

# **Auguste Escoffier School of Culinary Arts**

## **Addendum** *to the*

## **Boulder Student Programs Catalog** **2025-2026**

*Volume 32*

**Revised: March 27, 2025**

## KEY ADMINISTRATIVE STAFF AND FACULTY

KEY ADMINISTRATIVE STAFF	
Name	Title
Kirk Bachmann	Campus President- Provost
Dr. Stephanie Michalak White	Director of Education
Joanna LaCorte	Vice President of Admissions - Distance Learning
Shelby Krammer	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
Dierdre Kelleher	ADA Coordinator/ Student Success Coach/ Disabilities Services Coordinator
Kayla Rodriguez	Business Office Manager
Lauren Richardson	Title IX Coordinator
Jason Day	Purchasing Manager

FACULTY-RESIDENTIAL			
Name	Title	Name	Title
Dan Widman	Pastry Department Chair	John Percarpio	Chef Instructor (Culinary Arts & Plant-Based Cuisine)
Susan Yurish	General Education Department Chair	Kristyn Granahan	Chef Instructor (Culinary Arts)
Angela Heinz	Chef Instructor (Culinary Arts & Plant-Based Cuisine)	Megan Irvine	Chef Instructor (Pastry Arts)
Alexander Porter	Chef Instructor (Culinary Arts)	Sarah Jardine	Chef Instructor (Pastry Arts)
Andrew Lakin	Chef Instructor (Culinary Arts & Plant- Based Cuisine)	Steven Nalls	Chef Instructor (Culinary Arts & Plant Based Cuisine)
Chris Scalia	Chef Instructor (Culinary Arts & Plant-Based Cuisine)	Suzanne Prendergast	Chef Instructor (Culinary Arts & Plant Based Cuisine)
Christopher Moore	Chef Instructor( Culinary Arts & Plant- Based Cuisine)		
Craig Levinsky	Instructor (General Education)		
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**

Gregory Bonath	Lead Chef Instructor
Eduardo Suarez	Lead Chef Instructor
Michael LaFlair	Lead Chef Instructor
Albert Schmid	Lead Chef Instructor
Adele Ledet	Chef Instructor
Angela Komis	Chef Instructor
Anthony Frazier	Chef Instructor
Catherine Stanton	Chef Instructor
Cathy Wawrzaszek	Chef Instructor
Cesar Herrera	Chef Instructor
Christopher Diehl	Chef Instructor
Clara Hernandez	Chef Instructor
Dan Bearss	Chef Instructor
Darren Zesch	Chef Instructor
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
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
Luke Shaffer	Chef Instructor
Lynae Gurnsey	Chef Instructor
Matthew Fairfield	Chef Instructor
Maya Brown	Chef Instructor
McKenzie Dokter	Chef Instructor
Morissa Engles	Chef Instructor
Nicholas Amato	Chef Instructor
Nick Howard	Chef Instructor
Patrick Guerra	Chef Instructor
Patrick Jones	Chef Instructor
Paige Haringa	Chef Instructor
Rachel Rancourt-Hobbs	Chef Instructor
Rich Harvey	Chef Instructor
Sarah Hinderliter	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

**FACULTY-INTERACTIVE DISTANCE LEARNING - PASTRY CHEF INSTRUCTORS**

Anne Tutuska	Lead Chef Instructor
NaDean Johnson	Lead Chef Instructor
Anastasia Malone	Chef Instructor
Anjali Wynkoop	Chef Instructor
Bethany Schroeder	Chef Instructor
Cheryl Herbert	Chef Instructor
Colette Christian	Chef Instructor
Dawn DeStefano	Chef Instructor
Dan Tabor	Chef Instructor
Emily Wirtz	Chef Instructor
Erin Kanagy-Loux	Chef Instructor
Gena Lora	Chef Instructor
Jennifer McClintick	Chef Instructor
Jacqueline Bruton	Chef Instructor
John Oechsner	Chef Instructor
Julie Clark	Chef Instructor
Kimberly Daunis Pierce	Chef Instructor
Julie Cohen	Chef Instructor

