

# **Auguste Escoffier School of Culinary Arts**

## **Addendum** *to the*

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

### *Volume 33*

**Revised: December 8, 2025**

## KEY ADMINISTRATIVE STAFF AND FACULTY

KEY ADMINISTRATIVE STAFF	
Name	Title
Chef Kirk Bachmann	Campus President-Provost
Adam Forest	Vice President of Campus Operations (Residential)
Chef Eduardo Suárez	Academic Operations Manager (Distance Learning)
Chef Gregory Bonath	Academic Operations Manager- New Students (Distance Learning)
Joanna LaCorte	Vice President of Admissions (Distance Learning)
Shelby Krammer	Director of Financial Aid (Residential)
Jane Jepson	Senior Director of Career Services (Distance Learning)
Kate Sweasy	Director of Career Services (Residential)
Marilyn Long	Senior Director of Student Experience
Antonio Moran	Student Success Coach (Residential)
Edy Cooper	Senior Registrar (Distance Learning)
Yahana Tegegne	Registrar (Residential)
Dierdre Kelleher	ADA Coordinator/Disabilities Services Coordinator
Kayla Rodriguez	Business Office Manager
Lauren Richardson	Title IV Coordinator

FACULTY-RESIDENTIAL PROGRAMS	
Dan Widmann	Department Chair- Pastry
Susan Yurish	Department Chair-General Education
Angela Heinz	Chef Instructor (Culinary Arts & Plant-Based Cuisine)
Alexander Porter	Chef Instructor (Culinary Arts)
Antonio Moran	Instructor (General Education)
Beau Brown	Adjunct Chef Instructor (Culinary Arts)
Chris Scalia	Chef Instructor (Culinary Arts & Plant-Based Cuisine)
Craig Levinsky	Chef Instructor (General Education)
David Irons	Adjunct Instructor (General Education)
Eugene Kwak	Chef Instructor (Culinary Arts & Plant-Based Cuisine)
Jesper Jonsson	Chef Instructor (Culinary Arts & Plant-Based Cuisine)
John Percarpio	Chef Instructor (Culinary Arts & Plant-Based Cuisine)
Kat Marris	Adjunct Chef Instructor (General Education)
Kristyn Granahan	Adjunct Chef Instructor (Culinary Arts)
Megan Irvine	Chef Instructor (Pastry Arts)
Sarah Jardine	Chef Instructor (Pastry Arts)
Suzanne Prendergast	Adjunct Chef Instructor (Culinary Arts)

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

FACULTY-INTERACTIVE DISTANCE LEARNING			
PASTRY ARTS			
PROFESSIONAL PASTRY ARTS			
Anne Tutuska	Lead Chef Instructor	Juliet Makuch	Chef Instructor
NaDean Johnson	Lead Chef Instructor	Kristina Koll	Chef Instructor
Anastasia Malone	Chef Instructor	Lyndsay Orton	Chef Instructor
Anjali Wynkoop	Chef Instructor	Mary Catherine Woods	Chef Instructor
Bethany Shroeder	Chef Instructor	Matt Lewis	Chef Instructor
Cheryl Hebert	Chef Instructor	Matt Shaw	Chef Instructor
Colette Christian	Chef Instructor	Maurietta Amos	Chef Instructor
Dawn DeStefano	Chef Instructor	Megan Henke	Chef Instructor
Dan Tabor	Chef Instructor	Megan Irvine	Chef Instructor
Emily Wirtz	Chef Instructor	Paul Rocque	Chef Instructor
Erin Kanagy-Loux	Chef Instructor	Paula Carney	Chef Instructor
Gena Lora	Chef Instructor	Rachel Cuzzone	Chef Instructor
Jennifer McClintock	Chef Instructor	Ryan Hodros	Chef Instructor
Jacqueline Bruton	Chef Instructor	Sinead Chardon	Chef Instructor
John Oechsner	Chef Instructor	Stefanie Bishop	Chef Instructor
Julie Clark	Chef Instructor	Tracy DeWitt	Chef Instructor
Kimberly Daunis Pierce	Chef Instructor	Susie Wolak	Chef Instructor
Julie Cohen	Chef Instructor		

