian Felicella

Chef Instructor (Culinary)

AESCA Instructor Since: 2021

Years in Industry: 14

Education:

Certificate, Le Cordon Bleu Culinary Arts, Le Cordon Bleu School of Culinary Arts, Austin, TX

Certificate, Le Cordon Bleu Patisserie and Baking, Le Cordon Bleu School of Culinary Arts, Austin, TX

Bachelor of Arts, Communication, Curry College, Milton, MA

Professional Background:

Sous Chef, Swedish Hill – Austin, TX

Executive Chef, Colleen's Kitchen – Austin, TX

Sous Chef/ Chef de Cuisine, Second Bar and Kitchen -La Corsha Hospitality Group – Austin, TX

Tournant, Congress Austin-La Corsha Hospitality Group – Austin, TX

Heart of the House-Pantry and Cold, Capital Grille Plano – Plano, TX

Pastry Chef, Sodexo – Dallas, TX

Line Cook and Pastry Cook, Stephan Pyles – Dallas, TX

Kitchen Manager/ Caterer, Lee Harvey's – Dallas, TX

Chef Michelle Arcilla Hall

Chef Instructor (Pastry)

AESCA Instructor Since: 2020

Years in Industry: 20 years

Education:

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

Professional Background:

Chef Instructor - Auguste Escoffier School of Culinary Arts - Austin, TX Corporate

Pastry Chef - **La Corsha Hospitality Group** - Austin, TX/ Salado TX

Executive Pastry Chef of: Archer Hotel and Second Bar + Kitchen Domain Northside, ABIA Second Bar + Kitchen,

Stage Coach Inn, Downtown Second Bar + Kitchen, Congress Austin Restaurant

Executive Pastry Chef - Jeffrey's and Josephine House Restaurant - Austin, TX

Assistant Pastry Chef - Spago Restaurant - Wailea, HI

Assistant Pastry Chef - Quince & Cotogna - San Francisco, CA

Lead Pastry Prep Cook - Campton Place - San Francisco, CA

Lead Pastry Cook - Masas - San Francisco, CA

Pastry Line Cook - Michael Mina - San Francisco, Ca

Regional Bakery Operations Manager - Beard Papa Sweets Café - San Francisco, CA

Assistant Pastry Chef - Viceroy Hotel - Santa Monica, CA

Lead Pastry Cook - Napa Valley Grille- Westwood, CA

Fomager - A.O.C.- West Hollywood, CA

Member:

First featured Chef of Dish'n Dames, October 2018

Austin Chaine des Rotisseurs

Texas Women in Business

Felix Lujan

Instructor

AESCA Instructor Since: 2016

Years in Industry: 12

Education:

B.A., Organizational Communication St. Edward's University, Austin TX,

Professional Background:

Dining Services Director, The Terraces at Bonita Springs, Bonita Springs, FL

Dining Room Manager, Querencia at Barton Creek Senior Living Community, Austin, TX

Assistant Clubhouse Manager, Barton Creek Resort and Spa Austin, TX

Chef Emily Maddy

Chef Instructor (Culinary)

AESCA Instructor Since: 2019

Years in Industry: 22

Education:

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

Professional Background:

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

Chef Scott Moore

Chef Instructor (Culinary) **AESCA**

Instructor Since: 2017

Years in Industry: 17

Education:

A.A.S, Culinary Arts, Texas Culinary Academy – Austin, TX

Professional Background:

Kitchen Supervisor, Eurest – Austin, TX
Banquet Chef, Archer Hotel – Austin, TX
Executive Chef, Intercontinental Steven F. Austin Hotel – Austin, TX
Private Chef, Private Family – West Lake Hills, TX
Fine Dining Chef / Banquet Chef / AM Sous Chef, AT&T Center at UT – Austin, TX
Line Cook, Driskill Hotel – Austin, TX

Member:

American Culinary Federation

Chef Miguel Olmedo

Chef Instructor (Culinary) **AESCA**

Instructor Since: 2016

Years in Industry: 34

Education:

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

Professional Background:

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

Member:

