



CULINARY ARTS & PASTRY ARTS

Auguste Escoffier School of Culinary Arts SUPPLEMENT to the STUDENT CATALOG

2023 - 2024

Revised: September 24, 2024

For use with Student Catalog: Volume 27

6020 – B Dillard Circle, Austin, Texas 78752
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Current schedules, hours of operation, tuition, fees, listing of key staff and faculty,
and the Advisory Committee members are contained in this *Supplement to the Student Catalog*.



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

Table of Contents

FACULTY AND STAFF.....	3
ADMINISTRATION	3
FACULTY	5
ADVISORY BOARD.....	11
PROGRAM SCHEDULES.	12
PROGRAM SESSIONS/HOURS	15
PROGRAM INFORMATION AND PRICING.....	17
ADDITIONAL COSTS AND FEES.....	17
ACADEMIC CALENDAR.....	19
CAMPUS BREAK SCHEDULE.....	20
CATALOG UPDATES	22

FACULTY AND STAFF

ADMINISTRATION

Marcus McMellon

Campus President

AESCA Campus President Since:

2014

Years in Industry:

22

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 – High School BBQ, Inc.

Board Member-Texas Restaurant Foundation

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

Mike Keith

Director of Admissions

Education:

Master of Management, University of Phoenix, Phoenix, AZ

B.I.S., Arizona State University, Tempe, AZ

Professional Background:

Senior Director of Admissions, South University, West Palm Beach, FL

Director of Admissions, Southeastern College, West Palm Beach, FL

Admissions Manager, Grand Canyon University, Phoenix, AZ

Admissions Manager, University of Phoenix, Phoenix, AZ

Shannon Jacobs

Student Services Specialist; 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

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

Director of Culinary Operations

AESCA Executive Chef Since: 2013

Years in Industry: 36

Education:

B.A., Art, University of Arkansas -- Little Rock, AR

A.A.S., Culinary Arts, Johnson & Wales University -- Charleston, SC

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)

Bastrop Federal Department of Corrections Institution

Chef Tammie Barnhill

Lead Chef Instructor (Pastry)

AESCA Instructor Since: 2011

Years in Industry: 28

Education:

A.A.S, Culinary Arts, Auguste Escoffier School of Culinary Arts, Austin, TX

Professional Culinary Arts Diploma, Auguste Escoffier School of Culinary Arts, Austin, TX

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 Clif Dickerson, CEC

Lead 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 Gary Ackerman

Chef Instructor (Culinary)

AESCA Instructor Since: 2015

Years in Industry: 31

Education:

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

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

Chef Cara Anam, FMP

Chef Instructor (Pastry) **AESCA**

Instructor Since: 2017

Years in Industry: 29

Education:

A.A.S., Culinary Arts, 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

Zoe Davis

Instructor (General Education)

AESCA Instructor Since: 2018

Education:

MA, Communication Studies, Texas State University, San Marcos, TX

BA, History, Schreiner University, Kerville, TX

Professional Background:

Instructor, Texas State University – San Marcos, TX

Graduate Texas State University- San Marcos, TX

Chef August Ench

Chef Instructor

AESCA Instructor Since: 2019

Years in Industry: 24

Education:

AOS, Culinary Arts, The Culinary Institute of America, Hyde Park, NY

Professional Background:

Executive Chef & Owner, The Health Nut, Austin, Texas

Executive Chef, Taverna/ Lombardi Family Concepts, Austin, Texas

Chef, North at the Domain, Austin, Texas

Executive Chef, Dakota Café & Catering

Kitchen Manager, North at La Encantada, Tuscon, Arizona

Lead Line Cook, Janos 520

Chef, Fioritos Italian Cuisine,

Shannon Jacobs

Instructor

AESCA Instructor Since: 2016

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

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 Lyndsay Orton

Externship Instructor (Culinary, Pastry)

AESCA Instructor Since: 2018

Years in Industry: 23

Education:

MBA, Sustainable Business, Marylhurst University, Marylhurst, OR
Bachelor of Technology, New York City College of Technology, Brooklyn, NY
A.A.S., Culinary Arts, Art Institute of Houston, Houston, TX

Professional Background:

