Tuition and Fees

As of 02/16/2015 Start

Associate of Occupational Studies in Le Cordon Bleu Culinary Arts / Patisserie and Baking (Resident Students)	
Tuition	$40,000
Application Fee (non-refundable)	$50
STRF Fee (non-refundable)	$0
Estimated Total Cost	$40,050

Associate of Occupational Studies in Le Cordon Bleu Culinary Arts / Patisserie and Baking (Non-Resident Students)	
Tuition	$42,500
Application Fee (non-refundable)	$50
STRF Fee (non-refundable)	$0
Estimated Total Cost	$42,550

Diploma in Le Cordon Bleu Culinary Arts / Patisserie and Baking	
Tuition	$19,500
Application Fee (non-refundable)	$50
STRF Fee (non-refundable)	$0
Estimated Total Cost	$19,550

Diploma in Le Cordon Bleu Wine and Beverage (as of 11/9/15 start)	
Tuition	$16,000
Application Fee (non-refundable)	$50
STRF Fee (non-refundable)	$0
Estimated Total Cost	$16,050

Tuition charges include books, supplies, and uniforms. The tuition listed above is for the total length of the program. Reduced tuition charges apply in the case of repeated courses.

Reduced Tuition Charge for Repeat Course Work (per credit hour)

Lecture and Lab Courses $100
Externship Courses $ 50

Le Cordon Bleu reserves the right to increase all fees and tuition without notice, at its discretion. Once a student completes and Enrollment Agreement, the tuition and fees charges stated on that Enrollment Agreement will not change provided the Student starts classes as scheduled and continues without interruption.

Tuition and Fees are also disclosed on Tuition and Fees Sheet published at: http://www.chefs.edu/Admissions/~/media/LCB/Files/Docs-Resources/Los Angeles_TuitionAndFees.ashx

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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:

- You are not a California resident, or are not enrolled in a residency program, or
- 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 program attending certain schools regulated by the Bureau for Private Postsecondary and Education.

You may be eligible for STRF if you are a California resident or are enrolled in a residency program, prepaid tuition, paid 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 cost.
4. There was a material failure to comply with the Act of this Division within 30-days before the school closed or, if the material failure began earlier than 30 days prior to the closure, the period determined by the Bureau.
5. An inability after diligent efforts to prosecute, prove, and collect on judgment against the institution for a violation of the Act.

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Academic Calendar

As of 01/01/2015

21 Month | 84 Week Programs

-Associate of Occupational Studies in Le Cordon Bleu Culinary Arts
-Associate of Occupational Studies in Le Cordon Bleu Patisserie & Baking

Start Date	Anticipated Completion Date
01/05/2015	09/23/2016
02/16/2015	11/04/2016
04/06/2015	12/16/2016
05/18/2015	02/17/2017
07/06/2015	03/31/2017
08/17/2015	05/19/2017
09/28/2015	06/30/2017
11/09/2015	08/18/2017

12 Month | 48 Week Programs

-Diploma in Le Cordon Bleu Culinary Arts
-Diploma in Le Cordon Bleu Pâtisserie and Baking
-Diploma in Le Cordon Bleu Wine and Beverage (as of 11/9/15)

Start Date	Anticipated Completion Date
01/05/2015	12/18/2015
02/16/2015	02/12/2016
04/06/2015	03/25/2016
05/18/2015	05/13/2016
07/06/2015	06/24/2016
08/17/2015	08/12/2016
09/28/2015	09/23/2016
11/09/2015	11/04/2016

Note: All programs may not be offered on all dates listed above.

