

National Culinary & Baking School

July 1, 2016 to December 31, 2017

National Culinary & Baking School is the leader in hospitality training in San Diego County comprising the following academic programs:

<u>Diploma Programs</u>	<u>Tuition</u>
Culinary Arts	\$12,000.00
Baking and Advanced Pastry Arts	\$14,000.00

<u>Workshops</u>	<u>Tuition</u>
Modules within Curriculum	\$1,800.00

National Culinary & Baking School Culinary & Baking School was founded in 1976. Today, more than ever, cooking has become one of the largest, strongest, and fastest growing industries. Here at National Culinary & Baking Schools, we offer serious students an intense culinary and baking curriculum, taking them all the way from basic to advanced level at a faster pace than another school's one-year program while giving them the same knowledge, and for a fraction of the cost.

Upon graduation, students receive a certificate of completion and **job placement assistance**. This kind of education gives the student the opportunity to enter the workforce at a faster pace with private schooling. Our school works with the more exclusive hotels, restaurants, resorts, country clubs, and casinos for job placement.

Our school offers extraordinarily small classes of **no more than 10 students per class** which sets us apart from other culinary schools and provides lots of **hands-on training** and interaction with the instructor. Students are encouraged to be creative, ask questions and make comments about each lesson. Our **highly qualified chef instructors** are all certified and have teaching experience in addition to many years' experience as leading chefs in the hospitality industry.

National Culinary & Baking School is conveniently located close to I-8, Highways 125 and 94 in the Grossmont area of La Mesa. Trolley and bus access are within a short walking distance of the school, and there is plenty of parking for those who drive.

We offer a choice of **two class times per day** for both Culinary and Baking in order to accommodate most anyone's schedule. Classes are held **five days per week** to ensure learning retention. By seeking education in our excellent Culinary and Baking school, you will learn how to prepare foods and how to present them with flare, in addition to learning recipes, garnishes, food costing, and menu development. Our state of the art facility offers students the proper way of cooking with **commercial gas equipment**, the only acceptable method of cooking in the hospitality industry, and includes **28 feet of cooking area** just for the culinary kitchen and additional ovens and cooking area for the bakery. Sharpening your talent with a formalized program will provide the necessary skills to make you more marketable to the employers of this industry.

National Culinary & Baking School does not have a pending petition in bankruptcy, is not operating as a debtor in possession, has not filed a petition within the preceding five years, nor has had a petition in bankruptcy filed against it within the preceding five years that resulted in reorganization under Chapter 11 of the United States Bankruptcy Code (11 U.S.C. Sec. 1101 et seq.).

National Culinary & Baking School's Standard Criteria

The National Culinary & Baking School sets a very high standard of education for our students with a broad based curriculum which encompasses basic to advanced culinary skills and knowledge. We work with the more exclusive employers in the hospitality industry for job

placement for our students because they have grown to trust the training and abilities of our graduates.

For the Culinary program our chef instructors use On Cooking by Pearson Education to guide students through our extremely comprehensive curriculum, beginning with the history of the food service industry, sanitation and safety all the way to international cuisine. The students are familiarized with all the commonly used tools and equipment in the industry as well as portion control, recipes, and food costing. Knife skills are honed throughout the course, as is the art of seasoning and basic cooking principles.

Our curriculum is designed to teach our students to create haut cuisine from scratch. They will become proficient in making stocks, sauces and all different kinds of soups. We teach them a thorough and complete understanding of all the different methods of cooking meats, poultry, fish and shellfish using the hands-on approach. They also learn how to select and cook vegetables and starches to complement the meal, in addition to making salads and salad dressings. Another phase of training is making sandwiches, hors d'oeuvres, canapés, relishes and dips, garnishes and food presentation.

Our Baking program uses Baking and Pastry by The California Institute of America. The course begins with sanitation and goes directly into yeast breads, rolls, and sourdough. The next step is breakfast pastries such as puff pastry, croissant, cinnamon snails and knots, and brioche. The students then move on to sugar dough, European style, and tea cookies and custards and tarts including flan, crème brûlée, pudding, custard tarts, lemon meringue tarts, and three different types of meringues. Cakes and sponge cakes are followed by piping and decorating. The final phase of schooling covers individual plated desserts and encourages individuality and creativity in presentation. Our students are also given demonstrations in sugar work and wedding cakes, flower making and chocolate creations.