Juliet Makuch	Chef Instructor
Kristina Lee	Chef Instructor
Lyndsay Orton	Chef Instructor
Mary Catherine Woods	Chef Instructor
Matt Lewis	Chef Instructor
Maurietta Amos	Chef Instructor
Megan Henke	Chef Instructor
Paul Rocque	Chef Instructor
Paula Carney	Chef Instructor
Rachel Cuzzzone	Chef Instructor
Ryan Hodros	Chef Instructor
Sinead Chardon	Chef Instructor
Stefanie Bishop	Chef Instructor
Tracy DeWitt	Chef Instructor
Susie Wolak	Chef Instructor
Vicki Berger	Chef Instructor

General Education Instructors	
Ashley Godfrey	General Education Instructor
Kathryn Diehl	Adjunct General Education Instructor
Liz Matthiesen-Jones	General Education Instructor

Externship Instructors	
Ashley Chen	Externship Instructor
Clinton Kifolo	Externship Instructor
Loretta Grant	Externship Instructor

Tutors		
Brandon Esparza	Laura Bennett	Stacie Christian
Jason Ashley	Morgan Banno	Robert Gregory
Judy Wolf	Samantha Mendez	

## CURRENT ADVISORY BOARD

Name	Title	Company
Jeffrey Lammer	Executive Sous Chef	Edible Beats Restaurant Group
Pierson Schields	Executive Sous Chef	St. Regis Deer Valley
Chris Royster	Executive Chef	Flagstaff House Restaurant
Steven Moody	Executive Chef	Boulder Country Club
Michael Vigna	National Director	OTG Management
Shane Witters-Hicks	Escoffier Alumni	The Soulful Chef
Lauren Lewis	Private Chef	The Pure Gourmet
Kimberly Baldwin	FCCLA Advisor/Board Member	Family, Career, and Community Leaders of America (FCCLA)
Chris McAdams	R&D Director	Culinary Culture
Julien Renault	Founder/CEO	La Belle French Bakery
Maggie DeMarco	Executive Chef/Director of Student Externship Program	La Marmotte
Jodi McAllister	Director of Human Resources	Frasca Hospitality Group

**CALENDARS**

**2025-2026 Academic Period Calendars**

<b>Residential Programs</b>		
<b>Block/Quarter Start</b>	<b>Block End</b>	<b>Quarter End</b>
January 6, 2025	February 13, 2025	March 26, 2025
February 17, 2025	March 26, 2025	May 14, 2025
April 7, 2025	May 14, 2025	June 27, 2025
May 19, 2025	June 27, 2025	August 13, 2025
July 7, 2025	August 13, 2025	September 25, 2025
August 18, 2025	September 25, 2025	November 5, 2025
September 29, 2025	November 5, 2025	December 19, 2025
November 10, 2025	December 19, 2025	February 12, 2026
January 5, 2026	February 12, 2026	March 25, 2026
February 16, 2026	March 25, 2026	May 13, 2026
April 6, 2026	May 13, 2026	June 26, 2026
May 18, 2026	June 26, 2026	August 12, 2026
July 6, 2026	August 12, 2026	September 24, 2026
August 17, 2026	September 24, 2026	November 4, 2026
September 28, 2026	November 4, 2026	December 18, 2026

<b>Distance Learning Programs</b>		
<b>Block/Quarter Start</b>	<b>Block End</b>	<b>Quarter End</b>
January 8, 2025	February 18, 2025	April 1, 2025
February 19, 2025	April 1, 2025	May 20, 2025
April 9, 2025	May 20, 2025	July 1, 2025
May 21, 2025	July 1, 2025	August 19, 2025
July 9, 2025	August 19, 2025	September 30, 2025
August 20, 2025	September 30, 2025	November 11, 2025
October 1, 2025	November 11, 2025	December 23, 2025
November 12, 2025	December 23, 2025	February 17, 2026
January 7, 2026	February 17, 2026	March 31, 2026
February 18, 2026	March 31, 2026	May 19, 2026
April 8, 2026	May 19, 2026	June 30, 2026
May 20, 2026	June 30, 2026	August 18, 2026
July 8, 2026	August 18, 2026	September 29, 2026
August 19, 2026	September 29, 2026	November 10, 2026
September 30, 2026	November 10, 2026	December 22, 2026