2015 Academic Calendar

Module start date	Module end date
01/05/2015	02/13/15
02/16/2015	03/27/15
04/06/2015	05/15/15
05/18/2015	06/26/15
07/06/2015	08/14/15
08/17/2015	09/25/15
09/28/2015	11/06/15
11/09/2015	12/18/15

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Classes are offered on days marked with an "x":						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	X	X	X	X	X	

Observed Holidays-No Classes

Holiday	Date(s) of Break: Classes Resume:
Martin Luther King Jr. Day	Monday 01/19/2015 Classes Resume on Tuesday 01/20/2015
In-Service Day*	Friday 02/13/2015 Classes Resume on Monday 02/16/2015
In-Service Day*	Thursday 03/26/2015 to Friday 03/27/2015
Spring Break	Saturday 03/28/2015 to Sunday 04/05/2015 Classes Resume on Monday 04/06/2015
In-Service Day*	Thursday 05/14/2015 to Friday 05/15/2015 Classes Resume on Monday 05/18/2015
Memorial Day	Monday 05/25/2015 Classes Resume on Tuesday 05/26/2015
In-service Day*	Friday 06/26/2015
Summer Break	Saturday 06/27/2015 to Sunday 07/05/2015 Classes Resume on Monday 07/06/2015
In-Service Day*	Thursday 08/13/2015 to Friday 08/14/2015 Classes Resume on Monday 08/17/2015
Labor Day	Monday 09/07/2015 Classes Resume on Tuesday 09/08/2015
In-Service Day*	Friday 09/25/2015 Classes Resume on Monday 09/28/2015
In-Service Day*	Thursday 11/05/2015 to Friday 11/06/2015 Classes Resume on Monday 11/09/2015
Thanksgiving Holiday	Thursday 11/26/2015 to Friday 11/27/2015 Classes Resume on Monday 11/30/2015.
Winter Break	Saturday 12/19/2015 to Sunday 01/03/2016 Classes Resume on Monday 01/04/2016

*Students attending on-campus courses are not required to report to classes on published in-service days. Please see your course syllabi for specific class dates.

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Faculty and Staff

Faculty – as of 08/07/2015

Name	Discipline	Education & Professional Licensure/Certification	Full/Part Time
Aschenbrener, Adel	Culinary/Patisserie and Baking	• B.A., Communications, University of San Francisco, San Francisco (1998)	Full Time
Baker, David	Patisserie and Baking / General Education	• B.A., Psychology, California State University Fullerton (1995)	Full Time
Casillas, David	Lead Instructor/ Culinary	• A.O.S., Culinary Arts, California School of Culinary Arts, Pasadena (2002) • B.A., Culinary Management, Le Cordon Bleu, Scottsdale (2011) • M.B.A. Business Administration, American InterContinental University, Schaumburg (2012)	Full time
Chavez, Stephen	Culinary/Patisserie and Baking	• A.O.S., Culinary Arts, California School of Culinary Arts, Pasadena (2001) • B.A. Culinary Management, Le Cordon Bleu College of Culinary Arts, Scottsdale (2013)	Full Time
Colboth-MacLeod Jamie	Culinary/Patisserie and Baking/Gen Ed	• Culinary Arts Diploma LA/Hollywood LCB (2009) • B.A. English, Southern Illinois University (2006) • B.A. Cinema & Photography, Southern Illinois University (2001)	Full Time
Cone, Jeremiah	Culinary	• A.O.S., Culinary Arts, California School of Culinary Arts, Pasadena (2003)	Full Time
DeDominicis, Eva	Culinary	• A.S., Art Institute of Los Angeles, Los Angeles (2000)	Full Time
Del Vecchio, Dawn	General Education	• A.A., Associate in Arts ,Pasadena Community College, Pasadena California(1996) • B.S. Business Administration, University of La Verne, La Verne California (1994) • M.B.A. Marketing ,California State University Los Angeles (1999)	Full Time
Donovan, Gina	Externship	• A.O.S., Culinary Arts, Art Institute, Los Angeles (2000)	Full Time
Edwards, Ellya	Culinary	• B.S., Psychology, San Diego State University (1992) • A.A., Culinary Arts, Johnson and Wales University (1998)	Part Time
Estrada, Ray	Culinary	• A.O.S., Culinary Arts, Culinary Institute of America, Hyde Park, (1998) • B.S.B.A., International Business, Colorado Technical University Colorado Springs, (2013)	Full Time