Our greatest source of pride is our students' success in the food industry. We have a well established reputation for excellence in training with the finer hotels, restaurants, country clubs and resorts in the area. Not only do our students know how to create wonderfully delicious culinary delights, but they also know how to present them beautifully. Some of our students leave our school and go into business for themselves, while others seek employment in fine dining establishments. As a prospective student, you are encouraged to review this catalog prior to signing an enrollment agreement. You are also encouraged to review the School Performance Fact Sheet, which must be provided to you prior to signing an enrollment agreement.

Academic & Administrative Staff

Dal Smith CCA, CPA
Owner

Stephan Smith B.A., M. Ed.
Academic Director

Michael Rolon
Executive Culinary Instructor

Rhea Smith
Student Liaison

Admissions Office

National Culinary & Baking School's Admissions Office is located at:
8400 Center Drive
La Mesa, CA 91942
Telephone: (619) 249-5180
Website: www.nationalschools.com

Disclosure Statement

The National Culinary & Baking School, hereinafter referred to as National Culinary & Baking School, located at 8400 Center Dr., La Mesa, CA, is a private institution approved to operate by the California Bureau for Private Postsecondary Education. Approved to operate means the institution is compliant with the minimum standards contained in the California Private Postsecondary Education Act of 2009 (as amended) and Division 7.5 of Title 5 of the California Code of Regulations. Institutional licensing must be applied for every three years and is subject to continuing review. National Culinary & Baking Schools is licensed to provide training in the following courses:

- Culinary Arts
- Baking and Advanced Pastry Arts

Physical Facilities

The physical facility of the National Culinary & Baking School is a free standing building of approximately 5,100 square feet located at the corner of Jackson Drive and Center Drive, La Mesa, California, with its own large private parking lot. The address is 8400 Center Drive, La Mesa, CA 91942

Admissions Requirements

1. Prospective students must have a tour of our school and a personal interview with a school representative to determine the degree of interest.
2. As a prospective student, you are encouraged to review this catalog prior to signing an enrollment agreement. You are also encouraged to review the School Performance Fact Sheet, which must be provided to you prior to signing an enrollment agreement.
3. Prospective students must fill out an application and submit this with a \$150 non-refundable fee prior to applying for a student loan through National Culinary & Baking School.
4. The prospective student is required to present a high school diploma, GED or its equivalent to complete enrollment in the school. For non-high school graduates, the prospective student must pass a standardized and nationally recognized test approved by the U. S. Department of Education.
5. Prospective student must make financial arrangements to a school representative with required back-up information.
6. Schooling must be funded or financial arrangements completed prior to class start date.
7. Applications of prospective students under 18 years of age are considered on an individual basis and require the signed permission of a parent or guardian on the enrollment agreement.
8. The student must have the ability to read and write English at the level of a graduate of an American high school as demonstrated by the possession of a high school diploma, GED or passage of the California high school proficiency exam. National Culinary & Baking School does not provide English Language Services.
9. National Culinary & Baking School does not provide visa services to international students. International students are required to pay tuition in full before graduation.
10. National Culinary & Baking School does not grant credit for "prior experiential learning."

VA students are required to notify National Culinary & Baking School of Post-secondary training. National Culinary & Baking School is required to evaluate transcripts and grant credit as appropriate.

Admissions Procedures

1. Complete a tour of the school and have a personal interview with the director.
2. Complete an application for admission.
3. Make financial arrangements covering tuition.
4. Complete an Enrollment Agreement and submit with a non-refundable registration fee of \$150.00 to reserve a place in the class.

Course Hours

Culinary Arts – 400 Hours

Bakery and Advanced Pastry Arts – 600 Hours

All courses offered by National Culinary & Baking School are considered full time courses and are held five days per week, Monday through Friday for better learning retention and to allow our students to enter the job market at a faster pace.

The Culinary Arts Diploma is offered from:

12:00 p.m. to 4:00 p.m. – 4 hours per day, 5 days per week.

The Bakery and Pastry Arts Diploma is offered from:

7 a.m. to 12 p.m. – 5 hours per day, 5 days per week.

Clock Hours

A clock hour of training at National Culinary and Bakery Schools is 30 minutes of instruction or lab, with two 10 minute breaks for 5 hours per day class.

Culinary Arts and Baking and Advanced Pastry Arts

The Culinary Arts program and Baking and Advanced Pastry Arts program are held five days per week and are designed to give our students a comprehensive education in culinary and baking & pastry arts which includes classroom lectures, homework assignments, hands-on instruction, tests, weekly progress reports, menu preparation, written final exam, and practical final exam. The curriculums are extensive and enable our students to enter the job market at a level commensurate with their abilities.