## 2025 Student Holiday & Break Schedule\*

Holiday-NewYear's Day**	January 1, 2025
Holiday -Martin Luther King Jr. Day **	January 20, 2025
No Classes (Faculty In-Service) – Residential	February 14, 2025
No Classes (Faculty In-Service) -- Residential	March 27-28, 2025
Spring Break -Residential	March 31 –April 6, 2025
Spring Break –Distance Learning	April 2 –April 8, 2025
Holiday-Memorial Day **	May 26, 2025
Holiday -Juneteenth	June 19, 2025
Summer Break -Residential	June 30 –July 6, 2025
Summer Break - Distance Learning	July 2 –July 8, 2025
Holiday - Independence Day	July 4, 2025
No Classes (Faculty In-Service) -- Residential	August 14-15, 2025
Holiday -Labor Day **	September 1, 2025
No Classes (Faculty In-Service) - Residential	September 26, 2025
No Classes (Faculty In-Service) - Residential	November 6-7, 2025
Holiday - Thanksgiving **	November 27 -28, 2025
Winter Break -Residential **	December 20, 2025-January 4, 2026
Winter Break -Distance Learning **	December 24, 2025-January 6, 2026

\*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.

## 2026 Student Holiday & Break Schedule\*

Holiday-NewYear's Day**	January 1, 2026
Holiday -Martin Luther King Jr. Day **	January 19, 2026
No Classes (Faculty In-Service) – Residential	February 13, 2026
No Classes (Faculty In-Service) - Residential	March 26 -March 27, 2026
Spring Break -Residential	March 28 –April 5, 2026
Spring Break –Distance Learning	April 1 –April 7, 2026
No Classes (Faculty In-Service) - Residential	May 14 -May 15, 2026
Holiday-Memorial Day **	May 25, 2026
Holiday -Juneteenth	June 19, 2026
Summer Break -Residential	June 27 –July 5, 2026
Summer Break - Distance Learning	July 1 –July 7, 2026
Holiday - Independence Day (Residential)**	July 4, 2026
No Classes (Faculty In-Service) - Residential	August 13-14, 2026
Holiday -Labor Day **	September 7, 2026
No Classes (Faculty In-Service) – Residential	September 25, 2026
No Classes (Faculty In-Service) - Residential	November 5-6, 2026
Holiday - Thanksgiving **	November 26 -27, 2026

\*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	3:00PM
Afternoon (AFT)	2:00PM	7:00PM
Evening (PM)	6:00PM	11:00 PM



**2025 Program Calendar-Residential\***

Residential Programs Anticipated Completion Date:					
Diploma				Associate of Occupational Studies	
Start Date	Culinary Arts	Pastry Arts	Plant-Based Cuisine	Culinary Arts	Baking and Pastry
01/06/2025	08/13/2025	08/13/2025	11/05/2025	03/25/2026	03/25/2026
02/17/2025	09/25/2025	09/25/2025	12/19/2025	05/13/2026	05/13/2026
04/07/2025	11/05/2025	11/05/2025	02/12/2026	06/26/2026	06/26/2026
05/19/2025	12/19/2025	12/19/2025	03/25/2026	08/12/2026	08/12/2026
07/07/2025	02/12/2026	02/12/2026	05/13/2026	09/24/2026	09/24/2026
08/18/2025	03/25/2026	03/25/2026	06/26/2026	11/04/2026	11/04/2026
09/29/2025	05/13/2026	05/13/2026	08/12/2026	12/18/2026	12/18/2026
11/10/2025	06/26/2026	06/26/2026	09/24/2026	TBD	TBD

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

**2025 Program Calendar-Distance Learning\***

Distance Learning Programs Anticipated Completion Dates Diploma Programs					
StartDate	Professional Pastry Arts	Culinary Arts and Operations (60 Weeks)	Plant-Based Culinary Arts	Food Entrepreneurship	Holistic Nutrition and Wellness
01/08/2025	03/31/2026	03/31/2026	03/31/2026	03/31/2026	03/31/2026
02/19/2025	05/19/2026	05/19/2026	05/19/2026	05/19/2026	05/19/2026
04/09/2025	06/30/2026	06/30/2026	06/30/2026	06/30/2026	06/30/2026
05/21/2025	08/18/2026	08/18/2026	08/18/2026	08/18/2026	08/18/2026
07/09/2025	09/29/2026	09/29/2026	09/29/2026	09/29/2026	09/29/2026
08/20/2025	11/10/2026	11/10/2026	11/10/2026	11/10/2026	11/10/2026

