



CULINARY ARTS & PASTRY ARTS

Auguste Escoffier School of Culinary Arts SUPPLEMENT to the STUDENT CATALOG

2017-2018

Revised: *September 1, 2017*

For use with Student Catalog: Volume 23 (Created 1/99 Revised 9/1/17)

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Current schedules, hours of operation, tuition, fees, listing of key staff and faculty,
and the Advisory Committee members are contained in this *Supplement to the Student Catalog*.



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

TABLE OF CONTENTS

FACULTY AND STAFF	3
ADVISORY BOARD.....	11
PROGRAM SCHEDULES 2017-2018	12
CULINARY ARTS (DIPLOMA PROGRAM)	12
CULINARY ARTS (ASSOCIATE OF APPLIED SCIENCE DEGREE PROGRAM)	13
PASTRY ARTS (DIPLOMA PROGRAM)	14
PASTRY ARTS (ASSOCIATE OF APPLIED SCIENCE DEGREE PROGRAM).....	14
PROGRAMSESSIONS/HOURS.....	15
PROGRAM INFORMATION.....	16
CULINARY ARTS (DIPLOMA PROGRAM)	16
CULINARY ARTS (ASSOCIATE OF APPLIED SCIENCE DEGREE PROGRAM)	16
PASTRY ARTS (DIPLOMA PROGRAM)	17
PASTRY ARTS (ASSOCIATE OF APPLIED SCIENCE DEGREE PROGRAM).....	17
FEES	18
2017-2018 ACADEMIC CALENDAR.....	19
2017-2019 Academic Period Schedule	19
2017-2018 Campus Break Schedule	21
TRUE AND CORRECT STATEMENT	22

FACULTY AND STAFF

Marcus McMellon

Campus President

AESCA Campus President Since:

2014

Years in Industry:

15

Education:

B.B.A., Accounting, The University of Texas – Austin, TX

Professional Background:

Chief Financial Officer, Education Futures Group, LLC. – Dallas, TX

Campus 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 – Career Colleges and Schools of Texas

Chef Robyn McArthur

Executive Chef

AESCA Executive Chef Since: 2013

Years in Industry

25

Education:

B.A., University of Arkansas – Little Rock, AR

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

Certificate in Patisserie, Lenotre – Plaisir, France

Professional Background

Owner/Chef, Caraway Café – Savannah, GA

Executive Chef, 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

Farm and Ranch Freedom Alliance (FARFA)

Family, Career and Community Leaders of America (FCCLA)

Heifer International

Chef Tammie Barnhill

Lead Chef Instructor (Pastry)

AESCA Instructor Since: 2011

Years in Industry:

27

Education:

Professional Culinary Arts Diploma, Auguste Escoffier School of Culinary Arts

Professional Background:

Owner, Cake Artistry, established in 2002 – Midland, TX Pastry Chef,
Jaspers Restaurant – Austin, TX

Chef John Hummel

Lead Chef Instructor (Culinary)

AESCA Instructor Since: 2013

Years in Industry:

21

Education

B.A., Management & Human Relations, Mid-America Nazarene University – Olathe, KS M.A.,
Theology, Christian Bible College & Seminary – Independence, MO

Professional Background,

Executive Chef/Food Service Manager, Resort Lifestyle Communities – Kansas City, MO Executive
Chef, North Kansas City Hospital – North Kansas City, MO
Executive Chef, The University Club – Kansas City, MO
Executive Chef, The Brass Heron at Wexford Place – Kansas City, MO

Chef Stephen J. Rafferty, CEC

Lead Chef Instructor (Culinary)

AESCA Instructor Since: 2002

Years in Industry:

35

Education:

A.O.S., Culinary Arts, The Culinary Institute of America – Hyde Park, NY

Professional Background:

Owner/Catering Chef, Yellow Submarine Foods – Austin, TX R & 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 Gary Ackerman
Chef Instructor (Culinary)

AESCA Instructor Since: 2015

Years in Industry:
30

Education:
Certificate in Online Culinary Arts Fundamentals, Auguste Escoffier School of Culinary Arts – Boulder, CO

Professional Background:
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

Chef Cara Anam
Chef Instructor (Pastry)

AESCA Instructor Since: 2017

Years in Industry:
28

Education:
A.A.S., 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

Member:
American Culinary Federation

Chef Eric Black
Chef Instructor (Culinary)

