



Escoffier Online International Culinary Academy

CATALOG ADDENDUM

2016

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

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ADMINISTRATION

Jeremy Wheaton	President
Kimberly Stanley	Chief Financial Officer
Randall Sansom	Chief Academic Officer
Jeffrey Larson	Chief Marketing Officer
Shannon Marzano	Director of Admissions
Graham Mitchell	Executive Chef
Pat Hagan	Registrar
Alisia Marquez	Student Finance Manager

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.

Chef instructors can be contacted at any time by email at the addresses listed below. Additional information on current Escoffier Chefs can be found at: www.escoffieronline.com/chef-mentors-and-instructors

Chef Randall Sansom - Chief Academic Officer – chefsansom@escoffier.edu

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 Graham Mitchell – Executive Chef – chefmitchell@escoffier.edu

Chef Graham Mitchell was raised in a small farm town in Mississippi by his grandparents, who taught him how to love cooking at an early age. After attending the University of Mississippi, Graham followed his heart to Johnson and Wales University in Charleston, South Carolina, graduating Summa Cum Laude with a degree in Culinary Arts in 1996.

Chef Graham then moved to Scottsdale, AZ, where he served as Chef de Partie at the Fairmont Scottsdale Princess, Sous Chef at Medizona, and Executive Chef of Restaurant Hapa. With Hapa's Food and Wine Top Chef James McDevitt, Chef Graham opened the Soma Café in Scottsdale and Restaurant Budo in Napa, CA.

Chef Graham Mitchell began his career in education at the Texas Culinary Academy in 2005, where he taught culinary technique classes and managed the student-run Bleu River Grille and Ventana Restaurant. He briefly left culinary education in 2011 to become Chef at the Blue Star Cafeteria in Austin, TX, but later returned to culinary education as Executive Chef and leader of the Academic Department of the Boulder Campus of the Auguste Escoffier School of Culinary Arts. He took a Lead Chef position and taught at Escoffier Online International Culinary Academy before accepting the Executive Chef position.

Culinary Arts & Baking & Pastry Program Instructors:

Chef Tom Beckman – Chef Instructor – chefbeckman@escoffier.edu

Chef Tom Beckman learned cooking from his mother, but got his degree in radio/TV communication and worked in the airline industry for 9 years before deciding to go to culinary school. He attended the Cooking and Hospitality Institute of Chicago, which would later become Le Cordon Bleu College of Culinary Arts. It was there that he found his passion for baking. He specializes in doughs, especially laminated doughs, used to make things like croissants and Danishes.

After graduation, he worked at several hotels in Chicago, most notably the Ritz-Carlton and the Mayfair Regent. He was the executive pastry chef at Tra Via, an Italian restaurant, under David Wennerlyn, and worked as a private chef in the Lincoln Park neighborhood of Chicago. Eventually, though, he discovered that teaching was his true calling. He returned to Le Cordon Bleu and taught baking and pastry there for 18 years, mentoring students of all backgrounds and levels of cooking knowledge, before joining the Escoffier Online staff as a pastry instructor.

Chef Anne Lanute – Chef Instructor – cheflanute@escoffier.edu

Chef Anne began working in the restaurant industry 20 years ago while finishing Bachelors of Arts degrees in Psychology and Writing from the College of St. Elizabeth. She went on to earn her Master's in Arts and Letters before enrolling in a Patisserie and Baking program and earning a certificate from Le Cordon Bleu College of Culinary Arts - Atlanta.

While in pastry school, Chef Anne sought out Atlanta's top pastry chefs and volunteered at their restaurants. She learned from Chef Christian Balbierer at Chocolate Pink, Chef Jonathan Saint-Hilaire at Trois, and Mihoko Obunai at the highly-rated Japanese-French fusion bakery, Joli Kobe.

Her efforts caught the attention of Kevin Rathbun, who brought her aboard as part of Pastry Chef Kirk Park's team. She designed breads and desserts for the highly-acclaimed Rathbun's, Krog Bar, and Kevin Rathbun Steak. A few years later, she returned to Trois, this time as Pastry Sous Chef. She later moved to Virginia to take a position as Chocolatier, working alongside Tim Gearhart at Gearharts Fine Chocolates in Charlottesville.