Distance Learning Programs Anticipated Completion Dates Associate of Occupational Studies Programs						
StartDate	Culinary Arts	Baking and Pastry	Hospitality and Restaurant Operations Management	Plant-Based Culinary Arts	Food Entrepreneurship	Holistic Nutrition and Wellness
01/08/2025	03/31/2026	03/31/2026	03/31/2026	09/29/2026	09/29/2026	09/29/2026
02/19/2025	05/19/2026	05/19/2026	05/19/2026	11/10/2026	11/10/2026	11/10/2026
04/09/2025	06/30/2026	06/30/2026	06/30/2026	12/22/2026	12/22/2026	12/22/2026
05/21/2025	08/18/2026	08/18/2026	08/18/2026	02/16/2027*	02/16/2027*	02/16/2027*
07/09/2025	09/29/2026	09/29/2026	09/29/2026	03/30/2027*	03/30/2027*	03/30/2027*
08/20/2025	11/10/2026	11/10/2026	11/10/2026	05/18/2027*	05/18/2027*	05/18/2027*

\*Tentative Date

**TUITION AND FEES SCHEDULE**

**RESIDENTIAL PROGRAMS**

***Effective July 3, 2024, for August 2024 Start Forward***

Program	Tuition	Uniforms (non-refundable)  <i>**See details below</i>	Toolkit  1 each	Coursepacks (non-refundable)	Technology Fee (optional) (non-refundable)	Total Cost of Program (includes optional Tech Fee)
<b>Associate of Occupational Studies Program in Culinary Arts</b> (90 Quarter Credits; 1340 Clock Hours; 60 Weeks)	\$38,340.00	\$225.00	\$350.00	\$200.00	\$250.00	<b>\$39,365.00</b>
<b>Associate of Occupational Studies Program in Baking and Pastry</b> (90 Quarter Credits; 1340 Clock Hours; 60 Weeks)	\$38,340.00	\$225.00	\$350.00	\$200.00	\$250.00	<b>\$39,365.00</b>
<b>Diploma Program in Culinary Arts</b> (44 Quarter Credits; 760 Clock Hours; 30 Weeks)	\$18,744.00	\$225.00	\$350.00	N/A	\$250.00	<b>\$19,569.00</b>
<b>Diploma Program in Pastry Arts</b> (44 Quarter Credits; 760 Clock Hours; 30 Weeks)	\$18,744.00	\$225.00	\$350.00	N/A	\$250.00	<b>\$19,569.00</b>
<b>Diploma Program in Plant-Based Cuisine</b> (59 Quarter Credits; 880 Clock Hours; 42 Weeks)	\$25,134.00	\$225.00	\$350.00	N/A	\$250.00	<b>\$25,959.00</b>

*Note:* Tuition is charged per payment period. Additional information regarding financing, payment method, and cancellation and refund policies are described in the catalog.