Chef Instructor, Le Cordon Bleu, Austin, TX
Office Manager & Food Justice Advocate, Green Gate Farms, Austin, TX
Executive Sous Chef -Healthy Foods and Wellness Program, Lenox Hill Neighborhood House, New York, NY
Banquet Sous Chef, Print Restaurant, New York, NY
Stagier En France, Hotel De Bastard, Lectoure, France
Lead Catering Cook, Saks Fifth Avenue, New York, NY
Head Chef, Port Royal Ocean Resort, Corpus Christi, TX

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
Certificate in Culinary Arts, Long Beach City College , Long Beach , CA

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, CJBFP

Chef Instructor (Pastry) AESCA

Instructor Since: 2014

Years in Industry: 20

Education:

A.A.S., Culinary Arts/ Food/Beverage Management, Le Chef College of Hospitality Careers – Austin, TX
Retail Bakers of America, Certified Journey Baker

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:

Retail Bakers of America

Chef Eric Scholtes
Chef Instructor (Culinary)

AESCA Instructor Since: 2021

Years in Industry: 20

Education:

AAS in Le Cordon Bleu Culinary Arts, Texas Culinary Academy, Austin, TX

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

ADJUNCT FACULTY

Judith Clardy

Adjunct Instructor (General Education)

Education:

MS, Interdisciplinary Studies, Texas A&M University-Commerce-Commerce, TX

BS, Speech Communication, Texas A&M University-Commerce-Commerce, TX

Don Fenton

Adjunct Instructor (General Education)

Education:

MA, Humanities, University of Texas at Dallas -Richardson, TX

BA, Linguistics, University of Texas at El Paso- El Paso, TX

Lubna Qureshi

Adjunct Instructor (General Education)

Education:

Master of Dietetic Studies, The University Health Science Center at San Antonio- San Antonio, TX BS, Dietetics and Nutrition, The University Health Science Center at San Antonio- San Antonio, TX

Abel Villarreal

Adjunct Instructor (General Education)

Education:

M.Ed. Secondary Education, Southwest Texas State University – San Marcos, TX

BA, The University of Texas at Austin – 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.

INSTITUTIONAL AND OCCUPATIONAL ADVISORY BOARD MEMBERS

First Name	Last Name	Position	Occupational Advisory 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
Michael	Eccles	Executive Chef Deans Italian Steakhouse - JW Marriott	Culinary Arts	Austin, TX Central Texas
Christian	Grindrod	Chef de Cuisine - Nido at The Loren	Culinary Arts & Pastry Arts	Austin, TX Central Texas
Ethan	Holmes	Executive Chef - Matties Green Pastures	Culinary Arts & Pastry Arts	Austin, TX Central Texas
Emily	Jimenez	High School Culinary Educator, Eastview High School	Culinary Arts & Pastry Arts	Austin, TX - Central Texas
Graeme	Little	Executive Chef Fairmont Austin	Culinary Arts & Pastry Arts	Austin, TX - Central Texas
Keith	Morrison	Culinary Associate Director, University of Texas	Culinary Arts & Pastry Arts	Austin, TX - Central Texas
Amanda	Pallagi	Executive Pastry Chef - Four Seasons	Pastry Arts	Austin, TX - Central Texas
Chelsea	Serrano	Executive Chef - Peached Social Catering	Culinary Arts & Pastry Arts	Austin, TX - Central Texas
Brad	Turner	Director Eurest Compass Group	Culinary Arts	Austin, TX - Central Texas
Ryan	Dawson	Executive Chef, Austin Country Club	Culinary Arts & Pastry Arts	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.

CULINARY ARTS DIPLOMA PROGRAM* (30 weeks/760 clock hours/44 quarter credit hours)

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

2024 Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
February 19, 2024	August 19, 2024	September 27, 2024
April 8, 2024	September 30, 2024	November 7, 2024
November 11, 2024	May 19, 2025	June 27, 2025

2025 Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
April 7, 2025	September 29, 2025	November 6, 2025
November 10, 2025	May 18, 2026	June 26, 2026

**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.*

PASTRY ARTS DIPLOMA PROGRAM*
(30 weeks/760 clock hours/44 quarter credit hours)

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

2024 Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
February 19, 2024	August 19, 2024	September 27, 2024
April 8, 2024	September 30, 2024	November 7, 2024
November 11, 2024	May 19, 2025	June 27, 2025

2025 Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
April 7, 2025	September 29, 2025	November 6, 2025
November 10, 2025	May 18, 2026	June 26, 2026

**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 IN CULINARY ARTS*
(60 weeks/1340 clock hours/90 quarter credit hours)