Chef Anne eventually returned home to the Chicago area, where she worked as a Pastry Chef at Bistro One West and DeEtta's Bakery, and as a Pastry Consultant. Today, she is the Pastry Arts Instructor at Escoffier Online International Culinary Academy, where she shares her knowledge and love of the craft with baking and pastry students.

Chef Chanel Martinez– Chef Instructor – chefmartinez@escoffier.edu

Chef Chanel grew up in a mixed Mexican-Romanian household and inherited a love of cooking from her mother and grandmother, who made dinner from scratch every night. After graduating from high school, she was torn between becoming a teacher or entering the culinary world. She decided on culinary, and graduated from Le Cordon Bleu in 2004 with an Associate’s Degree in Occupational Studies. Working at various hotels and restaurants, she combined the training she had gained from her studies with the philosophy of home-style comfort food she had learned growing up. Her focus was in culinary, but her sweet tooth constantly pulled her towards baking, and she found ways to incorporate both into her work.

A year later, Chef Chanel started a catering company, White Apron Catering, where she worked closely with doctors to develop specialized menu options with patients who had compromised diets. Her passion for teaching never faded, however, and in 2006 she joined the staff of the Kitchen Academy in Hollywood as a Chef Instructor. From there, she continued teaching with Le Cordon Bleu, as Lead Chef Instructor of the Baking and Pastry program, for which she received the L’Esprit de Excellence Award in 2009 and Educator of the Year nominations in 2013 and 2014. She became a certified pastry chef (CWPC) through the American Culinary Federation in 2013. In 2016, she left her position at Le Cordon Bleu to get involved in online education, joining the staff of the Escoffier School of Culinary Arts.

Chef Chanel believes in fostering active discussion and participation among students. Each student has their own path through the culinary world, and the classroom is the crossroads where each path meets the others, making culinary school the ideal time for students to learn from each other’s experiences. Everyone has something to contribute.

Chef Janet Rorschach– Chef Instructor – chefrorschach@escoffier.edu

Since she was young, Chef Janet Rorschach wanted to travel the world and experience the cuisines of different cultures. She studied theater at Mount Holyoke College, but decided after graduating to move to Europe and enter the restaurant industry. She sees cooking as an art that anyone can appreciate, and that allows people from anywhere in the world to connect with each other.

From 1987 to 2006, Chef Janet worked at a variety of restaurants across the United States and Europe, most notably Clarke’s Restaurant in London, where she developed an appreciation for farm-to-table cooking. However, she wanted to give more back to the community than a restaurant chef can offer, so in 2006 she started teaching culinary classes.

Chef Janet believes that culinary education is about carrying on a legacy. The chef’s profession carries with it a tradition of innovation and creativity spanning hundreds of years, from François Pierre de la Varenne and Auguste Escoffier, to chefs like Eugénie Brazier and Edna Lewis, to today’s students, who will become the chefs of tomorrow.

Chef Luke Shaffer – Chef Instructor – chefshaffer@escoffier.edu

Chef Luke Shaffer is proud to be joining Escoffier Online International Culinary Academy as a Chef Instructor. Born and raised in Texas, Chef Luke grew up learning Southern-style cooking from his grandmother. On his twenty-second birthday, his friends bought him a grill, and he started hosting weekly dinners out of his apartment in college. From there, he decided to take his love of cooking and make it a career.

Chef Luke has worked at everything from cafes to high-end sushi restaurants, including renowned Austin sushi restaurant Uchi, as everything from a dishwasher to an executive chef. As a chef, he discovered his passion for teaching and inspiring others, which led him into the world of culinary education. Despite his far-flung culinary pursuits, his love for Southern home cooking remains as strong as ever, and he cooks out of his custom-made barbecue trailer whenever he goes tailgating.

As a Chef Instructor, Luke believes that education should be a journey of discovery for both teacher and student—a conversation between peers in which participants learn as much as they can from each other. He sees online culinary education as a way to bring together diverse learners from all across the globe, each bringing their own unique perspective to the table.