AESCA Instructor Since: 2014

Years in Industry:
25

Education:
A.O.S., Culinary Arts, The Culinary Institute of America – Hyde Park, NY

Professional Background:
Corporate Chef, Cru, a Food & Wine Bar – Dallas, TX
Sous Chef, Craft Restaurant – Dallas, TX
Chef, The Oakroom at the Seelbach Hotel – Louisville, KY

Chef Clif Dickerson, CEC

Chef Instructor (Culinary)

AESCA Instructor Since:

2016

Years in Industry:

22

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 Pablo Guerrero, CEC

Chef Instructor (Culinary)

AESCA Instructor Since:

2008

Years in Industry:

30

Education:

B.S., Hotel Administration, Escuela Mexicana De Turismo – Mexico City, Mexico
Cooking Program, Escuela Superior de Hosteleria y Turismo – Madrid, Spain

Professional Background:

Private Chef & Caterer – Austin, TX
Culinary School Director, Colegio Nacional Galapagos – Galapagos, Ecuador
General Manager, Finch Bay Eco-Hotel – Galapagos, Ecuador
Executive Chef, Angermeyer Point Restaurant – Galapagos, Ecuador
Cruise Director, Isabella II Cruise Ship – Galapagos, Ecuador
Author, *Manual Practico de Cocina* (culinary text)

Member:

American Culinary Federation
Disciples d'Escoffier International
Ecuador Chef Association
Culinary Academy of the Americas
WACS - Pan-American Forum of Professional Culinary Associations
The Wine Guild of the United States

Chef Miguel Olmedo
Chef Instructor (Culinary)

AESCA Instructor Since:
2016

Years in Industry:
33

Education:
A.O.S., Culinary Arts, The Culinary Institute of America – Hyde Park, NY

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, CWPC, FMP
Chef Instructor (Pastry)

AESCA Instructor Since: 2014

Years in Industry:
19

Education:
A.A.S., Food/Beverage Management, Le Chef – Austin, TX

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:
American Culinary Federation

Chef Uyen Pham, CEC
Chef Instructor (Culinary)

AESCA Instructor Since: 2011

Years in Industry: 25

Education:

A.O.S., Culinary Arts, Culinary Institute of America -- Hyde Park, NY

Professional Background:

Guest Instructor, Whole Foods Market & Central Market – Austin, TX

Executive Chef/Owner, Dumpling Dojo – Seattle, WA

Personal & Private Chef – New York, NY & Seattle, WA

Captain/Bartender, Avoce Restaurant, Gotham Bar & Grill, Union Square Café, Gilt Restaurant, Annisa Restaurant – New York, NY

Member:

American Culinary Federation

Disciples d' Escoffier International

Slow Food USA

Women Chefs & Restaurateurs (WCR)

Chef Greg Ritter

Chef Instructor (Culinary)

AESCA Instructor Since: 2016

Years in Industry:

22

Education:

A.O.S., California Culinary Academy - San Francisco, CA

Professional Background:

Kitchen Manager, Hayes Street Grill, San Francisco, CA

Chef de Tournant, Postrio, San Francisco, CA

Event Chef, Now We're Cooking Catering, San Francisco, CA

Member:

Member Food Management Professionals

Chef Pavla Van Bibber
Chef Instructor (Pastry)

AESCA Instructor Since:
2011

Years in Industry:
27

Education:
High School Diploma
French Pastry School Advanced Classes – Austin, TX Advanced
Pastry Class with Chef Jacquy Pfeiffer – Austin, TX

Professional Background:
Pastry Chef, Westwood Country Club – Austin, TX
Pastry Chef, Lakeway Inn & Conference Center – Austin, TX Pastry
Chef, Aramark at University of Texas – Austin – Austin, TX
Pastry Chef, Dolazal Bakery – Zlinn, Czech Republic

Ann Derrick
Director of Career Services

Education:
B.B.A., Office Management, Texas A & M University, Commerce, TX

Professional Background:
Associate Director of Career Services, DeVry University – Austin TX
Senior Lender Consultant, Texas Guaranteed Student Loan Corporation – Round Rock, TX Education
Liaison/Advising Specialist, Austin Community College – Austin, TX