American Culinary Federation Texas Capital Chef's Association

Chef Jacquelyn B. Parchman, CWPC, FMP

Chef Instructor (Pastry) AESCA

Instructor Since: 2014

Years in Industry: 20

Education:

A.A.S., Food/Beverage Management, Le Chef – Austin, TX

Professional Background:

Production Manager, New World Bakery – Kyle, TX
Chef Instructor, Le Cordon Bleu College of Culinary Arts – Austin, TX
Pastry Chef, Marriott International – Austin, TX
Assistant Pastry Chef, Lakeway Inn Resort & Conference Center – Austin TX

Member:

American Culinary Federation

Chef Justin Richardson

Chef Instructor (Culinary) AESCA

Instructor Since: 2019

Years in Industry: 15

Education:

Texas Culinary Academy-Austin, TX

Professional Background:

Executive Chef, Treaty Oak Dripping Springs TX
Chef, Hanzo, San Antonio TX
Executive Chef, Brigid/Francis Bogside San Antonio TX
Airborne Infantry U.S.Army
Chef, Sandbar, San Antonio TX
Sous Chef, The Driskill Hotel Austin TX

Chef Eric Scholtes

Chef Instructor (Culinary)

AESCA Instructor Since: 2021

Years in Industry: 20

Education:

AAS in Culinary Arts Texas Culinary Academy

Professional Background:

Executive Chef, Aramark 3M Center – Austin, TX

Banquet Chef, Avery Ranch & Teravista – Round Rock, TX

Executive Chef, Sunshine Retirement – Austin, TX

Banquet Chef, Spicewood Grill Manager – Balcones Country Club, Austin, TX

Head Chef, Forest Creek Golf Club – Round Rock, TX

Prep/Lead Expo, Oasis Cantina del Lago – Austin, TX

INSTRUCTIONAL STAFF

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

ADVISORY BOARD

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

ADVISORY BOARD

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

PROGRAM SCHEDULES

Note that for all programs, on-campus courses meet Monday – Friday except as noted otherwise. The schedule for the externship courses will be determined with the externship property and the student as part of the externship agreement. The Anticipated Externship Start Dates and Anticipated Program Completion Dates may change based on the schedule of course offerings and the need for a student to retake a course.

DIPLOMA PROGRAMS: CULINARY ARTS AND PASTRY ARTS* (30 weeks/760 clock hours/44 quarter credit hours)

2022 Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
January 3, 2022	July 5, 2022	August 12, 2022
February 14, 2022	August 15, 2022	September 23, 2022
April 4, 2022	September 26, 2022	November 3, 2022
May 16, 2022	November 7, 2022	December 16, 2022
July 5, 2022	January 9, 2023	February 17, 2023
August 15, 2022	February 20, 2023	March 30, 2023
September 26, 2022	April 10, 2023	May 19, 2023
November 7, 2022	May 22, 2023	June 30, 2023

2023 Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
January 9, 2023	July 10, 2023	August 17, 2023
February 20, 2023	August 21, 2023	September 29, 2023
April 10, 2023	October 2, 2023	November 9, 2023
May 22, 2023	November 13, 2023	December 22, 2023
July 10, 2023	January 8, 2024	February 16, 2024
August 21, 2023	February 19, 2024	March 29, 2024
October 2, 2023	April 8, 2024	May 16, 2024
November 13, 2023	May 20, 2024	June 28, 2024

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

**ASSOCIATE OF APPLIED SCIENCE DEGREE PROGRAMS: CULINARY
ARTS AND PASTRY ARTS***
(60 weeks/1340 clock hours/90 quarter credit hours)

2022 Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
January 3, 2022	January 9, 2023	March 30, 2023
February 14, 2022	February 20, 2023	May 19, 2023
April 4, 2022	April 10, 2023	June 30, 2023
May 16, 2022	May 22, 2023	August 17, 2023
July 5, 2022	July 10, 2023	September 29, 2023
August 15, 2022	August 21, 2023	November 9, 2023
September 26, 2022	October 2, 2023	December 22, 2023