Library

The students may use the Chef office and the lobby area in order to access computers, Internet, books, textbooks, and DVDs as additional resources in their education. The students have access to these materials Monday through Friday from 7:00 AM – 5 PM.

ServSafe® Food Handler Program

After passing the sanitation examination, students obtain their Food Handlers Card which is required to work in any food facility. For those students who already have their ServSafe® Food Handlers Card the above will not apply.

Financial Aid

In-house financing on the prerogative of National Culinary & Baking School with credit approval to equal a credit score of 620 or better. (National Average is 750 as of February, 2013) Requires proof in identity (driver's license, social security card, etc). Also proof in income or with co-signor (2 current pay slips). Small monthly payments are due only after graduation. Forms and details are available through the Counselor's office. National Culinary & Baking School is not Federal title IV school.

National Culinary & Baking School as for many years has accepted, on our credit approval, a few WIA contracts that require the school to finance the majority of the loan to the funded by the owner, Dal Smith. WIA will contribute \$5,000.00 per contract, a minority share of the total cost as follows,

Culinary Arts

\$12,605.00 less \$5,000.00 (WIA funds) in which we finance the difference.

Baking and Advanced Pastry Arts

\$14,340.00 less \$5,000.00 (WIA funds) in which we personally finance the difference.

National Culinary & Baking School requires a credible co-signor on such loans with a provision that this student has been examined by me personally for the ability to become a chef. We do not accept any student without this requirement.

Our promissory note is made in the name of National Culinary & Baking School and receives funds from the Veterans of Administration only based on the same requirement above. We are not a federal title IV school.

National Culinary & Baking School is not an accredited school. National Culinary & Baking School students are not eligible for federal financial aid programs.

If a student obtains a loan to pay for an educational program, the student will have the responsibility to repay the full amount of the loan plus interest, less the amount of any refund, and that, if the student has received federal student financial aid funds, the student is entitled to a refund of the moneys not paid from federal student financial aid program funds.

Housing

National Culinary & Baking School has no responsibility to find or assist a student in finding housing.

Payment Policies

All school fees must be funded prior to class start date. No student may attend class prior to the payment of tuition or the acceptance of a payment plan.

There will be a \$150.00 non-refundable registration fee due upon signing the Enrollment Agreement.

Tuition and fees are subject to change. Tuition changes will not affect currently enrolled students or those on approved Leave of Absence. If a student withdraws and then re-applies, then any tuition changes that have taken place will apply at the start of the new enrollment. We will provide amendment to catalog for any changes as required.

Terms of Enrollment

The agreement governs the named student for the specific course mentioned. Tuition is separate from the registration fee which is non-refundable upon execution of the agreement.

Class start date may be changed by either party upon notice, with reasonable cause. Once start date is determined or has commenced, the parties will be bound by the agreement. Student shall have three business days in which this agreement may be cancelled providing the school is notified in writing.

NSF Checks or Stop Payments

There will be a charge of \$25.00 for non-sufficient checks or stop payments. Collection of past due amounts will be initiated by the school in normal business practice and failing that by an independent collection agency at an additional fee of 35% or cost of collection.

Refund Policy

Cancellation and withdrawal

The student has the right to cancel the enrollment agreement and obtain a refund of charges paid through attendance at the initial class session, or the seventh day after enrollment, whichever is later.

A notice of cancellation shall be in writing and can be sent by mail or email. A withdrawal may be effectuated by the student's written notice or by the student's conduct, including, but not necessarily limited to, a student's lack of attendance or violation of federal or state law.

National Culinary & Baking School shall refund 100 percent of the amount paid for institutional charges, less \$150.00 registration fee if notice of cancellation is made through attendance at the first class session, or the seventh class day after enrollment, whichever is later.

The refund policy for National Culinary & Baking School students who have completed 60 percent or less of the periods of attendance shall be a pro rata refund. Students who have completed 60 percent or greater of the contracted period of enrollment as indicated on the student application, shall receive no refund of tuition or of institutional charges incurred.

National Culinary & Baking School is a private institution and is approved to operate by the California Bureau for Private Postsecondary Education (BPPE). Any question a student may have regarding the school brochure/catalog that have not been satisfactorily answered by the institution may be directed to the Bureau for Private Postsecondary Education at the following.

