

Auguste Escoffier School of Culinary Arts

Addendum *to the*

Boulder Student Programs Catalog **2025-2026**

Volume 32

Revised: July 2, 2025

KEY ADMINISTRATIVE STAFF AND FACULTY

KEY ADMINISTRATIVE STAFF	
Name	Title
Kirk Bachmann	Campus President- Provost
Dr. Stephanie Michalak White	Director of Academic Enrichment
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

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)
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	Kevin Kincaid	Chef Instructor
Eduardo Suarez	Lead Chef Instructor	Kevin Quinn	Chef Instructor
Michael LaFlair	Lead Chef Instructor	Kirk Faulkner	Chef Instructor
Albert Schmid	Lead Chef Instructor	Krystal Dandie	Chef Instructor
Adele Ledet	Chef Instructor	Kyle Reynolds	Chef Instructor
Angela Komis	Chef Instructor	Leigh Copeland	Chef Instructor
Alexander Porter	Chef Instructor	Luke Shaffer	Chef Instructor
Anthony Frazier	Chef Instructor	Lynae Gurnsey	Chef Instructor
Catherine Stanton	Chef Instructor	Matthew Fairfield	Chef Instructor
Cathy Wawrzaszek	Chef Instructor	Maya Brown	Chef Instructor
Cesar Herrera	Chef Instructor	McKenzie Dokter	Chef Instructor
Christopher Diehl	Chef Instructor	Morissa Engles	Chef Instructor
Clara Hernandez	Chef Instructor	Nicholas Amato	Chef Instructor
Dan Bearss	Chef Instructor	Nick Howard	Chef Instructor
Darren Zesch	Chef Instructor	Patrick Guerra	Chef Instructor
Douglas Alley	Chef Instructor	Patrick Jones	Chef Instructor
Eric Jenkins	Chef Instructor	Paige Haringa	Chef Instructor
Heidi Haller	Chef Instructor	Rachel Rancourt-Hobbs	Chef Instructor
Jackie Abril-Carlisle	Chef Instructor	Rich Harvey	Chef Instructor
JD Forde	Chef Instructor	Sarah Hinderliter	Chef Instructor
Jeffrey Chapman	Chef Instructor	Scott Cohen	Chef Instructor
Jennifer Kempin	Chef Instructor	Scott Shoyer	Chef Instructor
Jerry Osuna	Chef Instructor	Shelly Travers Smith	Chef Instructor
Jordan Brown	Chef Instructor	Sofia Forde	Chef Instructor
Jose Matos	Chef Instructor	Shontia Rivers	Chef Instructor
Joseph Celmer	Chef Instructor	Steve Sabatino	Chef Instructor
Joseph Domina	Chef Instructor	Suzanne Lasagna	Chef Instructor
Kareen Linton	Chef Instructor		
Karla Lomeli	Chef Instructor		
Kathleen Frings	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
Megan Irvine	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

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
Brandon Busch	CEO	Lift Chocolate, Inc.
Jeffrey Lammer	Executive Sous Chef	Edible Beats Restaurant Group
Pierson Schields	Executive Sous Chef	St. Regis Deer Valley
Rich Beyers	Executive Chef	St. Julien Hotel and Spa
Chris Royster	Executive Chef	Flagstaff House Restaurant
Steven Moody	Executive Chef	Boulder Country Club
Justin Miller	Executive Chef	The Broadmoor
Shane Witters-Hicks	Escoffier Alumni	The Soulful Chef
Ruben Garcia	Director of Culinary Operations	Cherry Hills Country Club
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

Residential Programs		
Block/Quarter Start	Block End	Quarter End
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

Distance Learning Programs		
Block/Quarter Start	Block End	Quarter End
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- New Year'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-New Year'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	11:00PM

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	02/11/2027	02/11/2027

2026 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
01/05/2026	08/12/2026	08/12/2026	11/04/2026	03/24/2027	03/24/2027
02/16/2026	09/24/2026	09/24/2026	12/18/2026	05/12/2027	05/12/2027
04/06/2026	11/04/2026	11/04/2026	02/11/2027	06/25/2027	06/25/2027
05/18/2026	12/18/2026	12/18/2026	03/24/2027	08/12/2027	08/12/2027
07/06/2026	02/11/2027	02/11/2027	05/12/2027	09/23/2027	09/23/2027
08/17/2026	03/24/2027	03/24/2027	06/25/2027	11/03/2027	11/03/2027
09/28/2026	05/12/2027	05/12/2027	08/12/2027	12/17/2027	12/17/2027
11/09/2026	06/25/2027	06/25/2027	09/23/2027	02/10/2028	02/10/2028

*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

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

2026 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
01/07/2026	03/30/2027	03/30/2027	03/30/2027	03/30/2027	03/30/2027
02/18/2026	05/18/2027	05/18/2027	05/18/2027	05/18/2027	05/18/2027
04/08/2026	06/29/2027	06/29/2027	06/29/2027	06/29/2027	06/29/2027
05/20/2026	08/17/2027	08/17/2027	08/17/2027	08/17/2027	08/17/2027
07/08/2026	09/28/2027	09/28/2027	09/28/2027	09/28/2027	09/28/2027
08/19/2026	11/09/2027	11/09/2027	11/09/2027	11/09/2027	11/09/2027