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Name	Discipline	Education & Professional Licensure/Certification	Full/Part Time
Gardner, Patricia	Culinary/Patisserie and Baking	• A.O.S., Culinary Arts, Culinary Institute of America, Hyde Park (2001) • B.A., Psychology, College of St. Benedict, St. Joseph (1996)	Full Time
George, Peter	Culinary	• A.A., Business Management, American InterContinental University, Atlanta (2006) • Certificate, Basic Cookery for Catering Industry, Waltham Forest College, London (1978)	Full Time
Hale, Holly	General Education	• M.A., Education and Secondary Teacher Education, University of Phoenix, Arizona (2009) • B.G.S., Humanities, University of Cincinnati, Ohio (1978)	Full Time
Hall, Tenisha	Culinary	• B.P.S., Culinary Arts Management, Culinary Institute of America, Hyde Park, (2001) • A.O.S., Culinary Arts, Culinary Institute of America, Hyde Park, (1999)	Full Time
Hanna, Richard	Lead Instructor/ Culinary	• B.A. Culinary Management, Le Cordon Bleu, Scottsdale (2012) • A.O.S., Culinary Arts, Culinary Institute of America (1987)	Full Time
Jennings, Elliot	Culinary Core Education	• A.O.S. Le Cordon Bleu College of Culinary Arts, Los Angeles (2012) • A.S. College of the Canyons ,Valencia California (1975)	Full Time
Jimenez, Jeffrey	Education Manager/ Culinary	• A.O.S., Culinary Arts, California School of Culinary Arts, Pasadena (2001) • B.A., Psychology, Azusa Pacific University, Azusa (1999)	Full Time
Karabats, Keri	Culinary/Patisserie and Baking/Gen Ed	• A.O.S., Culinary Arts, California School of Culinary Arts, Pasadena (2001)	Full Time
Knight, Kimberly	Culinary	• M.Ed., Curriculum and Instruction, American InterContinental University (2013) • B.A., Culinary Management, Le Cordon Bleu, Scottsdale (2011) • A.A., Culinary Arts, The Art Institute, Atlanta (1994)	Full Time
Krupinski, Kristina	General Education	• M.A., Counseling Education, Northeastern Illinois University, Illinois (1995) • B.A., Psychology, DePaul University, Illinois (1991)	Full Time
Kuramarohit, Pattara	Externship	• B.S. Business & Marketing ,California State University, Northridge California (2002)	Full Time

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Name	Discipline	Education & Professional Licensure/Certification	Full/Part Time
		• A.O.S. Le Cordon Bleu College of Culinary Arts, Los Angeles (2005)	
Kwon, Eugene	Culinary	• A.O.S., Culinary Arts, California School of Culinary Arts, Pasadena (2004)	Full Time
Lomeli, Karla	Patisserie and Baking	• B.A., Art, California State University, Los Angeles (1998) • A.O.S., Culinary Arts, California School of Culinary Arts, Pasadena (2004)	Full Time
Lora, Gena	Patisserie and Baking	• A.O.S., Culinary Arts, Le Cordon Bleu Los Angeles, Pasadena, (2002) • B.A., Culinary Management, Le Cordon Bleu, Scottsdale (2011)	Part Time
Ludwig, Rose	Culinary	• M.B.A. Environmental and Social Sustainability, Colorado Technical University, Denver (2012) • B.A., Culinary Management, Le Cordon Bleu, Scottsdale (2010) • A.O.S, Culinary Arts, Johnson and Wales University, Providence (1988) • Professional Certifications: C.E.C	Full Time
Martinez, Chanel	Patisserie and Baking	• B.A., Culinary Management, Le Cordon Bleu, Scottsdale (2011) • A.O.S., Culinary Arts, California School of Culinary Arts, Pasadena (2004)	Part Time
Maslin, Richard	General Education	• B.A., History, California State University Chico, (1975)	Full Time
Mulia, Carlos	Culinary	• B.A Hospitality and Restaurant Management, New England Culinary Institute, Montpelier, (2010) • A.O.S., Culinary Arts, Culinary Institute of America, Hyde Park (1989)	Full Time
Ochi, Glenn	Culinary	• B.A., Hospitality & Restaurant Management, New England Culinary Institute, Montpelier (2009) • A.A., Liberal Arts. East Los Angeles College, Los Angeles (2006) • Professional Certifications: A.C.E, C.C.C., C.C.E	Part Time
Orlando, Joshua	Lead Instructor/ Registrar	• M.B.A., Business Administration, University of Phoenix, Arizona (2003) • B.S., Food Service Management, Johnson and Wales University, Providence (1997) • A.A.S., Baking & Pastry Arts, Johnson and Wales University, Providence (1995)	Full Time