David R. Norris
Director of Admissions

Education
B.B.A., Management - American InterContinental University, Hoffman Estates, IL
M.B.A., Management - American InterContinental University, Hoffman Estates, IL
M.B.A., Accounting and Finance - American InterContinental University, Hoffman Estates, IL

Vice President of Admissions, Career Education Corporation – Los Angeles, CA
Campus Director of Admissions, Career Education Corporation – Chicago, IL
Campus Director of Admissions, Colorado Technical University – Hoffman Estates, IL
Senior Admissions Advisor, Colorado Technical University – Hoffman Estates, IL

Amy Pattelli

Registrar/Compliance Manager

Education:

B.S., Economics – Northern Illinois University, DeKalb, IL

Professional Background:

Director of Strategic Sourcing – Academic Supplies, Career Education Corporation – Hoffman Estates, IL
Vice President of Operations – Words of Wisdom, Career Education Corporation – Hoffman Estates, IL
Senior Director of Operations – Words of Wisdom, Career Education Corporation – Hoffman Estates, IL
Director of Procurement – Online Division, Career Education Corporation – Hoffman Estates, IL
Adjunct Instructor, Oakton Community College – Des Plaines, IL

Mary Reardon

Director of Business Operations

Education

B.B.A., Business Administration – University of Texas - Austin, TX

Professional Background

Business Operations Manager, Sanford Brown College – Austin, TX
Finance Manager, Le Cordon Bleu College of Culinary Arts – Austin, TX

Christian Rodriguez

Associate Director of Admissions

Education

Executive M.B.A., Business Administration – Colorado Technical University, Colorado Springs, CO

Professional Background

Senior Admissions Representation, Southern Technical College, Sanford, FL
Senior Admissions Representative, International Academy of Design & Technology, Orlando, FL
Senior Military Representative, Colorado Technical University Online, Hoffman Estates, IL

Larresia Whitten

Director of Student Finance

Education:

Bachelor of Commerce – Business, Schreiner University – Kerrville, TX

Professional Background:

Manager of Default Management, Career Education Corporation, – Austin, TX
Quality Assurance and Default Management, Le Cordon Bleu College of Culinary Arts – Austin, TX
Director of Student Finance, Le Cordon Bleu College of Culinary Arts – Austin, TX
Director of Finance, ITT Technical Institute – San Antonio, 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.

ADVISORY BOARD

First Name	Last Name	Position	Committee
Marcus	McMellon	Campus President	Culinary & Pastry
Robyn	McArthur	Executive Chef	Culinary & Pastry
Ann	Derrick	Director of Career Services	Culinary & Pastry
Amy	Pattelli	Registrar & Compliance Manager	Culinary & Pastry
Jennifer & Randy	Bartos	Retail Owners: All-in-One Bake Shops	Pastry
Bekki	Callaway	Farmer/Owner, Skinny Lane Farms	Culinary
Scott	Calvert	Owner / Executive Chef, The Cake Plate	Pastry
Jaime	Chozet	Corporate Executive Chef, Iron Cactus Group	Culinary
Kitty	Criders	Retired Food Writer	Culinary
Michael	Erickson	High School Culinary Educator	Culinary
Jennifer	Etzkin	Chef, JW Corner Restaurant	Culinary
Kimberly	Granato	Executive Chef Central Texas Food Bank	Culinary
Damon	Holditch	Business Owners: Marquee Event	Culinary
Pascal	Simon	Owner, Pastry Chef at Bake Austin	Pastry

PROGRAM SCHEDULES 2017-2018

Note that for all programs, on-campus courses meet Monday – Friday. 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 schedule of course offerings and the need for a student to retake a course.

CULINARY ARTS (DIPLOMA PROGRAM) (36 weeks/940 clock hours/51 quarter credit hours)

Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
January 9, 2017	July 10, 2017	September 29, 2017
February 20, 2017	August 21, 2017	November 10, 2017
April 10, 2017	October 2, 2017	December 22, 2017
May 22, 2017	November 13, 2017	February 16, 2018
July 10, 2017	January 8, 2018	March 30, 2018
August 21, 2017	February 19, 2018	May 18, 2018
October 2, 2017	April 9, 2018	June 29, 2018
November 13, 2017	May 21, 2018	August 17, 2018
January 8, 2018	July 9, 2018	September 28, 2018
February 19, 2018	August 20, 2018	November 9, 2018
April 9, 2018	October 1, 2018	December 21, 2018
May 21, 2018	November 12, 2018	February 15, 2019
July 9, 2018	January 7, 2019	March 29, 2019
August 20, 2018	February 18, 2019	May 17, 2019
October 1, 2018	April 8, 2019	June 28, 2019
November 12, 2018	May 20, 2019	August 16, 2019

