



# **Escoffier Online International Culinary Academy**

## **CATALOG ADDENDUM**

—

**2015 - 2016**

691 South Broadway Street – Suite B – Boulder, CO 80305

**Toll Free: (855) 696-6602**



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## **BOARD OF DIRECTORS**

Paul Ryan  
Jack Larson

President, Triumph Higher Education  
Chairman, Triumph Higher Education

## **FACULTY AND STAFF**

**Chef Randall Sansom** - Chief Academic Officer and Corporate Executive Chef.

Chef Randall has over 20 years of experience as a professional chef, food and beverage directory and culinary educator. He brings an innovative and entrepreneurial touch to education through curriculum development, student-centered learning, and educational technology. Randall holds a Bachelor of Science Degree in Culinary Management and an Associate's Degree in Culinary Arts from The Art Institutes. Career highlights include positions as Executive Chef and Food & Beverage Director at prestigious country clubs in Texas, designing and opening multiple food service establishments and developing web applications for restaurant inventory and purchasing management. Randall's experiences have taken him into almost every fact of the culinary industry including hotels, restaurants, country clubs, retirement communities, catering, and research development.

**Chef Cesar Herrera** – Chef Instructor

Chef Herrera was introduced into the restaurant industry at a very young age. He began helping out at his dad's friend's restaurant. By the time he was in high school, he had become a line cook at 1776 Restaurant in Crystal Lake, IL, cooking fine dining American Cuisine. After a few years he became the Sous Chef at "Pub on the Square"- another fine dining restaurant located in Woodstock, IL. After increasing his knowledge, he opened "Genovese's Café", an Italian cuisine restaurant in Crystal Lake, IL as the Executive Chef. His next project would be the Executive Chef at "Dock's Bar and Grill" located on Bangs Lake in Wauconda, IL. His latest venture was the opening of an Irish Gastro Pub, "Middleton's on Maine" in Wauconda, IL. In the first year, it was recognized as "Best New Restaurant in Chicagoland for 2012" and "Best Restaurant in Lake County" by the Daily Herald. After 25 years of experience as a chef, he would like to help students achieve their goals through the EOICA online culinary program.

**Chef Susie Wolak** – Chef Instructor

Chef Wolak has over thirty years of pastry and baking experience. She brings substantial knowledge to the program. She has been Executive Pastry Chef for the famed Metropolitan Club in Chicago as well as for the Hilton Hotel in Northbrook, IN. Chef Susie also taught classic gateaux work and petit fours classes at the college level as the lead pastry chef instructor at a local community college. She received her education at the College of DuPage, Glen Ellen, Illinois, and the Chicago Sommelier School, and the Alliance Française-French Culture and Language.

## **INSTRUCTIONAL STAFF**

Escoffier Online International Culinary Academy 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 EOICA offerings.

Additional information on current Escoffier Chefs can be found at [www.escoffieronline.com/chef-mentors-and-instructors](http://www.escoffieronline.com/chef-mentors-and-instructors)

## ADVISORY BOARD

A team of industry professionals makes up the Escoffier Online International Culinary Academy advisory board. Members of this board oversee EOICA policies and procedures to ensure that we meet the changing needs of this dynamic industry.

### ADVISORY BOARD

<b>Occupational Board Member</b>	Bertrand	Bouquin	Executive Chef – Broadmoor Hotel
<b>Occupational Board Member</b>	Jesper	Jonsson	Executive Chef - Warwick Hotel
<b>Occupational Board Member</b>	Mary Ann	Mathieu	Talent Acquisition - Sodexo
<b>Institutional Board Member</b>	Pat	Hagan	Registrar/Compliance Manager - AESCA
<b>Institutional Board Member</b>	Graham	Mitchell	Executive Chef - AESCA
<b>Institutional Board Member</b>	Pamela	Palmer	Director of Career Services - AESCA