Address: 2535 Capitol Oak Drive, Suite 400
Sacramento, CA 95833
Web address: www.bppe.ca.gov
Telephone: 916-431-6959
Fax: 916-263-1897

Hypothetical Refund Example as Calculated According to the State of California Regulations:

The student pays \$11,605.00 for National Culinary & Baking School's Culinary Certificate program and/or \$13,340.00 for Bakery and Advanced Pastry program. Registration fee of \$150.00 is not refundable.

The tuition is not refundable after 60% of class time by State Law. Failure to comply with the stated rules pertaining to the section on CONDUCT can place the student on administrative probation and failing this all funds due or paid to date are forfeited and due to completion of the program if unpaid.

As it is related only to Veterans Administration (VA) enrollment, the state law 60% rule is changed to 100%.

Attendance

Students must complete all lessons before graduating. Students are required to notify the school office if they are not coming to class. One absence is defined as not being present for one scheduled class. Students who have three unexcused absences will be placed on probation. Further absences can lead to termination at the discretion of the school. Student must maintain 80% attendance to graduate.

Interruptions and leaves must be requested in writing to the Director, and may be granted for valid reasons. Students may make up classes at no additional charge as long as it was an excused absence, and should meet with their chef instructor to arrange scheduling. Students or graduates are only allowed to appear in class if their name is on the roster or advance permission has been granted by the Director.

Leave of Absence (LOA) Policy

As it is applied to Veterans Administration (VA) students only, these students must complete all courses before graduation, and in the event the leave of absence occurs with such VA students, they must make up all classes before graduation, in addition, the housing allowance from VA has to be terminated until the student resumes the class.

In addition, the other students are required to complete all courses with a down payment acceptable to National Culinary & Baking School, usually 20% of the program cost.

In the event that other students, financed by National Culinary & Baking School, fail to complete certain courses, they need to be made up by them. And further, if this absence is material, we have in the past, required the entire course to be completed at no extra cost to the student.

Tardiness Policy

Students who are tardy more than 15 minutes will not be admitted into class unless they have received prior approval from the school.

Conduct

Any student not conducting him or herself in an orderly and professional manner, which includes the use of drugs and alcohol before or during class time, dishonesty, disrupting, defacing school property, use of profanity, excessive tardiness, insubordination, violation of safety rules, or not abiding by the school rules will lead to either probation or dismissal from classes. Termination occurring from student's failure to abide by the terms of probation based on the school rules will result in student's loss of tuition and will be considered forfeited for breach of contract.

Probation

A student will be placed on probation for unsatisfactory attendance or academic progress only once. The length of probation will be for 30 days and at the end of the probationary period the student will be re-evaluated. During the probation, the student must maintain 80% attendance and have satisfactory progress based upon feedback from the chef instructor. Progress and attendance must be satisfactory at the conclusion of the probationary period. (The Veterans Administration will be notified regarding unsatisfactory progress for Veterans receiving benefits and the Veteran's Benefits will cease.) The student can submit a written appeal of their probation to the Director. All requests will be evaluated and acted upon.

Grading / Graduation Requirement

On written tests:

100% to 70 % - Satisfactory

69% or less – Unsatisfactory

Students will also be evaluated on practical skills, homework, and other assignments by the chef instructor. Weekly tests will be given and a weekly progress report will be completed on each student by the chef instructor.

Student Grievance or Complaint

All grievances or complaints are to be made directly to the Director and are to be documented in writing and signed by the parties. The Director is responsible to investigate and attempt to resolve the grievance and communicate a decision to the student within ten (10) working days.

A student or any member of the public may file a complaint about this institution with the Bureau for Private Postsecondary Education by calling (888) 370-7589 or by completing a complaint form, which can be obtained on the bureau's Internet Web Site www.bppe.ca.gov

Policies Pertaining to Grievances

National Culinary & Baking Schools will receive information submitted by a student concerning a grievance in strict confidence. All involved members will discuss a grievance only with individuals directly involved and those involved with processing the grievance.

The President of National Culinary & Baking Schools is the Grievance Officer charged with ensuring that these policies and procedures are enforced when investigating complaints.

Upon request, the Grievance Officer will provide information about how National Culinary & Baking Schools complies with federal and state laws.

Decisions on grievances will be neither precedent-setting nor binding upon future grievances, unless they are officially adopted as policy. Students may direct grievances to the State of California, Bureau for Private Postsecondary Education at any time.

Bureau for Private Postsecondary Education

2535 Capitol Oak Drive, Suite 400, Sacramento, CA 95833

Phone: (916) 445-3427

Catalog Disclosure

This is to certify that this information is true and correct at the time of printing. We will provide amendment to catalog as required.