FACULTY-INTERACTIVE DISTANCE LEARNING			
FOOD ENTREPRENEURSHIP			
HOSPITALITY AND RESTAURANT OPERATIONS MANAGEMENT			
Adele Ledet	Chef Instructor	Kelly Brown	Chef Instructor
Angela Komis	Chef Instructor	Kevin Kincaid	Chef Instructor
Aubrey Shaw-Petrelli	Chef Instructor	Kevin Quinn	Chef Instructor
Cesar Herrera	Chef Instructor	Kristina Koll	Chef Instructor
Christopher Diehl	Chef Instructor	Kirk Faulkner	Chef Instructor
Clara Hernandez	Chef Instructor	Krystal Dandie	Chef Instructor
Clinton Kifolo	Chef Instructor	Loretta Grant	Chef Instructor
Craig Levinsky	Chef Instructor	Lynae Gurnsey	Chef Instructor
Daniel Bearrs	Chef Instructor	Luke Schaffer	Chef Instructor
David Cooper	Chef Instructor	Maria Berger	Chef Instructor
Dawn DeSefano	Chef Instructor	Maurietta Amos	Chef Instructor
Douglas Aliley	Chef Instructor	Matt Kuerbis	Chef Instructor
Greg Strickland	Chef Instructor	Matthew Fairfield	Chef Instructor
Heidi Haller	Chef Instructor	Maya Brown	Chef Instructor
Jackie Abril-Carlile	Chef Instructor	Morissa Engles	Chef Instructor
Jacqueline Bruton	Chef Instructor	Patrick Guerra	Chef Instructor
Jeffrey Chapman	Chef Instructor	Patrick Jones	Chef Instructor
Jey Kempin	Chef Instructor	Paula Carney	Chef Instructor
Jerry Osuna	Chef Instructor	Ryan Hodros	Chef Instructor
John Forde	Chef Instructor	Sarah Hinderliter	Chef Instructor
Joseph Celmer	Chef Instructor	Scott Cohen	Chef Instructor
Jose Matos	Chef Instructor	Scott Shoyer	Chef Instructor
Jon Oechsner	Chef Instructor	Shontia Rivers	Chef Instructor
Juliet Makuch	Chef Instructor	Sofia Forde	Chef Instructor
Kareen Linton	Chef Instructor	Stefanie Bishop	Chef Instructor
Karla Lomeli	Chef Instructor	Steve Sabatino	Chef Instructor
Kathleen Frings	Chef Instructor	Terence Reynolds	Chef Instructor
Kathryn Diehl	Chef Instructor	Tracy DeWitt	Chef Instructor

FACULTY-GENERAL EDUCATION INSTRUCTORS	
Ashley Godfrey	Adjunct Instructor
Liz Mattheisen-Jones	Instructor
Kathryn Diehl	Adjunct Instructor
EXTERNSHIP INSTRUCTORS	
Ashley Chen	Externship Chef Instructor
Clinton Kifolo	Externship Chef Instructor
Loretta Grant	Externship Chef Instructor

TUTORS	
Samantha Mendez	Lead Tutor
Laura Bennett	Academic Tutor
Stacie Christian	Academic Tutor
Robert Gregory	Academic Tutor
Judy Wolf	Academic Tutor
Morgan Wujkowski	Academic Tutor

## 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**

<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- 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 25, 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.



<b>2026 STUDENT HOLIDAY &amp; BREAK SCHEDULE*</b>	
Holiday-New Year's Day**	January1, 2026
Holiday -Martin Luther King Jr. Day **	January19, 2026
No Classes (Faculty In-Service) – Residential	February13, 2026
No Classes (Faculty In-Service) - Residential	March26 -March27, 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 **	May25, 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.

<b>PROGRAM SESSIONS/HOURS</b>		
<b>RESIDENTIAL PROGRAMS</b>		
<b>Session</b>	<b>Start Time</b>	<b>End Time</b>
Morning(AM1)	6:00 AM	11:30 AM
Mid-Morning(AM2)	10:00 AM	3:30 PM
Afternoon (AFT)	2:00 PM	7:30 PM
Evening(PM)	6:00 PM	11:30 PM

**2025 PROGRAM CALENDAR- RESIDENTIAL \***

RESIDENTIAL PROGRAMS Anticipated Completion Dates:					
Diploma				Associate of Occupational Studies	
StartDate	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 Dates:					
Diploma				Associate of Occupational Studies	
StartDate	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

\*While AESCA offers several start dates throughout the year, as listed in the tables above, all programs may not be offered on all listed start dates.