## PROGRAM SCHEDULES

### Certificate in Culinary Arts (36 weeks/ 745 clock hours/52 quarter credit hours)

Program Start Date	Anticipated Program Completion Date	Schedule*
January 2016	September 2016	Monday – Sunday**
February 2016	November 2016	Monday--Sunday**
April 2016	December 2016	Monday--Sunday**
May 2016	February 2017	Monday--Sunday**
July 2016	March 2017	Monday--Sunday**
August 2016	May 2017	Monday--Sunday**
September 2016	June 2017	Monday--Sunday**
November 2016	August 2017	Monday--Sunday**

\*\* Asynchronous portions of online coursework can be completed at any time during a week. Synchronous lectures will be scheduled by course instructors generally within business hours on M-F. Courses will begin on a Monday and end on a Friday within the 6-week module.

### Certificate in Baking and Pastry (36 weeks/ 745 clock hours/52 quarter credit hours)

Program Start Date	Anticipated Program Completion Date	Schedule*
January 2016	September 2016	Monday – Sunday**
February 2016	November 2016	Monday--Sunday**
April 2016	December 2016	Monday--Sunday**
May 2016	February 2017	Monday--Sunday**
July 2016	March 2017	Monday--Sunday**
August 2016	May 2017	Monday--Sunday**
September 2016	June 2017	Monday--Sunday**
November 2016	August 2017	Monday--Sunday**

\*\* Asynchronous portions of online coursework can be completed at any time during a week. Synchronous lectures will be scheduled by course instructors generally within business hours on M-F. Courses will begin on a Monday and end on a Friday within the 6-week module.



## TUITION AND FEES

### CERTIFICATE IN CULINARY ARTS

<b>Tuition:</b>	\$ <u>14,000.00</u>
<b>Toolkit:</b>	\$ <u>450.00</u>
<b>Textbooks</b>	\$ <u>475.00</u>
<b>Application fee:</b>	\$ <u>50.00</u>
<b>Total Cost of Program:</b>	\$ <u><b>14,975.00</b></u>

### CERTIFICATE IN BAKING AND PASTRY

<b>Tuition:</b>	\$ <u>14,000.00</u>
<b>Toolkit:</b>	\$ <u>450.00</u>
<b>Textbooks</b>	\$ <u>475.00</u>
<b>Application fee:</b>	\$ <u>50.00</u>
<b>Total Cost of Program:</b>	\$ <u><b>14,975.00</b></u>

## 2015 ACADEMIC CALENDARS

### 2015 Academic Term Schedule

<b>Module/Quarter Start</b>	<b>Module End</b>	<b>Quarter End</b>
January 12, 2015	February 20, 2015	April 3, 2015
February 23, 2015	April 3, 2015	May 15, 2015
April 6, 2015	May 15, 2015	June 26, 2015
May 18, 2015	June 26, 2015	August 14, 2015
July 6, 2015	August 14, 2015	September 25, 2015
August 17, 2015	September 25, 2015	November 6, 2015
September 28, 2015	November 6, 2015	December 18, 2015
November 9, 2015	December 18, 2015	February 19, 2016

### 2015 Campus Holiday Schedule\*

<b>Winter Break</b>	<b>1/1/2015-1/11/2015</b>
<b>No classes</b>	<b>1/19/2015</b>
<b>No classes</b>	<b>4/3/2015</b>
<b>Instructor's In-Service Day</b>	<b>4/17/2015</b>
<b>Memorial Day</b>	<b>5/25/2015</b>
<b>Summer Break</b>	<b>6/27/2015-7/5/2015</b>
<b>Instructor's In-Service Day</b>	<b>8/14/2015</b>
<b>Labor Day</b>	<b>9/7/2015</b>
<b>Instructor's In-Service Day</b>	<b>11/6/2015</b>
<b>Thanksgiving Holiday</b>	<b>11/26/2015-11/29/2015</b>
<b>Winter Holiday</b>	<b>12/19/2015-1/10/2016</b>
<b>Classes Resume</b>	<b>1/11/2016</b>

\* Students will still have access to the Online Campus during holidays and scheduled breaks. The holiday schedule may not be observed for students in Industry Externship courses.