CULINARY ARTS (ASSOCIATE OF APPLIED SCIENCE DEGREE PROGRAM)
(60 weeks/1385 clock hours/90 quarter credit hours)

Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
January 9, 2017	January 8, 2018	March 30, 2018
February 20, 2017	February 19, 2018	May 18, 2018
April 10, 2017	April 9, 2018	June 29, 2018
May 22, 2017	May 21, 2018	August 17, 2018
July 10, 2017	July 9, 2018	September 28, 2018
August 21, 2017	August 20, 2018	November 9, 2018
October 2, 2017	October 1, 2018	December 21, 2018
November 13, 2017	November 12, 2018	February 15, 2019
January 8, 2018	January 7, 2019	March 29, 2019
February 19, 2018	February 18, 2019	May 17, 2019
April 9, 2018	April 8, 2019	June 28, 2019
May 21, 2018	May 20, 2019	August 16, 2019
July 9, 2018	July 8, 2019	September 27, 2019
August 20, 2018	August 19, 2019	November 8, 2019
October 1, 2018	September 30, 2019	December 20, 2019
November 12, 2018	November 11, 2019	February 14, 2020

PASTRY ARTS (DIPLOMA PROGRAM)
(32 weeks/903 clock hours/46 credits)

Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
<i>January 9, 2017</i>	<i>July 10, 2017</i>	<i>September 1, 2017</i>
<i>February 20, 2017</i>	<i>August 21, 2017</i>	<i>October 13, 2017</i>
<i>April 10, 2017</i>	<i>October 2, 2017</i>	<i>November 24, 2017</i>
<i>July 10, 2017</i>	<i>January 8, 2018</i>	<i>March 2, 2018</i>
August 21, 2017	February 19, 2018	April 13, 2018
October 2, 2017	April 9, 2018	June 1, 2018
January 8, 2018	July 9, 2018	August 31, 2018
February 19, 2018	August 20, 2018	October 12, 2018
April 9, 2018	October 1, 2018	November 23, 2018
July 9, 2018	January 7, 2019	March 1, 2019
August 20, 2018	February 18, 2019	April 12, 2019
October 1, 2018	April 8, 2019	May 31, 2019

Note: ***Bolded, italicized*** entries reflect the previous program measured in clock hours. Starting August 2017, Pastry Arts Diploma Program unit of measure changes to quarter credit hours.

PASTRY ARTS (ASSOCIATE OF APPLIED SCIENCE DEGREE PROGRAM)
(60 weeks/1385 clock hours/90 quarter credit hours)

Program Start Date	Anticipated Externship Start Date	Anticipated Program Completion Date
January 8, 2018	January 7, 2019	March 29, 2019
February 19, 2018	February 18, 2019	May 17, 2019
April 9, 2018	April 8, 2019	June 28, 2019
July 9, 2018	July 8, 2019	September 27, 2019
August 20, 2018	August 19, 2019	November 8, 2019
October 1, 2018	September 30, 2019	December 20, 2019

PROGRAM SESSIONS/HOURS

Culinary Arts Diploma Program (51 Quarter Credits)
Culinary Arts AAS Degree Program (90 Quarter Credits)
Pastry Arts AAS Degree Program (90 Quarter Credits)

Sessions	Start Time	End Time	
		Lab Classes	General Education Classes (AAS only)
Morning Session	6:00 a.m.	11:00 a.m. (M - F)	9:43 a.m. (M - F)
Midmorning Session	10:00 a.m.	3:00 p.m. (M-F)	1:43 p.m. (M-F)
Afternoon Session	2:00 p.m.	7:00 p.m. (M-F)	5:43 p.m. (M-F)
Evening Session	6:00 p.m.	11:00 p.m. (M-F)	9:43 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). Schedules are subject to change depending on availability, and enrollment.