**\*\* Uniforms (non-refundable) 3 Chefs Jackets, 2 Hats, 2 Aprons, and 2 Pairs of Pants**

**DISTANCE EDUCATION PROGRAMS\***

**Effective December 20, 2024**

Program	Tuition	Uniform 1 each	Toolkit 1 each	Technology Fee ** (optional) (non- refundable)	Total Cost of Program (includes optional tech Fee)
<b>Associate of Occupational Studies Program in Culinary Arts</b> (90 Quarter Credits; 1340 Clock Hours; 60 Weeks)	\$34,470.00	\$75.00	\$350.00	\$250.00	<b>\$35,145.00</b>
<b>Associate of Occupational Studies in Food Entrepreneurship</b> (90 Quarter Credits; 1260 Clock Hours; 84 Weeks)	\$34,470.00	\$75.00	\$350.00	\$250.00	<b>\$35,145.00</b>
<b>Associate of Occupational Studies in Baking and Pastry</b> (90 Quarter Credits; 1340 Clock Hours; 60 Weeks)	\$31,770.00	\$75.00	\$350.00	\$250.00	<b>\$32,445.00</b>
<b>Associate of Occupational Studies in Hospitality and Restaurant Operations Management</b> (90 Quarter Credits; 1020 Clock Hours; 60 Weeks)	\$34,470.00	\$50.00	N/A	\$250.00	<b>\$34,770.00</b>
<b>Associate of Occupational Studies in Holistic Nutrition and Wellness</b> (90 Quarter Credits; 1230 Clock Hours; 84 Weeks)	\$34,470.00	\$75.00	\$350.00	\$250.00	<b>\$35,145.00</b>
<b>Associate of Occupational Studies in Plant-Based Culinary Arts</b> (90 Quarter Credits; 1290 Clock Hours; 84 Weeks)	\$34,470.00	\$75.00	\$350.00	\$250.00	<b>\$35,145.00</b>
<b>Diploma in Culinary Arts and Operations</b> (59 Quarter Credits; 890 Clock Hours; 60 Weeks/78 Weeks)	\$22,597.00	\$75.00	\$350.00	\$250.00	<b>\$23,272.00</b>
<b>Diploma in Food Entrepreneurship</b> (59 Quarter Credits; 850 Clock Hours; 60 Weeks)	\$22,597.00	\$75.00	\$350.00	\$250.00	<b>\$23,272.00</b>
<b>Diploma in Professional Pastry Arts</b> (59 Quarter Credits; 910 Clock Hours; 60 Weeks)	\$20,827.00	\$75.00	\$350.00	\$250.00	<b>\$21,502.00</b>
<b>Diploma in Holistic Nutrition and Wellness</b> (59 Quarter Credits; 820 Clock Hours; 60 Weeks)	\$22,597.00	\$75.00	\$350.00	\$250.00	<b>\$23,272.00</b>
<b>Diploma in Plant-Based Culinary Arts</b> (59 Quarter Credits; 880 Clock Hours; 60 Weeks)	\$22,597.00	\$75.00	\$350.00	\$250.00	<b>\$23,272.00</b>

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

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

**Note:** As textbooks are delivered electronically, the cost of any books used in the program and available online to the students are included in the tuition cost.

## STAND-ALONE COURSES

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

Course Number	Course Name	Tuition
CU102	Culinary Foundations I	\$999.00
CU103	Culinary Foundations II	\$999.00
PA103	Fundamentals of Baking and Pastry I	\$999.00
PA105	Fundamentals of Baking and Pastry II	\$999.00
PB111	Foundations of Plant-Based Pastry I	\$999.00
PB112	Foundations of Plant-Based Pastry II	\$999.00
PB120	Seasonal Plant-Based Cuisine	\$999.00
PB130	Plant-Based Approaches to Wellness	\$999.00
PB141	Cultural Influences I	\$999.00
PB142	Cultural Influences II	\$999.00
HW155	Nutritional Cooking and Special Diets I	\$999.00
HW160	Nutritional Cooking and Special Diets II	\$999.00
HW180	Coaching Techniques and Practices	\$999.00
GE185	Advanced Holistic Nutrition	\$999.00

\*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. Textbooks are delivered electronically.

**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. For Requesters: Effective as of 1/6/2025, sales tax will now be automatically applied to requests when applicable (i.e. type of credential, delivery method, and destination, etc.) 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.

The Auguste Escoffier School of Culinary Arts (AESCA) is committed to providing timely access to academic records and official documents for all students and graduates. Transcript requests for Boulder students and graduates will be provided within seven business days from request and transcripts will be automatically issued within forty-five days of program completion. Diploma/Degree presentation documents will be issued within sixty days of program completion.

**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:

**Through March 31, 2025:**

- \$150 per quarter credit hour to retake any course, excluding externship courses.