Avocational Course Instructors:

Chef Cesar Herrera – Chef Instructor – chefherrera@escoffier.edu

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 – chefwolak@escoffier.edu

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.

2016 PROGRAM SCHEDULES

Certificate in Baking and Pastry Program (54 weeks/ 745 clock hours/52 quarter credit hours)

Program Start Date	Anticipated Program Completion Date	Schedule*
January 13, 2016	February 21, 2017	Tuesday--Wednesday**
February 24, 2016	April 4, 2017	Tuesday--Wednesday**
April 6, 2016	May 16, 2017	Tuesday--Wednesday**
May 18, 2016	June 27, 2017	Tuesday--Wednesday**
July 6, 2016	August 15, 2017	Tuesday--Wednesday**
August 17, 2016	September 26, 2017	Tuesday--Wednesday**
September 28, 2016	November 7, 2017	Tuesday--Wednesday**
November 9, 2016	December 19, 2017	Tuesday--Wednesday**

** 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 Wednesday and end on a Tuesday within the 6-week module.

Prospective students may enroll anytime for a future start date.

TUITION AND FEES

CERTIFICATE IN BAKING AND PASTRY

Effective 2/15/16

Tuition*:	\$ <u>9,500.00</u>
Application fee:	\$ <u>50.00</u>
Total Cost of Program:	\$ <u>9,950.00</u>

* 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. The cost of tuition also includes the toolkit and uniform.

CERTIFICATE IN CULINARY ARTS

Tuition*:	\$ <u>9,500.00</u>
Application fee:	\$ <u>50.00</u>
Total Cost of Program:	\$ <u>9,950.00</u>

* 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. The cost of tuition also includes the toolkit and uniform.

ADDITIONAL FEES:

RETAKE FEES: *Effective 1/1/2016 for new students; 4/14/2016 for students starting prior to 1/1/2016*

Any student that repeats a course at the institution is subject to the following retake fees:

- \$500 to retake any practical (BK, CA, or EX prefix) courses
- \$100 to retake CE115
- \$250 to retake any other core lecture (CE prefix) courses

ADDITIONAL SUPPLIES FEES:

- Additional Chef Coat: \$30.00
- Additional Tool Kit: \$250.00

Domestic shipping costs are included with the tuition cost and fees for the uniform and toolkit. Shipping costs for supplies outside of the US are the responsibility of the student and will be charged to the student 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 account. All shipping costs are nonrefundable.

2016 ACADEMIC CALENDARS

2016 Academic Term Schedule

Module/Quarter Start	Module Classes End	Quarter Classes End
January 13, 2016	February 23, 2016	April 5, 2016
February 24, 2016	April 5, 2016	May 17, 2016
April 6, 2016	May 17, 2016	June 28, 2016
May 18, 2016	June 28, 2016	August 16, 2016
July 6, 2016	August 16, 2016	September 27, 2016
August 17, 2016	September 27, 2016	November 8, 2016
September 28, 2016	November 8, 2016	December 20, 2016
November 9, 2016	December 20, 2016	February 21, 2017

2016-2017 Student Holiday & Break Schedule*

2015 Winter Break	December 23, 2015 – January 12, 2016**
Memorial Day	May 30, 2016**
2016 Summer Break	June 29 – July 5, 2016**
Labor Day	September 5, 2016**
Thanksgiving Holiday	November 24-25, 2016**
2016 Winter Break	December 21, 2016 – January 10, 2017**
Memorial Day	May 29, 2017**
2016 Summer Break	June 28 – July 4, 2017**
Labor Day	September 4, 2017**
Thanksgiving Holiday	November 23-24, 2017**
2017 Winter Break	December 20, 2017 – January 9, 2018**

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

** *Distance Learning Support will not be available on the following: December 25-26, 2015, January 1, 2016, May 30, 2016, July 4, 2016, September 5, 2016, November 24-25, 2016, & December 24-26 & 30-31, 2016, January 1-2, 2017, May 29, 2017, July 4, 2017, September 4, 2017, December 24-25 & 31, 2017*