Pastry Arts Diploma Program (46 Quarter Credits)

Sessions	Start	End
Morning Session	6:00 a.m.	12:00 p.m (M-F)
Midday Session	12:00 p.m.	6:00 p.m (M-F)
Evening Session	5:00 p.m.	11:00 p.m.(M-F)

Each Session listed above is comprised multiple classes. For which there is a 10 minute break for each 50 minutes of instruction (class time). Schedules are subject to change depending on availability, and enrollment.

PROGRAM INFORMATION

CULINARY ARTS (DIPLOMA PROGRAM)

TUITION AND FEES	COSTS
Tuition	\$ 17,400.00
Uniform	\$ 200.00
Tool Kit	\$ 300.00
Textbooks	\$ 350.00
Application Fee	\$ 50.00
TOTAL PROGRAM COSTS	\$ 18,300.00

CULINARY DIPLOMA TEXTBOOKS

A detailed listing of textbooks required for the Culinary Arts Diploma Program is available on the Online Campus portal.

CULINARY UNIFORMS

Uniforms must be cleaned, pressed, and in good condition at all times. A complete uniform includes a school issued student chef coat, school issued pants, cap, apron, and pocket thermometer. Required black leather non-slip shoes, and a recommended pen and small note pad must be purchased separately by the student. No deviations are allowed.

CULINARY ARTS (ASSOCIATE OF APPLIED SCIENCE DEGREE PROGRAM)

TUITION AND FEES	COSTS
Tuition	\$ 29,250.00
Uniform	\$ 200.00
Tool Kit	\$ 300.00
Textbooks	\$ 650.00
Application Fee	\$ 50.00
TOTAL PROGRAM COSTS	\$ 30,450.00

CULINARY AAS DEGREE TEXTBOOKS

A detailed listing of textbooks required for the Associate of Applied Science in Culinary Arts Program is available on the Online Campus portal.

CULINARY UNIFORMS

Uniforms must be cleaned, pressed, and in good condition at all times. A complete uniform includes a school issued student chef coat, school issued pants, cap, apron, and pocket thermometer. Required black leather non-slip shoes, and a recommended pen and small note pad must be purchased separately by the student. No deviations are allowed.

PASTRY ARTS (DIPLOMA PROGRAM)

TUITION AND FEES	COSTS
Tuition	\$ 21,175.00
Lab & Media Services Fee	\$ 1000.00
Uniform	\$ 200.00
Tool Kit	\$ 300.00
Textbooks	\$ 225.00
Application Fee	\$ 50.00
TOTAL PROGRAM COSTS	\$ 22,950.00

PASTRY TEXTBOOKS

A detailed listing of textbooks required for the Pastry Arts Diploma Program is available on the Online Campus portal.

PASTRY UNIFORMS

Uniforms must be cleaned, pressed, and in good condition at all times. A complete uniform includes a school issued student chef coat, school issued pants, cap, apron, and pocket thermometer. Required black leather non-slip shoes, and a recommended pen and small note pad must be purchased separately by the student. No deviations are allowed.

PASTRY ARTS (ASSOCIATE OF APPLIED SCIENCE DEGREE PROGRAM)

TUITION AND FEES	COSTS
Tuition	\$ 28,250.00
Uniform	\$ 200.00
Tool Kit	\$ 300.00
Textbooks	\$ 650.00
Application Fee	\$ 50.00
TOTAL PROGRAM COSTS	\$ 29,450.00

PASTRY AAS DEGREE TEXTBOOKS

A detailed listing of textbooks required for the Associate of Applied Science in Pastry Arts Program is available on the Online Campus portal.

PASTRY UNIFORMS

Uniforms must be cleaned, pressed, and in good condition at all times. A complete uniform includes a school issued student chef coat, school issued pants, cap, apron, and pocket thermometer. Required black leather non-slip shoes, and a recommended pen and small note pad must be purchased separately by the student. No deviations are allowed.

FEEES

Additional fees apply for make-up or class retakes, as follows;

Type	Course Type	Fee
Make-up	Lab Class	\$35/shift (or portion thereof)
	General Education Class	\$7/hour (or portion thereof)
Retake	All Classes	\$750/class

The fees listed above must be paid to the business office prior to the scheduled make-up session or class retake, and for make-up, a receipt will be required prior to admittance to make-up session. For make-up sessions, fee waivers are available in instances of death in the family, medical care, child care, or other extenuating circumstances. Documentation may be required to obtain a fee waiver.