**Effective April 1, 2025:**

- *For all classes started on or after 4/1/2025 that are failed will be charged a fee of \$750 for retake, 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. Textbooks are delivered electronically.

eBook 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> Ed. Wiley, 2018 ISBN: 9781119399650	\$200	✓			✓	
Gisslen Professional Baking with Recipe Cards; 7 <sup>th</sup> Ed. Wiley, 2016. ISBN: 9781119744955	\$200		✓			✓
Dopson, L. Food & Beverage Cost Control, 6 <sup>th</sup> Ed. Wiley, 2015. ISBN: 9781119524748	\$70				✓	✓
State Food Safety Food Manager Certification <a href="http://www.statefoodsafety.com">www.statefoodsafety.com</a>	\$100	✓	✓	✓	✓	✓
Zacharakis, Bygrave, & Corbett. Entrepreneurship, 4 <sup>th</sup> Ed. Wiley. 2016. ISBN: 9781119563099	\$55			✓	✓	✓
Sharma, Sheehy, Kolahdooz, & Barasi. Nutrition at a Glance, 2nd Ed. Wiley, 2015. ISBN: 9781118661000	\$43				✓	✓
Civitello. Cuisine and Culture: A History of Food and People, 3 <sup>rd</sup> Ed. Wiley, 2012. ISBN: 9780470411957	\$32			✓	✓	✓
America's Test Kitchen The Complete Plant-Based Cookbook, 1 <sup>st</sup> Ed. 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 non-refundable 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 Jacket: \$75.00
- Additional Tool Kit: \$350.00

**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:**

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

**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

**Effective December 20, 2024:**

The Application Fee for distance education programs is no longer required.



**CATALOG UPDATES**

**Effective at time of publication, Page 8:**

The fifth bulleted item in the Admissions Requirements section is revised to read “Standard High School Diploma or Transcript”

**Effective April 1, 2025, Page 25:**

The program table for the Associate of Occupational Studies in Culinary Arts residential program found in the catalog is replaced with the following:

<b>ASSOCIATE OF OCCUPATIONAL STUDIES IN CULINARY ARTS -RESIDENTIAL</b>					
<b>COURSE NUMBER-COURSE</b>	<b>CLOCK HOURS</b>				<b>QUARTER CREDIT HOURS</b>
	<b>CLASSROOM (LECTURE)</b>	<b>KITCHEN (LAB)</b>	<b>EXTERNSHIP</b>	<b>TOTAL</b>	
<b>CE135-Restaurant Operations*</b>	100	0	0	100	10
<b>CU102-Culinary Foundations I</b>	30	40	0	70	5
<b>CU103-Culinary Foundations II</b>	20	60	0	80	5
<b>GE110-Business &amp; Professional Communications</b>	50	0	0	50	5
<b>GE140-World History &amp; Culture from a Culinary Perspective</b>	50	0	0	50	5
<b>CU110-Doughs &amp; Leaveners</b>	25	30	0	55	4
<b>CU124-Culinary Garde Manger</b>	35	60	0	95	6
<b>GE130-Foodservice Math &amp; Accounting</b>	50	0	0	50	5
<b>GE120-Technical Writing for the Hospitality Industry</b>	50	0	0	50	5
<b>CU180-American Regional Cuisine</b>	25	30	0	55	4
<b>CU140-Western European Cuisines</b>	20	40	0	60	4
<b>CE101-Student Success Essentials</b>	10	10	0	20	1
<b>GE150-The Science of Nutrition</b>	50	0	0	50	5
<b>CE160-Culinary Entrepreneurship</b>	50	0	0	50	5
<b>CU220-Farm to Table® Experience</b>	35	110	0	145	9
<b>CU290-Culinary Industry Externship I</b>	9	0	171	180	6
<b>CU295-Culinary Industry Externship II</b>	9	0	171	180	6
<b>PROGRAM TOTALS</b>	<b>618</b>	<b>380</b>	<b>342</b>	<b>1,340</b>	<b>90</b>

\*CE135 Restaurant Operations equates to: CE187, CE167, and CE129

**Effective April 1, 2025, Page 26:**

The program table for the Diploma in Culinary Arts residential program found in the catalog is replaced with the following:

<b>DIPLOMA IN CULINARY ARTS- RESIDENTIAL</b>					
<b>COURSE NUMBER- COURSE</b>	<b>CLOCK HOURS</b>				<b>QUARTER CREDIT HOURS</b>
	<b>CLASSROOM (LECTURE)</b>	<b>KITCHEN (LAB)</b>	<b>EXTERNSHIP</b>	<b>TOTAL</b>	
<b>CU102-Culinary Foundations I</b>	30	40	0	70	5
<b>CU103-Culinary Foundations II</b>	20	60	0	80	5
<b>CU110-Doughs &amp; Leaveners</b>	25	30	0	55	4
<b>CU124-Culinary Garde Manger</b>	35	60	0	95	6
<b>CU180-American Regional Cuisine</b>	25	30	0	55	4
<b>CU140-Western European Cuisines</b>	20	40	0	60	4
<b>CE101-Student Success Essentials</b>	10	10	0	20	1
<b>CU220-Farm to Table® Experience</b>	35	110	0	145	9
<b>CU290-Culinary Industry Externship I</b>	9	0	171	180	6
<b>PROGRAM TOTALS</b>	<b>209</b>	<b>380</b>	<b>171</b>	<b>760</b>	<b>44</b>

**Effective April 1, 2025, Page 30:**

The program table for the Associate of Occupational Studies in Culinary Arts distance learning program found in the catalog is replaced with the following:

<b>ASSOCIATE OF OCCUPATIONAL STUDIES IN CULINARY ARTS -DISTANCE LEARNING</b>					
* Time to complete may be extended due to Distance Education course sequencing.*					
<b>COURSE NUMBER-COURSE</b>	<b>CLOCK HOURS</b>				<b>QUARTER CREDIT HOURS</b>
	<b>CLASSROOM (LECTURE)</b>	<b>KITCHEN (LAB)</b>	<b>EXTERNSHIP</b>	<b>TOTAL</b>	
<b>CE135- Restaurant Operations*</b>	100	0	0	100	10
<b>CE101-Student Success Essentials</b>	10	10	0	20	1
<b>CU102-Culinary Foundations I</b>	30	40	0	70	5
<b>CU103-Culinary Foundations II</b>	20	60	0	80	5
<b>GE110-Business &amp; Professional Communications</b>	50	0	0	50	5
<b>GE140-World History &amp; Culture from a Culinary Perspective</b>	50	0	0	50	5
<b>CU110-Doughs &amp; Leaveners</b>	25	30	0	55	4
<b>CU124-Culinary Garde Manger</b>	35	60	0	95	6
<b>GE130-Foodservice Math &amp; Accounting</b>	50	0	0	50	5
<b>GE120-Technical Writing for the Hospitality Industry</b>	50	0	0	50	5
<b>CU180-American Regional Cuisine</b>	25	30	0	55	4
<b>CU140-Western European Cuisines</b>	20	40	0	60	4
<b>GE150-The Science of Nutrition</b>	50	0	0	50	5
<b>CE160-Culinary Entrepreneurship</b>	50	0	0	50	5
<b>CU220-Farm to Table® Experience</b>	35	110	0	145	9
<b>CU290-Culinary Industry Externship I</b>	9	0	171	180	6
<b>CU295-Culinary Industry Externship II</b>	9	0	171	180	6
<b>PROGRAM TOTALS</b>	<b>618</b>	<b>380</b>	<b>342</b>	<b>1,340</b>	<b>90</b>

\*CE135 Restaurant Operations equates to: CE187, CE167, and CE129

**Effective April 1, 2025, Page 37:**

The program table for the Diploma in Culinary Arts and Operations distance learning program found in the catalog is replaced with the following:

<b>DIPLOMA IN CULINARY ARTS AND OPERATIONS – DISTANCE LEARNING</b>					
<b>COURSE NUMBER-COURSE</b>	<b>CLOCK HOURS</b>				<b>QUARTER CREDIT HOURS</b>
	<b>CLASSROOM (LECTURE)</b>	<b>KITCHEN (LAB)</b>	<b>EXTERNSHIP</b>	<b>TOTAL</b>	
<b>CU102-Culinary Foundations I</b>	30	40	0	70	5
<b>CE101-Student Success Essentials</b>	10	10	0	20	1
<b>CU103-Culinary Foundations II</b>	20	60	0	80	5
<b>CE129-Foodservice Management</b>	40	0	0	40	4
<b>CU110-Doughs &amp; Leaveners</b>	25	30	0	55	4
<b>CU124-Culinary Garde Manger</b>	35	60	0	95	6
<b>CU180-American Regional Cuisine</b>	25	30	0	55	4
<b>CE187-Menu Design &amp; Management</b>	30	0	0	30	3
<b>CU140-Western European Cuisines</b>	20	40	0	60	4
<b>CU222-The Farm to Table Kitchen</b>	35	110	0	145	9
<b>CE167-Purchasing &amp; Cost Control</b>	30	0	0	30	3
<b>CE160-Culinary Entrepreneurship</b>	50	0	0	50	5
<b>CU292-Culinary Industry Externship I</b>	10	0	150	160	6
<b>PROGRAM TOTALS</b>	<b>360</b>	<b>380</b>	<b>150</b>	<b>890</b>	<b>59</b>

