



Work & Learn

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Culinary Arts

The diploma program in Culinary Arts and Operations provides students the opportunity to learn the skills and experience they need to enter the hospitality industry. Graduates may pursue positions in restaurants, dinner clubs, country clubs, resorts, hotels, catering companies, delis and other foodservice establishments.

Students can learn essential skills for working in the foodservice industry; Auguste Escoffier School of Culinary Arts emphasizes not only cooking but also professional skills. The cooking portions of the program focus on using classical and universal cooking methods and preparing items in quantity. The professional skills covered include menu planning, portion size, employee training, safety and sanitation, and food cost control.

The program is made up of six-week and twelve-week courses over 54 weeks and a six-week externship. Courses are accessed through the Online Campus LMS and offer both weekly synchronous activities scheduled with instructors and asynchronous lessons that can be completed as a student's weekly schedule allows. The course also includes an externship in a foodservice establishment that allows students to gain valuable hands-on experience in a professional kitchen environment.

Programs included in this brochure are offered by Auguste Escoffier School of Culinary Arts.

COURSE LIST

Diploma In Culinary Arts & Operations

- ✓ CULINARY FOUNDATIONS
- ✓ FOODSERVICE MANAGEMENT
- ✓ PURCHASING AND COST CONTROL
- ✓ CULINARY ARTS AND PATISSERIE
- ✓ WORLD CUISINES
- ✓ THE FARM TO TABLE KITCHEN
- ✓ MENU DESIGN AND MANAGEMENT
- ✓ CULINARY ENTREPRENEURSHIP
- ✓ CULINARY INDUSTRY EXTERNSHIP I

Associate of Occupational Studies Degree also available.

Baking & Pastry

The Diploma in Professional Pastry Arts Program provides students the opportunity to learn the skills and experience they need to enter the hospitality industry. Graduates may pursue entry to mid-level jobs as bakers, pastry cooks, or assistant pastry chefs in hotels, restaurants, bakeries, country clubs, and other foodservice establishments.

Students can learn essential skills for working in the foodservice industry. Auguste Escoffier School of Culinary Arts emphasizes not only baking but also professional skills. Hands-on practical assignments in the curriculum allow students to practice a wide variety of classical and modern baking and pastry methods and techniques that help prepare students for entry-level positions in a professional kitchen. In addition, students learn the theory behind these techniques that promotes a deeper understanding of the science of baking and patisserie. From this understanding, students can learn to bake a variety of items or prepare desserts without directions, recipes, or rote procedures. As students hone their skills, they develop their palate and may learn how to understand taste and comprehensively analyze flavors. The professional skills covered in the curriculum include menu planning, sourcing, sustainability, management, employee training, safety and sanitation, and food cost control. This part of the curriculum offers students an introduction to business skills required to maintain a profitable foodservice establishment.

The program is made up of courses organized into four twelve-week terms and a six-week externship. Each course offers 6 distance learning lessons. Courses are accessed through the Online Campus learning management system and offer both weekly synchronous activities scheduled with instructors and asynchronous lessons that can be completed as a student's weekly schedule allows. The program concludes with an externship in a foodservice establishment that allows students to gain valuable hands-on experience in a professional kitchen environment.

Programs included in this brochure are offered by Auguste Escoffier School of Culinary Arts.

COURSE LIST

Diploma In Professional Pastry Arts

- ✓ FUNDAMENTALS OF BAKING AND PASTRY I
- ✓ FUNDAMENTALS OF BAKING AND PASTRY II
- ✓ MENU DESIGN AND MANAGEMENT
- ✓ CONTEMPORARY PASTRY ARTS
- ✓ GLOBAL PASTRY ARTS
- ✓ FOOD AND BEVERAGE COST CONTROL
- ✓ FOUNDATIONS OF BREAD I
- ✓ FOUNDATIONS OF BREAD II
- ✓ FOODSERVICE MANAGEMENT
- ✓ CONFISERIE
- ✓ CAKE DESIGN AND DECORATING
- ✓ BUILDING YOUR OWN BUSINESS
- ✓ PASTRY INDUSTRY EXTERNSHIP I

Associate of Occupational Studies Degree also available.



Plant-Based Culinary Arts

As people, and by extension the foodservice industry, search for more nutritious, inclusive, and delicious dining options, there is a growing demand for plant-based cooking education. Novices and experienced chefs alike will enjoy learning the fundamentals of plant-based cooking, the tools, and basic ingredients to have on hand in the plant-based kitchen, meal composition, seasonal menu planning, cultural plant-based cuisine, food safety, allergen awareness, and traditional ingredient substitutions. The program will show students how to leverage vegetables, fruits, nuts, legumes, whole grains, and plant proteins to create plant-based food that is relevant and leads the way in today's food culture.

This program is made up of nine, six-week plant-based courses over 54 weeks and a six-week externship along with four industry focused courses to provide students with a well-rounded education. In total, the program takes 60 weeks to complete. The Plant-Based Culinary Arts program offers online courses through interactive distance learning delivery methods which include a variety of learning opportunities for students through lecture and lab activities.