INSTITUTIONAL DISCLOSURES

The following information indicates the required disclosure information per Section 1095.200 of the Illinois Administrative Code for the reporting period as specified:

Institutional Disclosures Reporting Table for Illinois Board of Higher Education Reporting Period: July 1, 2014 - June 30, 2015

DISCLOSURE REPORTING CATEGORY		Culinary Arts	Baking and Pastry
A) For each program of study, report:			
1) The number of students who were admitted in the program or course of instruction* as of July 1 of this reporting period.		0	0
2) The number of additional students who were admitted in the program or course of instruction during the next 12 months and classified in one of the following categories:			
	a) New starts	66	79
	b) Re-enrollments	0	0
	c) Transfers into the program from other programs at the school	0	0
3) The total number of students admitted in the program or course of instruction during the 12-month reporting period (the number of students reported under subsection A1 plus the total number of students reported under subsection A2).		66	79
4) The number of students enrolled in the program or course of instruction during the 12-month reporting period who:			
	a) Transferred out of the program or course and into another program or course at the school	0	0
	b) Completed or graduated from a program or course of instruction	0	0
	c) Withdrew from the school	23	26
	d) Are still enrolled	43	53
5) The number of students enrolled in the program or course of instruction who were:			
	a) Placed in their field of study	N/A	N/A
	b) Placed in a related field	N/A	N/A
	c) Placed out of the field	N/A	N/A
	d) Not available for placement due to personal reasons	N/A	N/A
	e) Not employed	N/A	N/A
B1) The number of students who took a State licensing examination or professional certification examination, if any, during the reporting period.		N/A	N/A
B2) The number of students who took and passed a State licensing examination or professional certification examination, if any, during the reporting period.		N/A	N/A
C) The number of graduates who obtained employment in the field who did not use the school's placement assistance during the reporting period; such information may be compiled by reasonable efforts of the school to contact graduates by written correspondence.		N/A	N/A
D) The average starting salary for all school graduates employed during the reporting period; this information may be compiled by reasonable efforts of the school to contact graduates by written correspondence.		N/A	N/A

*A course of instruction is a standalone course that meets for an extended period of time and provides instruction that may or may not be related to a program of study, but is either not part of the sequence or can be taken independent of the full sequence as a stand-alone option. A Course of Instruction may directly prepare students for a certificate or other completion credential or it can stand alone as an optional preparation or, in the case of students requiring catch-up work, a prerequisite for a program. A stand-alone course might lead to a credential to be used toward preparing individuals for a trade, occupation, vocation, profession; or it might improve, enhance or add to skills and abilities related to occupational/career opportunities.

Note: As indicated in the PBVS Administrative Rules, Section 1095.200, student retention and graduation rates must be maintained that are appropriate to standards in the field. Furthermore, a State licensing examination or professional certification examination passage rate of at least 50% of the average passage rate for schools within the industry for any State licensing examination or professional certification examination must be maintained.

) In the event that the school fails to meet the minimum standards, that school shall be placed on probation.

) If that school's passage rate in its next reporting period does not exceed 50% of the average passage rate of that class of schools as a whole, then the Board shall revoke the school's approval for that program to operate in this State. Such revocation also shall be grounds for reviewing the approval to operate as an institution.



CATALOG UPDATES

Program Payment Information – *Replaces “Program Payments” section on Page 12*
Effective May 2016

Escoffier Online International Culinary Academy offers a variety of financing options for students to fund their tuition and fees. Students may pay tuition and fees by cash, check, money order, Visa, MasterCard, or approved financing sources. Fees may be assessed on late payments.

Students are expected to keep their accounts in good standing. Students who do not keep their accounts in good standing may be subject to adverse action. Actions may include removal and/or withdrawal from class where payment or acceptable arrangements may be required before a student is permitted to return. Severely delinquent accounts may be referred to an outside collection agency, and may also be reported to the credit bureau. A diploma will not be available until a student’s account is current and official transcripts will not be issued until a student’s account is paid in full.