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

2024 Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
January 8, 2024	January 6, 2025	March 27, 2025
February 19, 2024	February 17, 2025	May 15, 2025
April 8, 2024	April 7, 2025	June 27, 2025
May 20, 2024	May 19, 2025	August 14, 2025
July 8, 2024	July 7, 2025	September 26, 2025
August 19, 2024	August 18, 2025	November 6, 2025
September 30, 2024	September 29, 2025	December 19, 2025
November 11, 2024	November 10, 2025	February 13, 2026

2025 Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
January 6, 2025	January 5, 2026	March 26, 2026
February 17, 2025	February 16, 2026	May 14, 2026
April 7, 2025	April 6, 2026	June 26, 2026
May 19, 2025	May 18, 2026	August 13, 2026
July 7, 2025	July 6, 2026	September 25, 2026
August 18, 2025	August 17, 2026	November 5, 2026
September 29, 2025	September 28, 2026	December 18, 2026

** 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 IN PASTRY ARTS*
(60 weeks/1340 clock hours/90 quarter credit hours)

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

2024 Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
January 8, 2024	January 6, 2025	March 27, 2025
February 19, 2024	February 17, 2025	May 15, 2025
April 8, 2024	April 7, 2025	June 27, 2025
May 20, 2024	May 19, 2025	August 14, 2025
July 8, 2024	July 7, 2025	September 26, 2025
August 19, 2024	August 18, 2025	November 6, 2025
September 30, 2024	September 29, 2025	December 19, 2025
November 11, 2024	November 10, 2025	February 13, 2026

2025 Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
January 6, 2025	January 5, 2026	March 26, 2026
February 17, 2025	February 16, 2026	May 14, 2026
April 7, 2025	April 6, 2026	June 26, 2026
May 19, 2025	May 18, 2026	August 13, 2026
July 7, 2025	July 6, 2026	September 25, 2026
August 18, 2025	August 17, 2026	November 5, 2026
September 29, 2025	September 28, 2026	December 18, 2026

** 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 a.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)

Hybrid Program Option Lab Hours

Sessions	Start Time	End Time
Morning Session	7:00 a.m.	11:00 a.m. (M-F)
Midmorning Session	11:00 a.m.	3:00 p.m. (M-F)
Afternoon Session	3:00 p.m.	7:00 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 September 30, 2024:

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 (Residential or Hybrid) (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

Effective October 1, 2024:

Program	Tuition	Uniform (Non-Refundable)	Tool Kit (Non-Refundable)	Coursepacks	Technology Fee * (Optional) (Non-Refundable)	Total Program Cost (includes Optional Technology Fee)
Culinary Arts Diploma (760 Clock Hours; 44 Quarter Credits)	\$21,428.00	\$225.00	\$350.00	-	\$250.00	\$22,253.00
Associate of Applied Science Degree in Culinary Arts (Residential or Hybrid) (1340 Clock Hours; 90 Quarter Credits)	\$36,720.00	\$225.00	\$350.00	\$200.00	\$250.00	\$37,745.00
Pastry Arts Diploma (760 Clock Hours; 44 Quarter Credits)	\$21,428.00	\$225.00	\$350.00	-	\$250.00	\$22,253.00
Associate of Applied Science Degree in Pastry Arts (1340 Clock Hours; 90 Quarter Credits)	\$36,720.00	\$225.00	\$350.00	\$200.00	\$250.00	\$37,745.00

***Technology Fee (optional):**

Students who choose to receive a laptop/Chromebook issued by the school (AESCA) will be assessed the optional Technology Fee of \$250.

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. 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.

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	\$100	✓	✓	✓	✓
*Gisslen, Professional Cooking. 9 th Edition. Wiley, 2018. ISBN: 9781119399650	\$200	✓		✓	
*Gisslen, Professional Baking. 8 th Edition. Wiley, 2016. ISBN# 9781119744955	\$200		✓		✓
Miller. College Algebra Essentials w/ ALEKS 360, 1 st Edition. McGraw Hill. 2014. Offers 6-wks of ALEKS for the 6-wk course: ISBN 9781259562174 available commercially offers a longer ALEKS subscription	\$130			✓	✓
Sharma, Sheehy, Kolahdooz, & Barasi. Nutrition at a Glance, 2nd Ed. Wiley, 2015. ISBN: 9781119104773	\$43			✓	✓
*Zacharakis, Bygrave, & Corbett. Entrepreneurship, 4 th Ed. Wiley. 2016. ISBN: 9781119563099	\$55			✓	✓