Programs included in this brochure are offered by Auguste Escoffier School of Culinary Arts.

COURSE LIST

Diploma In Plant-Based Culinary Arts

- ✓ PLANT-BASED CULINARY FOUNDATIONS I
- ✓ PLANT-BASED CULINARY FOUNDATIONS II
- ✓ MENU DESIGN
- ✓ PLANT-BASED CULINARY FOUNDATIONS III
- ✓ FOUNDATIONS OF PLANT-BASED PASTRY I
- ✓ PURCHASING AND COST CONTROL
- ✓ FOUNDATIONS OF PLANT-BASED PASTRY II
- ✓ SEASONAL PLANT-BASED CUISINE
- ✓ FOODSERVICE MANAGEMENT
- ✓ PLANT-BASED APPROACHES TO WELLNESS
- ✓ CULTURAL INFLUENCES I
- ✓ ENTREPRENEURSHIP
- ✓ CULTURAL INFLUENCES II
- ✓ EXTERNSHIP I

Associate of Occupational Studies Degree also available.



Holistic Nutrition & Wellness

An expanding market of health-influenced menus and restaurants demands a supply of professionals with industry-ready skills in nutrition and wellness, underscored by a solid foundation in the culinary arts. The Holistic Nutrition and Wellness program helps students build a skill set unlike traditional programs which focus on either nutritional science or technical cooking skills.

The program instructs students how to leverage a foundation of culinary skills with additional instruction in nutrition, wellness and coaching as the means to support restaurant guests or personal chef clientele aiming for a positive relationship with food and diet as well as an improvement to their overall health and well-being. This program is made up of seven (7) holistic nutrition and wellness courses, five (5) industry focused core courses and one (1) six- week long externship. The program is intended to be completed over five 12 weeklong terms or in 60 weeks total. The Holistic Nutrition and Wellness program includes a variety of learning activities through lecture and laboratory sessions.

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COURSE LIST

Diploma in Holistic Nutrition and Wellness

- ✓ CULINARY FOUNDATIONS I
- ✓ CULINARY FOUNDATIONS II
- ✓ HOLISTIC NUTRITION
- ✓ FUNDAMENTALS OF HEALTHY BAKING
- ✓ PURCHASING AND COST CONTROL
- ✓ MENU DESIGN
- ✓ NUTRITIONAL COOKING AND SPECIAL DIETS I
- ✓ NUTRITIONAL COOKING AND SPECIAL DIETS II
- ✓ EXPLORING WELLNESS CONCEPTS I
- ✓ EXPLORING WELLNESS CONCEPTS II
- ✓ COACHING TECHNIQUES AND PRACTICES
- ✓ ENTREPRENEURSHIP
- ✓ EXTERNSHIP I

Associate of Occupational Studies Degree also available.



Hospitality & Restaurant Operations Management

The Associate of Occupational Studies in Hospitality and Restaurant Operations Management program was developed to provide students with the understanding of the hospitality industry from a business perspective. Students may start with professionalism and entry level management while building on that knowledge to learn the skills necessary to successfully manage operational aspects of a successful hospitality operation.

The curriculum combines lectures, laboratory and an externship for an integrated approach to the food and beverage operations industry. Topics include leadership, human resource management, event management, purchasing, cost control, menu management and entrepreneurship. Students in the degree program can take a course in culinary foundations designed to provide an introduction to the professional kitchen as they become acquainted with tools, utensils, and equipment and discuss kitchen layout.

Additional courses include technical writing for the hospitality industry, nutrition, math & accounting. In addition, communication, entrepreneurship and history from the culinary perspective are addressed. These theory courses cover subjects that professionals in the hospitality and foodservice industry may need to succeed to their highest possible professional level. Students are required to complete a 6 week industry externship in order to gain functional knowledge by working in an approved food service establishment. In total, the program takes 60 weeks to complete.

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COURSE LIST

Associate Degree in Hospitality & Restaurant Operations Management

- ✓ PROFESSIONALISM AND SERVICE STANDARDS
- ✓ BUSINESS AND PROFESSIONAL COMMUNICATIONS
- ✓ MENU DESIGN AND MANAGEMENT
- ✓ THE SCIENCE OF NUTRITION
- ✓ CATERING AND EVENT OPERATIONS
- ✓ INTRODUCTION TO PSYCHOLOGY IN THE WORKPLACE
- ✓ FOUNDATIONS IN HUMAN RESOURCES
- ✓ WORLD HISTORY AND CULTURE FROM THE CULINARY PERSPECTIVE
- ✓ LEADERSHIP AND DEVELOPMENT
- ✓ FOODSERVICE MATH & ACCOUNTING
- ✓ COST CONTROL
- ✓ PURCHASING
- ✓ BEVERAGE SERVICE OPERATIONS
- ✓ FACILITIES OPERATIONS AND COMPLIANCE
- ✓ OPERATIONS TECHNOLOGY AND INNOVATION
- ✓ CULINARY FOUNDATIONS I
- ✓ BUILDING YOUR OWN BUSINESS
- ✓ EXTERNSHIP

Reach out for more information and to join the National Work & Learn Employer Partner Program.

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