**Effective at time of publication Page 37:**

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 at time of publication Page 37:**

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 at time of publication Page 37:**

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 March 19, 2025, Page 37:**

The 78-week version of the Culinary Arts and Operations Diploma program has been discontinued.

**Effective at time of publication Page 37:**

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

*Culinary Arts and Operations 78 Weeks:*

Code	Course Title	Lecture	Lab	Extern	Hours	Credits
<b>CU101</b>	Culinary Foundations I	75	70	0	145	11
<b>CE129</b>	Foodservice Management	40	0	0	40	4
<b>CU122</b>	Culinary Arts and Patisserie	45	100	0	145	9
<b>CE187</b>	Menu Design	30	0	0	30	3
<b>CU132</b>	World Cuisines	45	100	0	145	9
<b>CE167</b>	Purchasing and Cost Control	30	0	0	30	3
<b>CU222</b>	Farm to Table Kitchen	35	110	0	145	9
<b>CE160</b>	Culinary Entrepreneurship	50	0	0	50	5
<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>

## **COURSE DESCRIPTIONS:**

The following course descriptions are added:

### **CE101 STUDENT SUCCESS ESSENTIALS**

This course equips students with essential tools and skills to thrive in their culinary studies and prepare for future success in the culinary industry. Students will develop effective time management strategies, refine professional communication skills, and gain valuable insights into available Student and Career Services. The course is designed to set learners on a path toward achieving their academic and professional goals.

**Theory (Lecture) Hours: 10**

**Lab Hours: 10**

**Externship Hours: 0**

**Total Course Hours: 20**

**Total Quarter Credit Hours: 1**

**Prerequisite: None**

### **CU110 DOUGHS AND LEAVNERS**

This course covers ingredient function, leavening agents and mixing methods related to doughs with an emphasis on understanding bakeshop techniques to produce savory results. Production of quick- doughs and batters, flatbreads, yeast-raised-doughs, various formations and related accompaniments.

**Theory (Lecture) Hours: 25**

**Lab Hours: 30**

**Externship Hours: 0**

**Total Course Hours: 55**

**Total Quarter Credit Hours: 4**

**Prerequisite: None**

### **CU124 CULINARY GARDE MANGER**

The Garde Manger is responsible for cold foods, including salads, sandwiches, dressings, pâtés, cold hors d'oeuvres, and various buffet items. Students will prepare items to be served cold in a sanitary and appealing way, and learn about various cold kitchen production techniques, including methods of preserving meat and produce.

**Theory (Lecture) Hours: 35**  
**Lab Hours: 60**  
**Externship Hours: 0**  
**Total Course Hours: 95**  
**Total Quarter Credit Hours: 6**  
**Prerequisite: None**

#### **CU140 WESTERN EUROPEAN CUISINES**

Students have the opportunity to gain an understanding of Western European cuisines by exploring history, traditional and indigenous ingredients, flavor components and cooking techniques. Application of classical and contemporary cooking techniques, plate design, and application of proper sanitation techniques.

**Theory (Lecture) Hours: 20**  
**Lab Hours: 40**  
**Externship Hours: 0**  
**Total Course Hours: 60**  
**Total Quarter Credit Hours: 4**  
**Prerequisite: None**

#### **CU180 AMERICAN REGIONAL CUISINE**

Students have the opportunity to gain an understanding of American Regional cuisine by exploring history, traditional and indigenous ingredients, flavor components, and cooking techniques. Application of classical and contemporary cooking techniques, plate design, and application of proper sanitation techniques.

**Theory (Lecture) Hours: 25**  
**Lab Hours: 30**  
**Externship Hours: 0**  
**Total Course Hours: 55**  
**Total Quarter Credit Hours: 4**  
**Prerequisite: None**