*Delivered electronically as an eBook

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

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 22, 2023	February 16, 2024

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

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

2024 ACADEMIC PERIOD SCHEDULE

Block/Quarter Start	Block End	Quarter End
January 8, 2024	February 16, 2024	March 28, 2024
February 19, 2024*	March 28, 2024	May 17, 2024
April 8, 2024**	May 17, 2024	June 28, 2024
May 20, 2024†	June 28, 2024	August 15, 2024
July 8, 2024	August 15, 2024	September 27, 2024
August 19, 2024	September 27, 2024	November 7, 2024
September 30, 2024	November 7, 2024	December 20, 2024
November 11, 2024††	December 20, 2024	February 14, 2025

* Block includes a Faculty in-service on February 29, 2024

** Block includes a Faculty in-service on April 19, 2024

† Block includes a required Saturday class on June 8, 2024

†† Block includes a required Saturday class on November 16, 2024

2025 ACADEMIC PERIOD SCHEDULE

Block/Quarter Start	Block End	Quarter End
February 17, 2025	March 27, 2025	May 15, 2025
April 7, 2025	May 15, 2025	June 27, 2025
May 19, 2025†	June 27, 2025	August 14, 2025
July 7, 2025	August 14, 2025	September 26, 2025
August 18, 2025	September 26, 2025	November 6, 2025
September 29, 2025	November 6, 2025	December 19, 2025
November 10, 2025 ††	December 19, 2025	February 13, 2026

† Block includes a required Saturday class on May 24, 2025

†† Block includes a required Saturday class on November 15, 2025

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*

2024 CAMPUS BREAK SCHEDULE

Director of Career Services or Registrar for information.

Holiday - Martin Luther King Jr **	January 15, 2024
No Classes (Faculty In-Service)	March 29, 2024
Spring Break	March 30 -April 7, 2024
No Classes (Faculty In-Service)	April 19, 2024
Holiday - Memorial Day **	May 27, 2024
Holiday-Juneteenth	June 19, 2024
Summer Break	June 29 – July 7, 2024
No Classes (Faculty In-Service)	August 16, 2024
Holiday - Labor Day **	September 2, 2024
No Classes (Faculty In-Service)	November 8, 2024
Holiday - Thanksgiving **	November 28 - 29, 2024
Winter Break	December 21, 2024 – January 5, 2025

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

2025 CAMPUS BREAK SCHEDULE

Holiday - Martin Luther King Jr **	January 20, 2025
Spring Break	March 31 -April 6, 2025
Holiday - Memorial Day **	May 26, 2025
Holiday-Juneteenth	June 19, 2025
Summer Break	June 30 – July 6, 2025
Holiday - Labor Day **	September 1, 2025
Holiday - Thanksgiving **	November 27 - 28, 2025
Winter Break	December 20, 2025 – January 4, 2026

***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

Page 13:

Effective 02/06/2024:

The following statement is added to the bottom of the Institutional Refund Policy:

Refunds, when due, are made without requiring a request from the student. Refunds, when due, are made within 45 days (1) of the last day of attendance if written notification has been provided to the institution by the student, or (2) from the date the institution terminates the student or determines withdrawal by the student.

Page 20:

Effective 02/06/2024:

The following information on the Grading Scale table is updated:

For the grade of “NP” the “Included in Credits Earned” column is revised to read “No.”

Page 22:

Effective 03/04/2024

Under “Associate of Applied Science Degree in Culinary Arts” listed at the top of the page, the word “(Residential)” is added.

After the program description, the following information is added “*With the exception of CU601 and CU701, courses for this residential program are delivered in-person at the campus. CU601 and CU701 require physical presence at an approved Externship site.*”

Page 25:

Effective 03/04/2024

The following information is added:

ASSOCIATE OF APPLIED SCIENCE DEGREE IN CULINARY ARTS

(HYBRID)

The 60-week Associate of Applied Science Degree (AAS) in Culinary Arts was developed to provide the practical, as well as theoretical foundations essential for success in the foodservice and hospitality industry. The program was developed in response to student and employer demands. Students who earn the AAS degree credential are prepared to enter the industry with skills necessary to be employed in restaurants, hotels, catering companies, and a variety of other foodservice establishments. Examples of some job titles for graduates include Cook, Line Cook, Catering Assistant, Banquet Cook, Garde Manger, Baker, Roundsman and Prep Cook. The various titles of “chef” generally apply to more advanced roles in a professional kitchen (for example, Sous Chef, Executive Chef). The jobs mentioned are examples of certain potential jobs, not a representation that these outcomes are more probable than others. AECSA does not guarantee employment or salary.