2023 Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
January 9, 2023	January 8, 2024	March 29, 2024
February 20, 2023	February 19, 2024	May 16, 2024
April 10, 2023	April 8, 2024	June 28, 2024
May 22, 2023	May 20, 2024	August 15, 2024
July 10, 2023	July 8, 2024	September 27, 2024
August 21, 2023	August 19, 2024	November 7, 2024
October 2, 2023	September 30, 2024	December 20, 2024
November 13, 2023	November 11, 2024	February 14, 2025

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

PROGRAM LAB SESSIONS/HOURS

Sessions	Start Time	End Time
Morning Session	6:00 a.m.	11:00 p.m. (M-F)
Midmorning Session	10:00 a.m.	3:00 p.m. (M-F)
Afternoon Session	2:00 p.m.	7:00 p.m. (M-F)
Evening Session	6:00 p.m.	11:00 p.m. (M-F)

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

PROGRAM INFORMATION AND PRICING**Through 01/03/2023****(after 01/03/2023, please refer the table below)**

Program	Tuition	Application Fee*	Uniform	Tool Kit	Coursepacks	Total Program Cost
Culinary Arts Diploma (760 Clock Hours; 44 Quarter Credits)	\$20,416.00	\$25.00	\$150.00	\$300.00	-	\$20,891.00
Associate of Applied Science Degree in Culinary Arts (1340 Clock Hours; 90 Quarter Credits)	\$35,010.00	\$25.00	\$150.00	\$300.00	\$200.00	\$35,685.00
Pastry Arts Diploma (760 Clock Hours; 44 Quarter Credits)	\$20,416.00	\$25.00	\$150.00	\$300.00	-	\$20,891.00
Associate of Applied Science Degree in Pastry Arts (1340 Clock Hours; 90 Quarter Credits)	\$35,010.00	\$25.00	\$150.00	\$300.00	\$200.00	\$35,685.00

**PROGRAM INFORMATION AND PRICING
EFFECTIVE 01/04/2023 for February Starts forward**

Program	Tuition	Application Fee*	Uniform	Tool Kit	Coursepacks	Total Program Cost
Culinary Arts Diploma (760 Clock Hours; 44 Quarter Credits)	\$21,428.00	\$0.00	\$150.00	\$300.00	-	\$21,878.00
Associate of Applied Science Degree in Culinary Arts (1340 Clock Hours; 90 Quarter Credits)	\$36,720.00	\$0.00	\$150.00	\$300.00	\$200.00	\$37,370.00
Pastry Arts Diploma (760 Clock Hours; 44 Quarter Credits)	\$21,428.00	\$0.00	\$150.00	\$300.00	-	\$21,878.00
Associate of Applied Science Degree in Pastry Arts (1340 Clock Hours; 90 Quarter Credits)	\$36,720.00	\$0.00	\$150.00	\$300.00	\$200.00	\$37,370.00

ADDITIONAL COSTS AND FEES

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

Type	Fee
Course Retake** (All Courses)	\$750.00 per attempt
International Student Documentation Fee	\$300.00

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

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 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.

TEXTBOOKS

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. For degree programs, Coursepacks will be accessible in the Online Campus for individual scheduled courses.

* APPLICATION FEE WAIVERS

Presidential Application Fee Waiver

The \$25.00 application may be waived for students who apply for and are granted the Presidential Application Fee Waiver. To apply, students must write a 150-word essay explaining why they want to graduate from our Culinary or Pastry program and how they intend to use their Auguste Escoffier credential to fulfill their academic and career goals.

Military Application Fee Waiver

Application Fee Waivers are available for those Active and Honorably Discharged Military Personnel, spouse or child of Active or Honorably Discharged personnel.

High School-Issued Waiver

High school-issued Application Fee Waivers, where applicable.

Previously Attending Students

Application Fee Waivers are available for students previously attending another Escoffier school or Escoffier program.

Effective 01/04/2023

The Application Fee has been discontinued as of January 4, 2023.