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Name	Discipline	Education & Professional Licensure/Certification	Full/Part Time
		• Professional Certifications: C.W.P.C., C.C.E	
Pergl, Mike	Culinary	• A.O.S., Culinary Arts, California School of Culinary Arts, Pasadena (2002)	Full Time
Pitchayakun, Dean	Culinary	• A.A, Culinary Arts, Los Angeles Trade and Technical College, Los Angeles (2012) • B.A., Sociology, University of California Irvine, Irvine, CA (2004)	Full Time
Reyes, Geraldine	Lead Instructor/Patisserie and Baking	• A.O.S., Culinary Arts, Culinary Institute of America, Hyde Park (1989) • B.A Hospitality and Restaurant Management, New England Culinary Institute, Montpelier, (2012)	Full Time
Roskin, Wendy	Culinary	• M.B.A., Hospital Administration, George Washington University, Washington, D.C. (1980) • B.B.A., Finance, George Washington University, Washington, D.C. (1977) • Professional Certifications: C.C.C.	Full Time
Salazar, Norma	Patisserie and Baking	• A.A. Liberal Arts, Long Beach City College Long Beach (2009)	Full Time
Shane III, Peter	Culinary	• A.S., Culinary Arts, Johnson and Wales University, Providence (1985)	Full Time
Sherman, Paul	Wine Education	• Bordeaux Wine School, USA (2007) • Wine Academy of Spain (2007) • Court of Master Sommeliers, Advanced (2004) • Court of Master Sommeliers, Certificate (2000) • UCLA Vintage Program of Fine Wine (1997)	Part Time
Silverman- Le, Kim	Culinary	• B.A. Culinary Management, Le Cordon Bleu Scottsdale (2010) • A.O.S., Culinary Arts, Art Institute of Houston, • Houston (1997)	Full Time
Smith-Chapman, Melissa	Patisserie and Baking	• A.O.S., Culinary Arts, California School of Culinary Arts, Pasadena (2004) • B.A. Culinary Management, Le Cordon Bleu College of Culinary Arts, Scottsdale (2013)	Full Time
Soriano, Robert	Front of House Manager	• B.S., Business/Management, University of Phoenix, (2005)	Full Time
Sutton, Billie	Culinary	• A.O.S., Culinary Arts, Le Cordon Bleu College of Culinary Arts-Los Angeles (2005)	Full Time
Ventura, Janice	General Education	• M.A. Education, California State University Los Angeles (1999) • B.A., Liberal Studies, California State University Northridge (1986)	Full Time

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Name	Discipline	Education & Professional Licensure/Certification	Full/Part Time
White, Kira	Culinary and General Education	• M.S., Educational Administration, USIU (1995) • B.A., Psychology, San Diego State University, San Diego, CA (1990) • Certificate, Culinary Arts, New School of Cooking, Culver City, CA (2008)	Full Time
Whitmore, Bruce	Culinary	• A.A. Associates in Applied Science, State University of New York Agricultural and Technical College, New York (1972)	Full Time

Staff - as of 05/01/2014

Name	Position
Sands, Lachlan	President
Coker, Jeffrey	Director of Education
Jimenez, Jeffrey	Education Manager
Jimenez, Jeffrey	ADA/Section 504 Coordinator
Norris, David	Campus VP of Admissions
Arzate, Gabriela	Campus Director of Admissions
Marrs, Rebecca	Director of Career Services
Semerdjian, Nora	Business Operations Manager
Semerdjian, Nora	Title IX Coordinator
Tani, Sharon	Regional Librarian

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Catalog Revisions and Updates

Page #	Policy/Section	Effective Date
11	Executive Officers	8/12/2015

Catalog information is revised to read:

The Executive Officers of Career Education Corporation
Todd Nelson,
President and Chief Executive Officer

David Rawden,
Interim Senior Vice President and Chief Financial Officer

Page #	Policy/Section	Effective Date
11	CEC Board of Directors	5/14/2015

The current members of the CEC Board of Directors are:
Ron D. McCray, Chairman
Louis E. Caldera
Dennis H. Chookaszian
Patrick W. Gross
Greg L. Jackson
Thomas B. Lally
Leslie T. Thornton
Richard Wang

Page #	Policy/Section	Effective Date
58	Re-Entering Students	May 2014 (Publication)

Replace current language with the following:

Students who have previously attended Le Cordon Bleu College of Culinary Arts but did not graduate, and are returning within 364 days of their withdrawal date, at a minimum will be subject to the following admission requirements and procedures as new applicants: Enrollment Agreement, General Student Disclosure Form, Programmatic Disclosure Form (as applicable), and Background Check. Payment of the application fee is not required. Additional Financial Aid forms may also be required for those wishing to apply for financial aid. Students planning to return to the institution in a program of study that is different from the one they previously attended may be subject to additional admissions requirements.

Students who have previously attended Le Cordon Bleu College of Culinary Arts but did not graduate, and whose recorded withdrawal date is greater than 364 days, are subject to all admissions requirements in effect at the time of re-entry. All re-entering students will be charged the rate of tuition and fees in effect at the time of re-entry.

Page #	Policy/Section	Effective Date
62	Financial Information	1/1/2015

Grant and scholarship information is revised as follows:
Bleu Grant
Le Cordon Bleu offers institutional grants to students who have financial need, as determined by the U.S. Department of Education based on information provided on the Free Application for Federal Student Aid (FAFSA)), and who are enrolled in one the following programs: Certificate/ Diploma in Le Cordon Bleu Culinary Arts, Certificate/ Diploma in Le Cordon Bleu Pâtisserie and Baking, Associate in Le Cordon Bleu Culinary Arts, Associate in Le Cordon Bleu Pâtisserie and Baking. Grants are typically in the range of $50 to $9,010.

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Program Details and Eligibility Requirements:

- The BLEU Grant is renewable each academic year.
- Students will automatically be considered for a BLEU Grant upon completion of the admissions and financial aid application process, including completing the Free Application for Federal Student Aid (FAFSA).
- The BLEU Grant does not supplant the student's eligibility for Pell Grant.
- Recipients must maintain Satisfactory Academic Progress (SAP) as outlined in the catalog to remain eligible for the grant.
- If a student receives supplemental funding after the BLEU Grant has been awarded, the BLEU Grant may be reduced to prevent the student from entering into a disallowed overaward situation.
- If this grant is combined with other federal, state or institutional aid resources, the total combined amount cannot exceed the student's direct cost of attendance (tuition, books and fees).
- The BLEU Grant will not be awarded to the student, in whole or in part, as a cash payment.

Le Cordon Bleu makes available a limited amount of money each year for such grants. Once it is determined that available funding is exhausted, grants will not be available to otherwise eligible students. For the 2015 calendar year, $9,900,000 has been budgeted for new BLEU Grants.

Alumni Referral Scholarship – all schools

Le Cordon Bleu offers the Alumni Referral Scholarships to students who submit a letter of recommendation from an alumnus of Le Cordon Bleu. Each qualifying applicant will be eligible for an award of up to $1,000. Students will be considered for the Le Cordon Bleu Alumni Referral Scholarship once they have completed the admissions application process and have submitted both the Le Cordon Bleu Alumni Referral Scholarship application and their recommendation letter. Applications may be obtained online at www.chefs.edu or by contacting a financial aid advisor or visiting the financial aid office.

Program Details and Eligibility Criteria:

- Applications are due by the end of the add/drop period for the student's first class (or classes).
- The scholarship will be awarded over the length of the program. The scholarship funds will be distributed evenly across the student's anticipated enrollment, with equal amounts being applied to each Payment Period until the award is exhausted.
- Recipients must maintain Satisfactory Academic Progress (SAP) as outlined in the catalog to remain eligible for the scholarship award.
- If this scholarship is combined with other federal, state or institutional aid resources, the total combined amount cannot exceed the student's direct cost of attendance (tuition, books and fees).
- The Alumni Referral Scholarship will not, in whole or in part, be awarded to the student as a cash payment.