The competencies mastered in this program deliver a comprehensive knowledge of foodservice preparation, operations, and management. Students study the culinary basics and advance to study foods and ingredients from around the world. The Farm to Table® Experience course provides an opportunity for students to work with local farmers and ranchers to discover and participate in delivering food from the farm to the customer.

Culinary theory courses address specific subjects that professionals in the hospitality and foodservice industry need to succeed to their highest possible professional level such as restaurant operations and entrepreneurship courses. General education courses in technical writing, nutrition, mathematics, communication, and history have an industry focus. The program ends with a required industry externship that allows students to gain functional knowledge by working in an approved food service establishment.

The program consists of four 12-week on-campus kitchen courses and seven 6-week, asynchronous distance education courses. Kitchen courses are held three days per week. The following courses are delivered via asynchronous distance education: CE136 Restaurant Operations, CE161 Culinary Entrepreneurship, GE112 Professional Communications, GE122 Technical Writing, GE142 World History and Culture, GE151 The Science of Nutrition, GE131 College Algebra.

Courses delivered by asynchronous distance education include instructional methods and student activities that do not require faculty and students to be online at the same time. It involves self-paced study within the confines of each academic week, which allows students flexibility to access course materials, resources, assignments, etc. at whatever time works best for them. Live Zoom sessions are offered weekly, and students are encouraged to attend these live sessions with their faculty member to maximize their learning experience and opportunities for peer interaction. However, these sessions are recorded and students may view the archives later if they are unable to attend at the time the faculty member is presenting live.

Students will receive an Associate of Applied Science degree in Culinary Arts when the following have been met:

- Completion of 90 quarter credit hours,
- Completion of at least 80% of the 1340 scheduled hours,
- Completion of 360 hours of industry externship, and
- Achieve an overall grade point average of 2.0.

Course Number/Course Description	Modality	Classroom Clock Hours (Lecture)	Kitchen Clock Hours (Lab)	Externship Clock Hours	Total Clock Hours	Quarter Credit Hours
CE136 Restaurant Operations*	Distance Education	100	0	0	100	10
CE161 Culinary Entrepreneurship*	Distance Education	50	0	0	50	5
CU104 Culinary Foundations	On Campus	75	70	0	145	11
CU202 Culinary Arts	On Campus	45	100	0	145	9
CU302 Regional Cuisines	On Campus	45	100	0	145	9
CU502 Farm to Table® Experience	On Campus	35	110	0	145	9
CU601 Culinary Industry Externship I	On Site	0	0	180	180	6
CU701 Culinary Industry Externship II	On Site	0	0	180	180	6
GE112 Professional Communications*	Distance Education	50	0	0	50	5
GE122 Technical Writing*	Distance Education	50	0	0	50	5
GE142 World History & Culture*	Distance Education	50	0	0	50	5
GE151 The Science of Nutrition*	Distance Education	50	0	0	50	5
GE131 College Algebra*	Distance Education	50	0	0	50	5
Program Totals		600	380	360	1340	90

*Denotes Asynchronous Distance Education Course

Page 33:

Effective June 1, 2024:

The following changes are made to the Grievance Policy:

All instances of “Executive Chef” are revised to read “Director of Culinary Operations”

The last sentence of the fifth paragraph is revised to read, “*The telephone number to reach the Council on Occupational Education (www.Council.org) is (800) 917-2081.*”

The THECB complaint link is updated to read <https://www.highered.texas.gov/student-complaints/>

Page 33:

Effective 08/01/2024:

The following information is added:

TITLE IX

Under Title IX of the Education Amendments of 1972:

No person in the United States shall, on the basis of sex, be excluded from participation in, be denied the benefits of, or be subjected to discrimination under any education program or activity receiving federal financial assistance.