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
01/07/2026	03/30/2027	03/30/2027	03/30/2027	09/28/2027	09/28/2027	09/28/2027
02/18/2026	05/18/2027	05/18/2027	05/18/2027	11/09/2027	11/09/2027	11/09/2027
04/08/2026	06/29/2027	06/29/2027	06/29/2027	12/21/2027	12/21/2027	12/21/2027
05/20/2026	08/17/2027	08/17/2027	08/17/2027	02/15/2028	02/15/2028	02/15/2028
07/08/2026	09/28/2027	09/28/2027	09/28/2027	03/28/2028	03/28/2028	03/28/2028
08/19/2026	11/09/2027	11/09/2027	11/09/2027	05/16/2028	05/16/2028	05/16/2028

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

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)
Associate of Occupational Studies Program in Culinary Arts (90 Quarter Credits; 1340 Clock Hours; 60 Weeks)	\$38,340.00	\$225.00	\$350.00	\$200.00	\$250.00	\$39,365.00
Associate of Occupational Studies Program in Baking and Pastry (90 Quarter Credits; 1340 Clock Hours; 60 Weeks)	\$38,340.00	\$225.00	\$350.00	\$200.00	\$250.00	\$39,365.00
Diploma Program in Culinary Arts (44 Quarter Credits; 760 Clock Hours; 30 Weeks)	\$18,744.00	\$225.00	\$350.00	N/A	\$250.00	\$19,569.00
Diploma Program in Pastry Arts (44 Quarter Credits; 760 Clock Hours; 30 Weeks)	\$18,744.00	\$225.00	\$350.00	N/A	\$250.00	\$19,569.00
Diploma Program in Plant-Based Cuisine (59 Quarter Credits; 880 Clock Hours; 42 Weeks)	\$25,134.00	\$225.00	\$350.00	N/A	\$250.00	\$25,959.00

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

* 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-ALONECOURSES

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)

Effective May 19, 2025: CE101 Student Success Essentials is exempt from Retake Fees

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.*

Effective May 21, 2025: *CE101 Student Success Essentials is exempt from Retake Fees*

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 th Ed. Wiley, 2018 ISBN: 9781119399650	\$200	✓			✓	
Gisslen Professional Baking with Recipe Cards; 7 th Ed. Wiley, 2016. ISBN: 9781119744955	\$200		✓			✓
Dopson, L. Food & Beverage Cost Control, 6 th Ed. Wiley, 2015. ISBN: 9781119524748	\$70				✓	✓
State Food Safety Food Manager Certification www.statefoodsafety.com	\$100	✓	✓	✓	✓	✓
Zacharakis, Bygrave, & Corbett. Entrepreneurship, 4 th 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 rd Ed. Wiley, 2012. ISBN: 9780470411957	\$32			✓	✓	✓
America's Test Kitchen The Complete Plant-Based Cookbook, 1 st 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 at time of publication, Page 8:

The address for the American Culinary Federation (ACF) is revised to read 6816 Southpoint Pkwy Ste 400, Jacksonville, FL 32216

Effective July 2, 2025, Page 13:

The first paragraph of the Distance Learning Program Trial Period is replaced with the following:

The first three weeks of each course taken in a student’s first session constitute the trial period for any distance learning programs. After signing an Enrollment Agreement and up through the first three weeks of the distance education program, a student is considered to be conditionally enrolled. Students will be eligible to become unconditionally enrolled and matriculate to active status with the institution after meeting academic progress requirements in all registered courses during the first three weeks of classes. Academic progress requirements include earning a grade of 60% or better in each registered course by the end of the trial period. The institutional attendance policy remains in effect throughout the trial period and any student that violates the attendance policy during the trial period will be canceled.

Effective at time of publication, Page 16:

The following paragraph is removed from the Policy on Credit Hour:

The institution is using the federal financial aid clock to credit hour conversion of 25 hours: For example, 1 quarter credit for the Pastry Arts Diploma Program as prescribed in the formula in 34 CFR Section 668.8(l)(1). The Professional Pastry Diploma Program uses a federal financial aid clock to credit hour conversion of 20 hours: 1 quarter credit as allowed by the formula articulated in 34 CFR Section 668.8(l)(2) due to the additional work required outside of the class. The following programs fall under the exception defined in 34 CFR Section 668.8(k)(1) and (2) and therefore do not use the federal financial aid clock to credit hour conversion: Culinary Arts Associate of Occupational Studies Program, Culinary Arts Diploma Program, Professional Culinary Arts Diploma Program, and the Culinary Arts and Operations Diploma Program.

Effective at time of publication, Page 21:

The following SAP table is added:

Residential Culinary Arts Diploma and Pastry Arts Diploma		
Evaluation Period	Required Minimum CGPA	Required Rate of Progress
First 12 weeks	1.50	60%
Second 12 Weeks	1.70	66.67%

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:

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

*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:

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

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:

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

*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:

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

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
CU101	Culinary Foundations I	75	70	0	145	11
CE129	Foodservice Management	40	0	0	40	4
CU122	Culinary Arts and Patisserie	45	100	0	145	9
CE187	Menu Design	30	0	0	30	3
CU132	World Cuisines	45	100	0	145	9
CE167	Purchasing and Cost Control	30	0	0	30	3
CU222	Farm to Table Kitchen	35	110	0	145	9
CE160	Culinary Entrepreneurship	50	0	0	50	5
CU292	Culinary Industry Externship I	10	0	150	160	6
	Total	360	380	150	890	59

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