As this information must be prepared well in advance of the time period it covers, changes may occur. Courses as described are subject to change with reasonable notice. Some classes offered might be cancelled because of insufficient enrollment, elimination or reduction of program, or for any other reason considered sufficient by the Director of National Culinary & Baking Schools.

National Culinary & Baking Schools is committed to providing equal opportunities in its activities and in its educational programs. Therefore, no National Culinary & Baking School student or staff member shall be unlawfully subjected to discrimination on the basis of ethnic group, religion, age, gender, color, sexual orientation, marital status, or physical or mental disability.

Affiliations

- San Diego Conventions & Visitors Bureau
- Greater San Diego Chamber of Commerce
- American Culinary Federation

Record Retention

All the records from the students which include Weekly Exams, Final Exam and Practical Final Exam are kept electronically indefinitely.

Privacy Act

The Family Educational Rights and Privacy Act (FERPA) is a federal law designed to protect the privacy of students' educational records. Students have the right to review their records and request changes to any records believed to be inaccurate. Records will be released without student's consent to a governmental agency as required by law or pursuant to a subpoena, court order or other compulsory legal process.

Class Size

National Culinary and Bakery School limits the size of each class to 10 students or fewer.

Uniforms

Uniforms are not covered by tuition. Students provide their own uniforms and shoes.

Uniforms are purchased online: www.schools.newchef.com

- 2 Chef Coats embroidered with National Culinary & Baking School's logo and student's name
- 2 Checkered Chef Pants
- 2 White Chef Aprons
- 2 Toques (Chef Hats)

Estimated Cost: \$110.00-\$125.00, cost varies depending on size.

Textbooks

Currently, textbooks are:

On Cooking, 2015 Edition published by Pearson Education.

On Baking, 2015 Edition published by Pearson Education.

Knife Set (Please speak with Stephan or Rhea)

Student must provide the following tools – National Culinary & Baking Schools has a very good source for a reasonable price.

Knife set -\$225.00

- Digital Thermometer
- 8” Chef’s knife
- 8” x 2” Knife Guard
- 10” Steel-Genesis
- 11” Granton Slicer-Mill
- 3” Paring Knife
- 2-1/2” Peeling Knife
- 10” Wide Bread Knife
- 6” Narrow Boning
- 7” Straight Fork
- 10” Straight Spatula
- 6” Boning Knife
- Y Peeler
- Kitchen Shears
- 6pc. Plastic Tube Set-Plain
- 6pc. Plastic Tube Set-Star
- 1” & 7/8” Double Melon Baller

Shoes

Student must purchase black rubber-soled shoes or clogs. Canvas shoes and open toed shoes are not allowed.

Tuition:

Culinary:

Tuition (400 hours) \$12,000.00*

*Alternatively, non-matriculated students may pay \$1,800.00 per module (see curriculum) with a maximum of two modules at this price.

Adm. Fee (non-refundable)	150.00
Text Book	Est. 135.00
Textbook for ServSafe	95.00
Knife Set	Est. 225.00
Uniforms	not included
Total	\$ 12,605.00

*STRF fee \$.50/\$1,000 of tuition \$5.50 (non-refundable) *

Baking and Advanced Pastry

Tuition (600 hours) \$14,000.00*

*Alternatively, non-matriculated students may pay \$1,800.00 per module (see curriculum) with a maximum of two modules at this price.

Adm. Fee (non-refundable)	150.00
Text Book	Est. 135.00
Textbook for ServSafe®	95.00
Uniforms	not included
Total	\$ 14,340.00

*STRF fee \$.50/\$1,000 of tuition \$6.50 (non-refundable)

***STUDENT RIGHTS AND RESPONSIBILITIES WITH STUDENT TUITION RECOVERY (STRF) FUND AS PROVIDED BY THE BUREAU FOR PRIVATE POSTSECONDARY EDUCATION (BPPE) You must pay the state-imposed assessment for the Student Tuition Recovery Fund (STRF) if all of the following applies to you:**