TEXTBOOKS

Required textbooks must be purchased prior to the start of any course. Students may elect to purchase books from the institution after admission for an additional cost. Current textbooks and associated costs are included in the table below.

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

Optional Technology Purchase:

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

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

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

ACADEMIC CALENDAR

2022 ACADEMIC PERIOD SCHEDULE

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

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

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

2023 ACADEMIC PERIOD SCHEDULE

Block/Quarter Start	Block End	Quarter End
January 9, 2023	February 17, 2023	March 30, 2023
February 20, 2023	March 30, 2023	May 19, 2023
April 10, 2023	May 19, 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 21, 2023	TBD

* Block includes a required Saturday class on June 3, 2023

** Block includes a required Saturday class on November 18, 2023

2022 CAMPUS BREAK SCHEDULE

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

*The holiday schedule may not be observed for students in Industry Externship courses.
Contact Director of Career Services or Registrar for information*

2023 CAMPUS BREAK SCHEDULE

Holiday - Martin Luther King Jr **	January 16, 2023
No Classes (Faculty In-Service)	March 31, 2023
Spring Break	April 1 -April 9, 2023
No Classes (Faculty In-Service)	May 19, 2023
Holiday - Memorial Day **	May 29, 2023
Holiday-Juneteenth	June 19, 2023
Summer Break	July 1 – July 9, 2023
No Classes (Faculty In-Service)	August 18, 2023
Holiday - Labor Day **	September 4, 2023
No Classes (Faculty In-Service)	November 10, 2023
Holiday - Thanksgiving **	November 23 - 24, 2023
Winter Break	December 23, 2023 – January 7, 2024

*The holiday schedule may not be observed for students in Industry Externship courses.
Contact the Director of Career Services or Registrar for information.*

CATALOG UPDATES

Effective 10/27/2022

The following section is added following the Mission Statement found on page 7:

OBJECTIVES

The goal of the institution is to produce competent professionals for entry-level employment as cooks, chefs, pastry chefs, caterers, foodservice managers, and other entry-level positions in the foodservice industry.

Professional Programs have the following objectives:

- Teach students the foundation of culinary techniques in classic French cuisine and pastry so they can pursue a career in the culinary arts.
- Enable students to develop the skills and confidence to cook or bake without recipes.
- Help students achieve their goals by providing individualized attention and allowing for differences in learning styles and educational background.
- Introduce students to palate development and sensory awareness, enhancing their ability to critically evaluate food.

Effective 12/01/2022

The following section is added following the Corporate Structure and Governance section found on page 8:

The Chief Executive Officer of Triumph Higher Education Group, LLC is Tracy Lorenz. The Chief Financial Officer is Charles Christopherson.

Effective 03/28/2023

The following revision is made to the Corporate Structure and Governance section found on page 8:

The President and CEO of Triumph Higher Education Group, LLC is John Larson.

Effective 03/27/2023

Tracy Lorenz is no longer on the Board of Directors

Effective 04/01/2023

The following section is added on Page 15:

Avocational Class Offerings

Home Cook class offerings are avocational classes and are neither accredited by the Council on Occupational Education, nor qualify students to receive Title IV financial aid. Credits are not awarded for Home Cook class offerings and these classes cannot be transferred into any licensed and accredited programs at AESCA.

Effective 02/10/2023

The following section is added on Page 15:

VETERAN ADMINISTRATION BENEFITS – TRANSFER CREDITS

The evaluation of previous postsecondary education and training is mandatory and required for VA beneficiaries. For students utilizing Veterans benefits who are approved for transfer credit as a result of this evaluation, the institution will grant appropriate credit, reduce the program length proportionately, notify the student and Veterans Affairs in writing of this decision, and adjust invoicing of the VA accordingly.

Effective 04/01/2023

The Rules of Conduct Policy found on page 34 is replaced with the following:

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
- Unauthorized recording and/or publishing of classroom and lab activities
- other inappropriate or unprofessional conduct, statements or behavior occurring on campus 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.

TRUE AND CORRECT STATEMENT

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

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

Signature of Authorized School Official

Marcus McMellon
Campus President & Chief Administrator