Any person may report conduct that may constitute sex discrimination or sex-based harassment at any time verbally, by phone, or email to any Escoffier employee or directly to the Title IX Coordinator. This includes sexual assault, sexual exploitation, sex discrimination (discrimination of the basis of sex stereotypes, sex characteristics, pregnancy or related conditions, sexual orientation, and gender identity), sex-based harassment, dating and domestic violence, retaliation, and stalking. Contact Information of Auguste Escoffier School of Culinary Arts’ Title IX Coordinator can be found by visiting <https://www.escoffier.edu/title-ix/>

Effective at the time of publication

Page 35:

Effective 02/06/2024:

The following policy replaces the Students with Disabilities Policy

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 a diagnosed disability who would like to request accommodations for that disability must self-disclose their need for accommodations to the designated ADA Coordinator listed in the school catalog addendum.

The ADA Coordinator will work with the student to review the process and required documentation necessary to request

reasonable accommodations. Should reasonable accommodations be approved, they will be implemented after an approved plan has been established.

Effective 03/04/2024 Page 23:

The following Course Descriptions are added:

**Denotes Asynchronous Distance Education Course

****CE136 – RESTAURANT OPERATIONS**

Three out of five restaurants fail within five years of opening, often due to money mismanagement; this course gives students the skills to not only keep their restaurant in business but also turn a profit.

In this course, students study the hierarchy of management in food service, and the skills needed to succeed as a manager: training employees, motivating them, disciplining them, and creating a safe and positive work environment. This course explores different types of menus (including both food menus and beverage menus) and their applications. Aspects of menu planning and design, ranging from visual design to price analysis to making use of available resources are covered.

The menu is both a financial tool and a communication tool, and students learn about its uses as both. Students are introduced to accounting and managing budgets, especially as it relates to the hospitality industry. Students learn how to minimize costs and maintain a full range of customer services.

Classroom (Lecture) Hours: 100; Kitchen (Lab) Hours: 0; Total Contact Hours: 100; Total Quarter Credit Hours: 10

Prerequisite: none

****CE161 – CULINARY ENTREPRENEURSHIP**

This course covers such topics as business planning, pricing, credit management, government regulation, and legal concerns. Business ethics and the crucial role and importance of management and leadership are also covered. For the final project for this course, the student will complete and present a business plan for a food service operation.

Classroom (Lecture) Hours: 50; Kitchen (Lab) Hours: 0; Total Contact Hours: 50; Total Quarter Credit Hours: 5

Prerequisite: none

CU104 - CULINARY FOUNDATIONS

The Culinary Foundations class begins with course work concentrating on food safety and sanitation in the professional kitchen. The class focuses on the importance of proper hygiene, food handling, food storage, cleaning, pest control and HACCP in a food service operation are explored. The State Food Safety exam is administered as part of this course.

Additionally, the historical background of the culinary arts profession are studied and students will gain an introduction to the professional kitchen by tracing the origin of classical cuisine and gaining an overview of the development of modern foodservice. Students also start to become acquainted with tools, utensils, and equipment and discuss kitchen layout.

Basic cooking techniques, culinary terminology, equipment operation, the use and effect of heat, and seasoning principles are taught in this course. This course also includes fundamental knife skills, cutting techniques, and the concept of mise en place. Conversion methods and standard measurements, as well as yield cost analysis; portion sizing and food costing are covered.

Classroom (Lecture) Hours: 75; Kitchen (Lab) Hours: 70; Total Contact Hours: 145; Total Quarter Credit Hours: 11

Prerequisite: None

CU202 - CULINARY ARTS

In the Culinary Arts course, students build upon the foundations taught in Culinary Foundations. The course begins with an overview of breakfast cookery including classical American breakfast items such as egg cookery, quick breads, muffins, biscuits, and breakfast meats.

Students will study the art and science of baking and pastry arts and learn to prepare items ranging from bakeshop staples to international restaurant quality desserts covering the theory and chemistry of the pastry arts. Cakes, tortes, icing, and decorating techniques are also covered.

Charcuterie and Garde Manger are also covered in this course. Classic charcuterie includes items such as pâtés and terrines, and Garde Manger will cover buffet presentations and the preparation of hot and cold hors d'oeuvres.

Classroom (Lecture) Hours: 45; Kitchen (Lab) Hours: 100; Total Contact Hours: 145; Total Quarter Credit Hours: 9

Prerequisite: CU101

CU302 – REGIONAL CUISINES

In this course, students will explore the history and culture underlying other gastronomic areas of the globe. Students will replicate some of the classic dishes from East, South, and Southeast Asia. Students will also practice preparing Middle Eastern as well as some North African recipes. This course also includes foods of the Americas including current food trends and the culinary and cultural influences of Central America and the Caribbean.