1. You are a student in an educational program, who is a California resident, and prepay all or part of your tuition either by cash, guaranteed student loans, or personal loans, and
 2. Your total charges are not paid by any third-party payer such as an employer, government program or other payer unless you have a separate agreement to repay the third party.
- You are not eligible for protection from the STRF and you are not required to pay the STRF assessment, if either of the following applies:
1. You are not a California resident or
 2. Your total charges are paid by a third party, such as an employer, government program or other payer, and you have no separate agreement to repay the third party.
- The State of California created the Student Tuition Recovery Fund (STRF) to relieve or mitigate economic losses suffered by students in educational programs who are California residents, or are enrolled in a residency programs attending certain schools regulated by the Bureau for Private Postsecondary and Vocational Education. You may be eligible for STRF if you are a California resident or are enrolled in a residency program, prepaid tuition, paid the STRF assessment, and suffered an economic loss as a result of any of the following:
1. The school closed before the course of instruction was completed.
 2. The school's failure to pay refunds or charges on behalf of a student to a third party for license fees or any other purpose, or to provide equipment or materials for which a charge was collected within 180 days before the closure of the school.
 3. The school's failure to pay or reimburse loan proceeds under a federally guaranteed student loan program as required by law or to pay or reimburse proceeds received by the school prior to closure in excess of tuition and other costs.
 4. There was a material failure to comply with the Act or this Division within 30 days before the school closed or, if the material failure began earlier than 30 days prior to closure, the period determined by the Bureau.
 5. An inability after diligent efforts to prosecute, prove, and collect on a judgment against the institution for a violation of the Act.

“NOTICE CONCERNING TRANSFERABILITY OF CREDITS AND CREDENTIALS EARNED AT OUR INSTITUTION”
 The transferability of credits you earn at National Culinary & Baking School is at the complete discretion of the institution to which you may seek to transfer. Acceptance of the diplomas you earn in Culinary Arts and/or Baking and Advanced Pastry Arts are also at the complete discretion of the institution to which you may seek to transfer. If the credits or diploma(s) you have earned at this institution are not accepted at the institution to which you seek to transfer, you may be required to repeat some or all of your coursework at that institution. For this reason, you should make certain that your attendance at this institution will meet your educational goals. This may include contacting an institution to which you may seek to transfer after attending this school to determine if your credits or diploma(s) will transfer.

NATIONAL CULINARY & BAKING SCHOOL CURRICULUM

Students are required to complete all weekly exams with 70% or higher and the final exam with 70% or higher in order to complete the program. In addition, each student must complete the practical final exam with 75% or higher. Moreover, students are required to complete their education hours based on the program that they are taking, Culinary Arts 400 hours, or Baking and Advanced Pastry Arts 600 hours, in order to graduate. Written exams are given in the form of: multiple choice, fill in the blank, and short essay.

Curriculum: Diploma in Culinary Arts (400 Contact Hours)

The Diploma in Culinary Arts has been separated into 4 rotating modules. This is to enable non-matriculated students to access those areas of the curriculum that best meet their unique learning needs. The tuition for any one module is \$1,800.00 and no more than two modules may be taken at this price. Non-matriculated students who subsequently decides to pursue the diploma must therefore pay the balance of the full cost of tuition to earn the diploma.

Module 1: Sanitation and Safety, Menu Planning, Knife Skills, Soups and Stocks, Garde Manger 100 Hours

August 1 – September 2, 2016

January 3 – February 7, 2017

SERVE-SAFE® SANITATION & SAFETY: 15 hours

Introduction to Microbiology

- B. Food Borne Diseases
- C. Personal Hygiene
- D. Food Handling, Preparation, and Storage E. Cleaning and Sanitizing Equipment
- F. Sanitation Test
- G. The Safe Workplace
- H. Kitchen Safety

KNIFE SKILLS, MENU PLANNING, COST CONTROL, COOKING PRINCIPALS, and TOOLS and EQUIPMENT: 20 hours

- A. Modern Food Service VS Classical
- B. The Organization of Modern Kitchens.
- C. Standards of Professionalism
- D. Classical Knife Skills
- E. Moist Heat Method
- F. Dry Heat Methods
- G. The Arts of Seasoning
- H. Introduction of equipment
- I. Equivalent of Weights and Measures
- J. Dry and Liquid Measurements C. The Written Recipe
- K. Converting Recipes
- L. Food Cost
- M. Menu Forms and Functions
- N. Building the Menu
- O. Nutritional Considerations

STOCKS & SAUCES: 20 Hrs.

- A. Ingredients
- B. Procedures and Methods of Stocks Reduction
- C. Glace
- D. Leading and Mother Sauces
- E. Roux
- F. Modern Sauces
- G. Butter Sauce

SOUPS: 20 Hrs.