2017-2018 ACADEMIC CALENDAR

2017-2019 Academic Period Schedule

Block/Quarter Start	Block End	Quarter End
January 9, 2017	February 17, 2017	April 6, 2017
February 20, 2017	April 6, 2017	May 18, 2017
April 10, 2017	May 18, 2017	June 30, 2017
May 22, 2017	June 30, 2017	August 18, 2017
July 10, 2017	August 18, 2017	September 29, 2017
August 21, 2017	September 29, 2017	November 10, 2017
October 2, 2017	November 10, 2017	December 22, 2017
November 13, 2017	December 22, 2017	February 16, 2018
January 8, 2018	February 16, 2018	April 6, 2018
February 19, 2018	April 6, 2018	May 18, 2018
April 9, 2018	May 18, 2018	June 29, 2018
May 21, 2018	June 29, 2018	August 17, 2018
July 9, 2018	August 17, 2018	September 28, 2018
August 20, 2018	September 28, 2018	November 9, 2018
October 1, 2018	November 9, 2018	December 21, 2018
November 12, 2018	December 21, 2018	February 15, 2019
January 7, 2019	February 15, 2019	April 5, 2019
February 18, 2019	April 5, 2019	May 17, 2019
April 8, 2019	May 17, 2019	June 28, 2019
May 20, 2019	June 28, 2019	August 16, 2019
July 8, 2019	August 16, 2019	September 27, 2019
August 19, 2019	September 27, 2019	November 8, 2019
September 30, 2019	November 8, 2019	December 20, 2019
November 11, 2019	December 20, 2019	February 14, 2020

Note: Due to the holiday schedules, **SATURDAY** classes are scheduled on

- **SATURDAY, December 2** during the November 2017 block
- **SATURDAY, December 1** during the November 2018 block
- **SATURDAY, December 7** during the November 2019 block

For Pastry Arts Students Only

Pastry Arts Students enrolled in PAP201, PAP301, and PAP401 may have slightly different schedules as follows:

Block	Last Day of Class	Extra Day off During the Block
Jan. 2017	02/16/2017	
Feb. 2017	04/06/2017	03/31/2017
Apr. 2017	05/18/2017	05/12/2017
May 2017	06/29/2017	
Jul. 2017	08/17/2017	08/11/2017
Aug. 2017	09/28/2017	
Oct. 2017	11/09/2017	
Nov. 2017	12/22/2017	12/2/2017
Jan. 2018	02/15/2018	
Feb. 2018	04/05/2018	
Apr. 2018	05/17/2018	05/11/2018
May 2018	06/28/2018	
Jul. 2018	08/16/2018	08/10/2018
Aug. 2018	09/27/2018	
Oct. 2018	11/08/2018	
Nov. 2018	12/21/2018	12/01/2018
Jan. 2019	02/14/2019	
Feb. 2019	04/04/2019	03/29/2019
Apr. 2019	05/16/2019	05/10/2019
May 2019	06/27/2019	

Remember, this table ONLY applies to students enrolled in PAP201, PAP301, PAP401 during the listed block. Students enrolled in PAP101 will follow the normal schedule outlined above. This does not apply to PAP501 Externship.

Remember, the table above ONLY applies to students enrolled in PAP201, PAP301, and PAP401 during the listed block. Students enrolled in PAP101 will follow the normal schedule outlined above.

2017-2018 Campus Break Schedule

Summer Break	07/01/2017 – 07/09/2017
Labor Day	09/04/2017
No Classes (Faculty In-Service)	10/20/2017
Thanksgiving Holiday	11/23/2017-11/24/2017
2017 Winter Break	12/23/2017-01/07/2018
No Classes (Faculty In-Service)	01/15/2018
No Classes	03/09/2018
Spring Break	03/10/2018 – 03/18/2018
No Classes (Faculty In-Service)	05/18/2018
Memorial Day	05/28/2018
Summer Break	06/30/2018 – 07/08/2018
No Classes (Faculty In-Service)	08/17/2018
Labor Day	09/03/2018
No Classes (Faculty In-Service)	10/19/2018
Thanksgiving Holiday	11/22/2018 – 11/23/2018
Winter Break	12/22/2018 – 01/06/2019

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

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 McMillon". The signature is written in black ink and is positioned above a horizontal line.

Signature of Authorized School Official