



CULINARY ARTS & PASTRY ARTS

Auguste Escoffier School of Culinary Arts SUPPLEMENT to the STUDENT CATALOG

2025-2026

Revised: April 25, 2025

For use with Student Catalog: Volume 28

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

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	20

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

BS, Management, University of Phoenix, Phoenix, AZ

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)

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)

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)

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
November 10, 2025	November 9, 2026**	February 12, 2027**

** 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.*

*** Tentative date*

ASSOCIATE OF APPLIED SCIENCE DEGREE IN PASTRY ARTS*
(60 weeks/1340 clock hours/90 quarter credit hours)

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
November 10, 2025	November 9, 2026**	February 12, 2027**

** 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.*

*** Tentative date*

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

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 (Residential or Hybrid) (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

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

2026 ACADEMIC PERIOD SCHEDULE

Block/Quarter Start	Block End	Quarter End
January 5, 2026	February 13, 2026	March 26, 2026
February 16, 2026	March 26, 2026	May 14, 2026
April 6, 2026	May 14, 2026	June 26, 2026
May 18, 2026†	June 26, 2026	August 13, 2026
July 6, 2026	August 13, 2026	September 25, 2026
August 17, 2026	September 25, 2026	November 5, 2026
November 9, 2026††	December 18, 2026	TBD

† Block includes a required Saturday class on May 23, 2026

†† Block includes a required Saturday class on November 14, 2026

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*

2026 CAMPUS BREAK SCHEDULE

Holiday - Martin Luther King Jr **	January 19, 2026
Spring Break	March 28 -April 5, 2026
Holiday - Memorial Day **	May 25, 2026
Holiday-Juneteenth	June 19, 2026
Summer Break	June 27 – July 5, 2026
Holiday - Labor Day **	September 7, 2026
Holiday - Thanksgiving **	November 26 - 27, 2026
Winter Break	December 19, 2026 – January 3, 2027

***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 32, Effective at time of publication:

The heading for the Associate of Applied Science Degree in Pastry Arts program listed on this page is Revised to read:

**ASSOCIATE OF APPLIED SCIENCE DEGREE IN PASTRY ARTS
RESIDENTIAL**

Page 33, Effective 04/25/2025

The following information is added:

**ASSOCIATE OF APPLIED SCIENCE DEGREE IN PASTRY ARTS
HYBRID**

The 60-week Associate of Applied Science Degree (AAS) in Pastry Arts was developed to provide the practical, as well as theoretical foundations essential for success in the foodservice and hospitality industry. Students who earn the AAS degree credential are prepared to enter the industry with a solid foundation in Pastry Arts and prepared to apply for entry-level jobs as a baker, pastry assistant or assistant pastry chef in hotels, restaurant, bakeries, country clubs, and other related foodservice establishments. 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 curriculum combines lectures, demonstrations, baking, and evaluation for an integrated approach to the pastry arts. Topics include basics in sanitation, baking science, and nutrition in addition to production in dough, breads, cookies, pies, cakes, and other specialty desserts. Students in the degree program take a course in culinary techniques designed to broaden their skillset and provide cross- industry training noted by employers to be beneficial.

Additional courses include technical writing for the hospitality industry, nutrition, math & accounting. In addition, communication, entrepreneurship and history from the culinary perspective are addressed. These theory courses cover subjects that professionals in the hospitality and foodservice industry need to succeed to their highest possible professional level. Students are required to complete 12 weeks of industry externship in order to gain functional knowledge by working in an approved food service establishment.

The program consists of four 12-week on-campus kitchen courses and eight 6-week, asynchronous distance education courses. Kitchen courses are held three days per week. The following courses are delivered via asynchronous distance education: CE137 Restaurant Operations I, CE138 Restaurant Operations II, 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 in Pastry 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
CE137 – Restaurant Operations I	Distance Education	50	0	0	50	5
CE138 - Restaurant Operations II	Distance Education	50	0	0	50	5
CE160 – Culinary Entrepreneurship	Distance Education	50	0	0	50	5
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
GE150 – The Science of Nutrition*	Distance Education	50	0	0	50	5
GE131– College Algebra*	Distance Education	50	0	0	50	5
PA104 – Fundamentals of Baking and Pastry	On Campus	75	70	0	145	11
PA202 – Patisserie	On Campus	45	100	0	145	9
PA302 – Confiserie and Artisan Baking	On Campus	45	100	0	145	9
PA402 – Global and Contemporary Cuisine	On Campus	45	100	0	145	9
PA601 – Industry Externship I	On Site	0	0	180	180	6
PA701 – Industry Externship II	On Site	0	0	180	180	6
PROGRAM TOTALS		610	370	360	1340	90

* Applied or General education courses

Note: Courses may be sequenced in an order different than the listing above. Sequencing is dependent upon prerequisites.

COURSE DESCRIPTIONS:

The following courses are added/updated effective 04/25/2025

**Denotes Asynchronous Distance Education Course

CE137 RESTAURANT OPERATIONS I **

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.

Topics will cover a comprehensive overview of foodservice management, starting with essential tools and technologies such as spreadsheets and POS systems, and discussing career paths in the industry to set the foundation for understanding managerial operational dynamics. Student will be introduced to common hiring practices and various leadership styles while focusing on decision-making processes and employee motivation theories. They will also explore staffing strategies, labor scheduling, and purchasing practices to equip themselves with practical skills for effective management in the foodservice sector.