- A. Classification of Soups
- B. Cream Soups
- C. Clear Soups
- D. Hearty Soups
- E. Chowder Soups

F. Bisque

Module 2: Salads, Meat, Poultry, and Game Cookery
100 Hours

September 6 – October 11, 2016

February 8 – March 15, 2017

SALADS AND SALAD DRESSINGS: 15Hrs

- A. Types of Salads
- B. Arrangements and Presentation
- C. Components of a Salad Bar
- D. Emulsion Dressings
- E. Vinaigrette Dressings
- F. Art of Garde Manger

GARDE MANGER: 30 Hrs.

- A. Hors d'oeuvres
- B. Sandwiches
- C. Canapés
- D. Cocktails
- E. Dips

UNDERSTANDING AND COOKING MEATS: 30 Hrs.

- A. Grilling Method
- B. Braising Method
- C. Stewing Method
- D. Pan Frying Method
- E. Sauté method

UNDERSTANDING AND COOKING POULTRY: 30 Hrs.

- A. Chicken Fabrication
- B. Sauté Method
- C. Pan Frying Method
- D. Braising Method
- E. Pouching Method
- F. Grilling Method
- G. Deep Fry Method

Module 3: Shellfish, Pork, Vegetable and Starches Cookery
100 Hours

October 12 – 16 November, 2016

March 16 – April 19, 2017

UNDERSTANDING AND COOKING FISH & SHELLFISH: 30 Hrs.

- A. Fish Fabrication
- B. Broiling Method
- C. Sauté Method
- D. Pan Fry Method
- E. Deep Fry Method
- F. Grilling Method
- G. Pouching Method

UNDERSTANDING AND COOKING PORK: 30 Hrs.

- A. Pan Frying Method / Cutlet
- B. Braising Method
- C. Pouching Method
- D. Grilling Method
- E. Stewing Method
- F. Sauté Method

UNDERSTANDING AND COOKING GAME: 15 Hrs.

- A. Grilling Method
- B. Braising Method
- C. Stewing Method

UNDERSTANDING AND COOKING VEGETABLES: 20 Hrs.

- A. Controlling Quality Changes during Cooking
- B. General Rules of Vegetable Cookery
- C. Standards of Quality in Cooked Vegetables
- D. Handling Fresh and Processed Vegetables
- E. Production and Holding Problems in Quantity Cooking
- F. Storage
- G. Boiling and Steaming
- H. Sautéing and Pan-frying
- I. Braising
- J. Baking
- K. Broiling and Grilling
- L. Deep-frying

COOKING STARCHES: 20 Hrs.

- A. Potatoes
- B. Rice
- C. Pasta & Dumplings
- D. Other Grains
- E. Stuffing and Dressings
- F. Pilaf Method

**Module 4: Breakfast Preparation, Baking and Restaurant Desserts, and International Cuisines
100 Hours**

November 17 – December 23, 2016 (School is closed on Friday, November 25, 2016)

April 20 – May 24, 2017

BREAKFAST PREPARATION AND DAIRY PRODUCTS: 30 Hrs.

- A. Understanding and Cooking Eggs
- B. Breakfast Breads, Cereals, and Meats
- C. Milk, Cream, and Butter
- D. Cheese

BAKING AND RESTAURANT DESSERTS: 25 Hrs.

- A. Plated desserts
- B. Sauces
- C. Cakes
- D. Tarts
- E. Mousses
- F. Soufflé

INTERNATIONAL CUISINES: 50Hrs

- A. French
- B. Spanish
- C. Mexican
- D. Italian
- E. Thai


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## Curriculum: Baking & Advanced Pastry Arts Diploma (600 Contact Hours)

The Diploma in Baking and Advanced Pastry Arts has been separated into 6 rotating modules. This is to enable non-matriculated students to access those areas of the curriculum that best meet their unique learning needs. The tuition for any one module is \$1,800.00 and no more than two modules may be taken at this price. Non-matriculated students who subsequently decides to pursue the diploma must therefore pay the balance of the full cost of tuition to earn the diploma.

Please see detailed schedule in red at the end of curriculum:

Course: BAKING AND ADVANCED PASTRY ARTS

600 hrs.