**2025 PROGRAM CALENDAR -DISTANCE LEARNING \***

<b>DISTANCE LEARNING PROGRAMS</b> <b>Anticipated Completion Dates</b> <b>Diploma Programs</b>					
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

<b>DISTANCE LEARNING PROGRAMS</b> <b>Anticipated Completion Dates</b> <b>Associate of Occupational Studies Programs</b>						
Start Date	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

\*While AESCA offers several start dates throughout the year, as listed in the tables above, all programs may not be offered on all listed start dates.

**2026 PROGRAM CALENDAR-DISTANCE LEARNING \***

<b>DISTANCE LEARNING PROGRAMS</b> <b>Anticipated Completion Dates</b> <b>Diploma Programs</b>					
Start Date	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

<b>DISTANCE LEARNING PROGRAMS</b> <b>Anticipated Completion Dates</b> <b>Associate of Occupational Studies Programs</b>						
Start Date	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

\*While AESCA offers several start dates throughout the year, as listed in the tables above, all programs may not be offered on all listed start dates.

**TUITION AND FEES SCHEDULE**

**RESIDENTIAL PROGRAMS**

***Effective Through February 16, 2026***

Program	Tuition	Uniforms (non-refundable)  **See details below	Toolkit†  1 each	Coursepacks (non-refundable)	Technology Fee (optional) (non-refundable)	<b>Total Cost of Program</b> (includes optional Tech Fee)
<b>Associate of Occupational Studies Program in Culinary Arts</b> (90Quarter 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> (90Quarter 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> (44Quarter 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> (44Quarter 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> (59Quarter 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.

International students enrolled by February 16, 2026, are locked into current tuition rates for the April, May, and June 2026 start dates.

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

† Unopened toolkits are non-refundable after 90 days of receipt of shipment

## RESIDENTIAL PROGRAMS

*Effective February 17, 2026 forward*

Program	Tuition	Uniforms (non-refundable)  **See details below	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)	\$39,510.00	\$225.00	\$350.00	\$200.00	\$250.00	<b>\$40,535.00</b>
<b>Associate of Occupational Studies Program in Baking and Pastry</b> (90 Quarter Credits; 1340 Clock Hours; 60 Weeks)	\$39,510.00	\$225.00	\$350.00	\$200.00	\$250.00	<b>\$40,535.00</b>
<b>Diploma Program in Culinary Arts</b> (44 Quarter Credits; 760 Clock Hours; 30 Weeks)	\$19,316.00	\$225.00	\$350.00	N/A	\$250.00	<b>\$20,141.00</b>
<b>Diploma Program in Pastry Arts</b> (44 Quarter Credits; 760 Clock Hours; 30 Weeks)	\$19,316.00	\$225.00	\$350.00	N/A	\$250.00	<b>\$20,141.00</b>
<b>Diploma Program in Plant- Based Cuisine</b> (59 Quarter Credits; 880 Clock Hours; 42 Weeks)	\$25,901.00	\$225.00	\$350.00	N/A	\$250.00	<b>\$26,726.00</b>

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

International students enrolled by February 16, 2026, are locked into current tuition rates for the April, May, and June 2026 start dates.

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

† Unopened toolkits are non-refundable after 90 days of receipt of shipment

<b>DISTANCE EDUCATION PROGRAMS*</b>					
<b>Effective Through February 16, 2026</b>					
<b>Program</b>	<b>Tuition</b>	<b>Uniform (Non-Refundable)  1 each</b>	<b>Toolkit†  1 each</b>	<b>Technology Fee ** (optional) (non-refundable)</b>	<b>Total Cost of Program (includes optional tech Fee)</b>
<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. International students enrolled by February 16, 2026 are locked into current tuition rates for the April, May, and June 2026 starts.