Classroom (Lecture) Hours: 50

Kitchen (Lab) Hours: 0

Total Contact Hours: 50

Total Quarter Credit Hours: 5

Prerequisite: None

CE138 RESTAURANT OPERATIONS II **

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. 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: 50

Kitchen (Lab) Hours: 0

Total Contact Hours: 50

Total Quarter Credit Hours: 5

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

Classroom (Lecture) Hours: 50

Kitchen (Lab) Hours: 0

Total Contact Hours: 50

Total Quarter Credit Hours: 5

Prerequisite: None

GE112 PROFESSIONAL COMMUNICATIONS**

The Business and Professional Communications course emphasizes the principles and practical application of effective professional communication behaviors within a 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. 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

GE151 THE SCIENCE OF NUTRITION**

This course covers the basic principles of nutrition, emphasizing nutrients, food sources, and their role in growth, development, and overall health. 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

PA104 FUNDAMENTALS OF BAKING AND PASTRY

The Fundamentals of Baking and Pastry class begins with course work concentrating on food safety and sanitation in the professional kitchen. The importance of proper hygiene, food handling and storage, cleaning, pest control and HACCP in a food service operation is explored.

Additionally, this course reviews mathematical fundamentals such as multiplication, division, fractions, ratios, baker's percentage, temperatures, and other mathematical factors related to the baking

industry. Students will learn costs and projections as illustrated through yield tests and recipe pre-costs. The course includes baking and pastry mixing methods and ingredient identification. The

framework to understand the principles of the following cooking and baking techniques are taught: classic pastry doughs, pate a choux, fried doughs, pies and tarts, baked custards and stove top custards, quick breads, scones, muffins, cookies, brownies and bars, as well as dessert sauces. Basic knife skills are also covered.

Classroom (Lecture) Hours: 75

Kitchen (Lab) Hours: 70

Total Contact Hours: 145

Total Quarter Credit Hours: 11

Prerequisite: None

PA202 PATISSERIE

The Patisserie class begins with learning the classic meringue techniques that lead into the creation of European buttercreams. Students will learn classic mixing methods and piping skills. Specialty dessert cakes and decorated special occasion cakes are a major focus of this course work concentrating on factors related to the baking industry. Frozen desserts and plating are focused in this course. The course includes hand modeling techniques using rolled fondant, gum paste, marzipan, and modeling chocolate. The framework to understand the principles and techniques in the construction of putting together a wedding cake are also covered. Pastry and baking production timelines are examined in this course. Finally, students are introduced to sugar cookery and fresh fruit dessert items. This course provides instruction, examples, and guidance in the following areas: decorating classic European cakes, rolled fondant designed cakes, hand iced specialty cakes, ice cream and sorbet, candied fruit, gum paste flowers, marzipan and modeling chocolate.

Classroom (Lecture) Hours: 45

Kitchen (Lab) Hours: 100

Total Contact Hours: 145

Total Quarter Credit Hours: 9

Prerequisite: None

PA302 CONFIESERIE AND ARTISAN BAKING

The artisan bread course provides the framework to understand the principles of the following methods and techniques: the methods of pre-fermentation, biga, and sponge, starting and maintaining a variety of sourdough starters, extended fermentation, the 10 steps of bread production, proper shaping, proofing and scoring, whole grain breads, Italian artisan breads, enriched breads, and special occasion/holiday breads, puff pastry and laminated dough. Students will study the proper techniques in buying, storing and melting chocolate, chocolate tempering, chocolate candies, truffles and pralines, nut based candies, cooked sugar based candies, chocolate molding, chocolate finishing techniques, chocolate decorations, amenity design & execution, chocolate showpiece design and execution.

Classroom (Lecture) Hours: 45

Kitchen (Lab) Hours: 100

Total Contact Hours: 145

Total Quarter Credit Hours: 9

Prerequisite: None

PA402 GLOBAL AND CONTEMPORARY CUISINE

This course explores the cultural differences of desserts, as well as the history and importance of international desserts from regions such as Latin America, Spain, Portugal and Morocco, Italy, Africa, Asia, Caribbean and Germanic Countries. This course also includes instruction of molecular gastronomy and contemporary plated desserts. In addition, students will practice the successful production of high quality products and baked goods in a production environment. The following subjects will be covered: planning and organizing events, writing timelines, and developing seasonal menus. The course will also cover analyzing the most efficient ways to complete assigned tasks and problem solving.

Classroom (Lecture) Hours: 45

Kitchen (Lab) Hours: 100

Total Contact Hours: 145

Total Quarter Credit Hours: 9

Prerequisite: None

PA601 INDUSTRY EXTERNSHIP I

Students gain relevant experience by working in an approved foodservice establishment. Students are required to satisfy 180 working hours and complete other required assignments to fulfill their externship commitment as part of their graduation requirements.

Classroom (Lecture) Hours: 0

Kitchen (Lab) Hours: 0

Externship Hours: 180

Total Contact Hours: 180

Total Quarter Credit Hours: 6

Prerequisite: PA104 and a CGPA of 2.0 or higher unless permission is granted by the Director of Culinary Operations

PA701 INDUSTRY EXTERNSHIP II

Students gain relevant experience by working in an approved foodservice establishment. Students are required to satisfy 180 working hours and complete other required assignments to fulfill their externship commitment as part of their graduation requirements.

Classroom (Lecture) Hours: 0

Kitchen (Lab) Hours: 0

Externship Hours: 180

Total Contact Hours: 180

Total Quarter Credit Hours: 6

Prerequisite: PA104 and a CGPA of 2.0 or higher unless permission is granted by the Director of Culinary Operations

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 dark ink and is positioned above a horizontal line.

Signature of Authorized School Official

Marcus McMellon
Campus President & Chief Administrator