Year: 2016-2017

SERVE SAFE SANITATION AND SAFTY - 24 Hrs

- A. Introduction to Microbiology
- B. Food Borne Diseases
- C. Personal Hygiene
- D. Food Handling, Preparation, and Storage
- E. Cleaning and Sanitizing Equipment
- F. Sanitation Test
- G. The Safe Workplace
- H. Kitchen Safety

- D. Genoise Method
- E. Joconde Sponge Method
- F. Italian, French, Swiss Butter Cream Icing
- G. Bavarian creams

1. MOUDLE (1) BREAD - 96Hrs

This Module is focused on culinary concept and the production of a variety of yeast raised breads. Students will study the following subjects:

- A. Lean dough
- B. Straight dough Method
- C. Yeast bread
- D. Rolls
- E. Bagels
- F. Sponge Method
- G. Starters
- H. Poolish
- I. Biga
- J. Sour Dough Starter
- K. Artisan breads
- L. Gugelhopf
- M. Brioche
- N. Danish products
- O. Croissants

4. MOUDUL (4) WEDDIN CAKE - 96 Hrs.

This Module focuses on required piping technique for decoration of wedding cakes. Students also learn the method of making fondant as well as making variety of flowers with gum paste.

- A. Piping technique
- B. Classical wedding cake piping
- C. Fondant Making
- D. Gum paste Flowers
- E. Lace making on Wedding Cakes
- F. Wedding Cake design

2. MODULE (2) PASTRY - 96 Hrs

This Module is focused on culinary concept and the production of making a variety European sweet dough, pastries and breakfast Items:

- A. Rich Dough
- B. Sweet dough
- C. Dough Lamination
- D. Cookies
- E. Tarts and Pies
- F. Puff Pastry 1,2 and 3
- G. Palmier, Pithiviers, Vol-au-vents
- H. Cannoli
- I. Berliner
- J. Quick Breads (Muffins, Scones, Biscuits)

5. MOUDUL (5) PLATED HOT AND COLD DESSERTS/ INDIVIDUL DESSRTS - 96Hrs

This Module focuses on making fine dining plated desserts, as well as individual desserts. Students will explore the design and presentation of hot and cold desserts.

- A. Different Custards, Flan, Crème Brulee, Pudding
- B. Individual Mousse Slice
- C. Bombes
- D. Chocolate Basket dessert with Mousse
- E. Chocolate Cup Desserts with Mousse
- F. Ice cream
- G. Sorbet
- H. Granita
- I. Fruit Sauce

3. MODULE (3) CAKES AND CAKE DECORATING - 96 Hrs

This Module focuses on variety methods of cakes mixing and variety of making butter cream.

- A. Creaming Method
- B. Two Stage Method
- C. Chiffon Method

6. MODULE (6) SUGAR CONFECTIONARY AND CHOCOLATE ARTS – 96 Hrs.

This Module is focused on sugar and chocolate work. Students will learn to work with sugar and chocolate to create artistic showpiece. In addition, students learn to create variety of chocolate candies and truffles.

- A. Techniques of melting sugar to High temperature
- B. Casting Method
- C. Pulling Method
- D. Blowing Method
- E. Sugar Showpiece
- F. Pastillage
- G. Molding and cutting pastillage
- H. Pastillage Showpiece
- I. Tempering Chocolate
- J. Chocolate Showpiece
- K. Chocolate Candies and Truffles

Class Schedule: Diploma in Baking and Advanced Pastry Arts (24 weeks)

| Start Date | End Date  | Module 1-6                           |
|------------|-----------|--------------------------------------|
| 6/13/2016  | 7/12/2016 | Wedding Cakes                        |
| 7/13/2016  | 8/10/2016 | Hot & Cold Plate/individual Desserts |
| 8/11/2016  | 9/8/2016  | Sugar & Chocolate Arts Confectionery |
| 9/9/2016   | 10/7/2016 | Bread                                |
| 10/11/2016 | 11/8/2016 | Pastries & Quick Bread               |
| 11/9/2016  | 12/7/2016 | Cakes & Cake decorating              |
| 12/8/2016  | 1/17/2017 | Wedding Cakes                        |
| 1/18/2017  | 2/15/2017 | Hot & Cold Plate/individual Desserts |
| 2/16/2017  | 3/17/2017 | Sugar & Chocolate Arts Confectionery |
| 3/20/2017  | 4/17/2017 | Bread                                |
| 4/18/2017  | 5/15/2017 | Pastries & Quick Bread               |
| 5/16/2017  | 6/13/2017 | Cakes & Cake decorating              |
| 6/14/2017  | 7/12/2017 | Wedding Cake                         |
| 7/13/2017  | 8/9/2017  | Hot & Cold Plate/individual Desserts |
| 8/10/2017  | 9/8/2017  | Sugar & Chocolate Arts Confectionery |