† Unopened toolkits are non-refundable after 90 days of receipt of shipment

<b>DISTANCE EDUCATION PROGRAMS*</b>					
<i><b>Effective for April 2026 Start and forward</b></i>					
<b>Program</b>	<b>Tuition</b>	<b>Uniform (Non-Refundable)  1 each</b>	<b>Toolkit†  1 each</b>	<b>Technology Fee ** (optional) non-refundable</b>	<b>Total Cost of Program (includes optional tech Fee)</b>
<b>Associate of Occupational Studies Program in Culinary Arts</b> (90 Quarter Credits; 1340 Clock Hours; 60 Weeks)	\$35,550.00	\$75.00	\$350.00	\$250.00	<b>\$36,225.00</b>
<b>Associate of Occupational Studies in Food Entrepreneurship</b> (90 Quarter Credits; 1260 Clock Hours; 84 Weeks)	\$35,550.00	\$75.00	\$350.00	\$250.00	<b>\$36,225.00</b>
<b>Associate of Occupational Studies in Baking and Pastry</b> (90 Quarter Credits; 1340 Clock Hours; 60 Weeks)	\$32,760.00	\$75.00	\$350.00	\$250.00	<b>\$33,435.00</b>
<b>Associate of Occupational Studies in Hospitality and Restaurant Operations Management</b> (90 Quarter Credits; 1020 Clock Hours; 60 Weeks)	\$35,550.00	\$50.00	N/A	\$250.00	<b>\$35,850.00</b>
<b>Associate of Occupational Studies in Holistic Nutrition and Wellness</b> (90 Quarter Credits; 1230 Clock Hours; 84 Weeks)	\$35,550.00	\$75.00	\$350.00	\$250.00	<b>\$36,225.00</b>
<b>Associate of Occupational Studies in Plant-Based Culinary Arts</b> (90 Quarter Credits; 1290 Clock Hours; 84 Weeks)	\$35,550.00	\$75.00	\$350.00	\$250.00	<b>\$36,225.00</b>
<b>Diploma in Culinary Arts and Operations</b> (59 Quarter Credits; 890 Clock Hours; 60 Weeks/78 Weeks)	\$23,305.00	\$75.00	\$350.00	\$250.00	<b>\$23,980.00</b>
<b>Diploma in Food Entrepreneurship</b> (59 Quarter Credits; 850 Clock Hours; 60 Weeks)	\$23,305.00	\$75.00	\$350.00	\$250.00	<b>\$23,980.00</b>
<b>Diploma in Professional Pastry Arts</b> (59 Quarter Credits; 910 Clock Hours; 60 Weeks)	\$21,476.00	\$75.00	\$350.00	\$250.00	<b>\$22,151.00</b>
<b>Diploma in Holistic Nutrition and Wellness</b> (59 Quarter Credits; 820 Clock Hours; 60 Weeks)	\$23,305.00	\$75.00	\$350.00	\$250.00	<b>\$23,980.00</b>
<b>Diploma in Plant-Based Culinary Arts</b> (59 Quarter Credits; 880 Clock Hours; 60 Weeks)	\$23,305.00	\$75.00	\$350.00	\$250.00	<b>\$23,980.00</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. International students enrolled by February 16, 2026 are locked into current tuition rates for the April, May, and June 2026 starts.

† Unopened toolkits are non-refundable after 90 days of receipt of shipment



## 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)

**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 <sup>th</sup> Ed. Wiley, 2018 ISBN: 9781119399650	\$200	✓			✓	
Gisslen Professional Baking ; 7 <sup>th</sup> Ed. Wiley, 2016. ISBN: 9781119195320	\$200		✓			✓
Dopson, L. Food & Beverage Cost Control, 6 <sup>th</sup> Ed. Wiley, 2015. ISBN: 9781119524748	\$70				✓	✓
State Food Safety Food Manager Certification www.statefoodsafety.com	\$100	✓	✓	✓	✓	✓
Zacharakis, Bygrave, & Corbett. Entrepreneurship, 4 <sup>th</sup> Ed. Wiley. 2016. ISBN: 9781119563099	\$55			✓	✓	✓
Sharma & Barasi. Nutrition at a Glance, 2nd Ed. Wiley, 2015. ISBN: 9781118661017	\$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 April 1, 2025, Page 26:**

The version of the Associate of Occupational Studies in Culinary Arts curriculum shown below has been updated and replaced with the version found in the catalog on page 26:

COURSE NUMBER—COURSE	CLOCK HOURS				QUARTER CREDIT HOURS
	CLASSROOM (LECTURE)	KITCHEN (LAB)	EXTERNSHIP	TOTAL	
CE135 – Restaurant Operations	100	0	0	100	10
CU101 – Culinary Foundations	75	70	0	145	11
GE110 – Business and Professional Communications	50	0	0	50	5
GE140 – World History and Culture from the Culinary Perspective	50	0	0	50	5
CU122 – Culinary Arts and Patisserie	45	100	0	145	9
GE130 – Foodservice Math & Accounting	50	0	0	50	5
GE120 – Technical Writing for the Hospitality Industry	50	0	0	50	5
CU132 – World Cuisines	45	100	0	145	9
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
<b>PROGRAM TOTALS</b>	<b>618</b>	<b>380</b>	<b>342</b>	<b>1340</b>	<b>90</b>

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

**Effective April 1, 2025, Page 27:**

The version of the Diploma in Culinary Arts curriculum shown below has been updated and replaced with the version found in the catalog on page 27:

COURSE NUMBER—COURSE	CLOCK HOURS				QUARTER CREDIT HOURS
	CLASSROOM (LECTURE)	KITCHEN (LAB)	EXTERNSHIP	TOTAL	
CU101 – Culinary Foundations	75	70	0	145	11
CU122 – Culinary Arts and Patisserie	45	100	0	145	9
CU132 – World Cuisines	45	100	0	145	9
CU220 – Farm to Table® Experience	35	110	0	145	9
CU290 – Culinary Industry Externship I	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 32:**

The version of the Associate of Occupational Studies in Culinary Arts curriculum shown below has been updated and replaced with the version found in the catalog on page 32:

COURSE NUMBER—COURSE	CLOCK HOURS				QUARTER CREDIT HOURS
	CLASSROOM (LECTURE)	KITCHEN (LAB)	EXTERNSHIP	TOTAL	
<b>CU101</b> – Culinary Foundations	75	70	0	145	11
<b>CE135</b> – Restaurant Operations	100	0	0	100	10
<b>GE110</b> – Business and Professional Communications	50	0	0	50	5
<b>GE140</b> – World History and Culture from the Culinary Perspective	50	0	0	50	5
<b>CU122</b> – Culinary Arts and Patisserie	45	100	0	145	9
<b>GE130</b> – Foodservice Math & Accounting	50	0	0	50	5
<b>GE120</b> – Technical Writing for the Hospitality Industry	50	0	0	50	5
<b>CU132</b> – World Cuisines	45	100	0	145	9
<b>GE150</b> – The Science of Nutrition	50	0	0	50	5
<b>CE160</b> – Culinary Entrepreneurship	50	0	0	50	5
<b>CU220</b> –Farm to Table* Experience	35	110	0	145	9
<b>CU290</b> – Culinary Industry Externship I	9	0	171	180	6
<b>CU295</b> – Culinary Industry Externship II	9	0	171	180	6
<b>PROGRAM TOTALS</b>	<b>618</b>	<b>380</b>	<b>342</b>	<b>1340</b>	<b>90</b>

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

**Effective April 1, 2025, Page 39:**

The version of the Diploma in Culinary Arts and Operations curriculum shown below has been updated and replaced with the version found in the catalog on page 39:

CODE	COURSE TITLE	CLOCK HOURS				QUARTER CREDIT HOURS
		CLASSROOM (LECTURE)	KITCHEN (LAB)	EXTERNSHIP	TOTAL	
<b>CU101</b>	Culinary Foundations	75	70	0	145	11
<b>CU122</b>	Culinary Arts and Patisserie	45	100	0	145	9
<b>CE129</b>	Foodservice Management	40	0	0	40	4
<b>CU132</b>	World Cuisines	45	100	0	145	9
<b>CU187</b>	Menu Design and Management	30	0	0	30	3
<b>CU222</b>	Farm to Table Kitchen	35	110	0	145	9
<b>CE167</b>	Purchasing and Cost Control	30	0	0	30	3
<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>

**Effective Date January 1, 2026, Page 64:**

**The Student Grievance Procedure is revised to include:**

*Only those complaints resulting from distance education courses, activities, and operations provided by SARA-participating institutions to students in other SARA states come under the coverage of SARA.*

**Effective December 15, 2025, Page 15:**

**The Transfer/Proficiency Credits Policy is revised to read:**

Transferred coursework must have been taken within the last ten (10) years.

1. Exceptions must be approved by the President/Provost, Vice President of Academic Affairs, or Director of Academic Strategy and Innovation.
2. Joint Services Transcripts are exempt from the 10-year rule.