Classroom (Lecture) Hours: 45; Kitchen (Lab) Hours: 100; Total Contact Hours: 145; Total Quarter Credit Hours: 9

Prerequisite: CU101

CU502 – FARM TO TABLE® EXPERIENCE

The Farm To Table® Experience course provides the students with a hands-on experience on a working farm/ranch or vineyard/orchard. The Instructor conducts the lecture and lab activities to coincide with the harvested item(s) for a catered event executed by the students on-site. The students, under the direction of a Farmer/Rancher collect or harvest foods and/or proteins for the students' lab activities.

This class also focuses on the ever growing relationship between the chef and the farm/factory/ranch. This course will result in a daily lab menu production of selected sustainable and/or organic foods. Also presented will be concepts of traditional and nontraditional farming and sourcing for vegetables, as well as the impact of land and sea animal-based food sourcing as practiced globally.

Classroom (Lecture) Hours: 35; Kitchen (Lab) Hours: 110; Total Contact Hours: 145; Total Quarter Credit Hours: 9

Prerequisite: CU101

****GE112 – PROFESSIONAL COMMUNICATIONS**

The Business & Professional Communications course emphasizes the principles and practical application of effective professional communication behaviors within professional, business, and organizational contexts. In addition to identifying the importance of effective communication skills to the hospitality industry, communication styles and effective listening methods are addressed.

Students will create and present oral presentations including cooking demonstrations, and special occasion speaking. Listening skills, verbal and nonverbal communication, conflict resolution, cultural differences in communication, and debate techniques are also covered.

Classroom (Lecture) Hours: 50; Kitchen (Lab) Hours: 0; Total Contact Hours: 50; Total Quarter Credit Hours: 5

Prerequisite: none

****GE122 – TECHNICAL WRITING**

Technical Writing prepares students to write in the hospitality and foodservice professions. In a professional setting, writing provides readers information they need in a format they can understand.

Unlike most academic writing, in which students demonstrate their learning to a professor who already knows the subject, in technical communication the writer is the expert, and the readers are the learners. In the hospitality and foodservice industries, students and professionals write a variety of documents for supervisors, colleagues, and customers such as explaining a problem or product, preparing a proposal, or illustrating a project. This course teaches students to adapt their writing to different audiences and purposes.

This course outlines strategies for making subjects clear to readers who need to understand them. To communicate effectively with an audience, writing must meet rigorous editing standards, in addition to writing in a clear, concise style and presenting information logically.

Classroom (Lecture) Hours: 50; Kitchen (Lab) Hours: 0; Total Contact Hours: 50; Total Quarter Credit Hours: 5

Prerequisite: none

****GE142 – WORLD HISTORY & CULTURE**

Throughout history, food has done more than just provide nourishment. From prehistoric times to the present day, food and the pursuit of it has had a transformative role in human history. Food has impacted societal organization, industrial development, military conflict, and economic expansion. As epicure and gastronome, Jean-Anthelme Brillat-Savarin stated, “Gastronomy governs the whole of human man.” In addition, food also serves a role in the cultural development of religion, economics, and politics. This course examines the role of food and its contribution and influence over history, culture, religion, economics, and politics. Food customs and attitudes are also explored, as well as, the social awareness selected food patterns and customs.

Classroom (Lecture) Hours: 50; Kitchen (Lab) Hours: 0; Total Contact Hours: 50; Total Quarter Credit Hours: 5

Prerequisite: none

****GE151 – THE SCIENCE OF NUTRITION**

In the Science of Nutrition course, the basic principles of nutrition are investigated. Emphasis is placed on the nutrients, food sources, and their utilization in the body for growth and health throughout life. Contemporary and global nutritional issues are also discussed.

Classroom (Lecture) Hours: 50; Kitchen (Lab) Hours: 0; Total Contact Hours: 50; Total Quarter Credit Hours: 5

Prerequisite: none

****GE131 – COLLEGE ALGEBRA**

MA130 is an intermediate-level course in algebra. This course includes topics in equations and inequalities, graphing lines and circles, functions and their graphs, polynomial and rational functions, and exponential and logarithmic functions.

Classroom (Lecture) Hours: 50; Kitchen (Lab) Hours: 0; Total Contact Hours: 50; Total Quarter Credit Hours: 5

Prerequisite: none

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