Le Cordon Bleu makes available a limited amount of money each year for the Alumni Referral Scholarship. Once it is determined that available funding is exhausted, scholarships will not be available to otherwise eligible students. For the 2015 calendar year, $150,000 has been budgeted for new Alumni Referral Scholarships.

Best of the Best Scholarship – all schools

Le Cordon Bleu offers the Best of the Best Scholarship to students who graduate high school or have graduated from a prior college certificate or degree program with a GPA of 3.5 or higher (on a 4.0 grading scale). Each qualifying applicant will be eligible for a scholarship award of up to $1,500. Students will be considered for the Best of the Best Scholarship once they have completed the admissions application process and have submitted the Best of the Best Scholarship application and their high school/college transcript. Applications may be obtained online at www.chefs.edu or by contacting a financial aid advisor or visiting the financial aid office.

Program Details and Eligibility Criteria:

- Applications are due by the end of the add/drop period for the student's first class or classes.

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- The scholarship will be awarded over the length of the program. The scholarship funds will be distributed evenly across the student's anticipated enrollment, with equal amounts being applied to each Payment Period until the award is exhausted.
- Recipients must maintain Satisfactory Academic Progress (SAP) as outlined in the catalog to remain eligible for the scholarship.
- If this scholarship is combined with other federal, state or institutional aid resources, the total combined amount cannot exceed the student's direct cost of attendance (tuition, books and fees).
- The Best of the Best Scholarship will not, in whole or in part, be awarded to the student as a cash payment.

Le Cordon Bleu makes available a limited amount of money each year for the Best of the Best Scholarship. Once it is determined that available funding is exhausted, scholarships will not be available to otherwise eligible students. For the 2015 calendar year, $150,000 has been budgeted for new Best of the Best Scholarships.

Lifelong Learning Scholarship – all schools
Le Cordon Bleu offers the Lifelong Learning Scholarship to Le Cordon Bleu Certificate, Diploma and Associate graduates pursuing a second credential at the same or higher level at Le Cordon Bleu. The scholarship cannot be used to satisfy outstanding balances accrued during enrollment for a prior credential or degree. Applications may be obtained online at www.chefs.edu or by contacting a financial aid advisor or visiting the financial aid office.

Certificate/Diploma Graduates
- Certificate or Diploma program graduates pursing an additional certificate or diploma are eligible for up to $500.
- Certificate or Diploma program graduates pursing an associate degree are eligible for up to $1000.

Associate Graduates
- Associate degree graduates pursing a certificate or diploma in another culinary program or specialty are eligible for $500.
- Associate degree graduates pursing an additional associate's degree or an LCB Online bachelor's degree are eligible for $1000.

Program Details and Eligibility Criteria:
- Student must successfully complete 18 credits with a GPA of at least 3.0 in their additional program prior to disbursement of the scholarship. The scholarship will be awarded and disbursed in full at that time.
- If this scholarship is combined with other federal, state or institutional aid resources, the total combined amount cannot exceed the student's direct cost of attendance (tuition, books and fees).
- The Lifelong Learning Scholarship will not, in whole or in part, be awarded to the student as a cash payment.

Le Cordon Bleu makes available limited funding each year for the Lifelong Learning Scholarship. Once it is determined that available funding has been exhausted, scholarships will not be available to otherwise eligible students. For the 2015 calendar year, $300,000 has been budgeted for new Lifelong Learning Scholarships.

Le Cordon Bleu Tuition Reimbursement/Employer Match Scholarship – all schools
Le Cordon Bleu offers a matching scholarship award to students whose employers participate in a tuition reimbursement program. We applaud employers who invest in their employees and want to match the contribution they make. This scholarship is available to students who enroll at Le Cordon Bleu in an associate or bachelor program and are receiving tuition assistance or tuition reimbursement from their employer. The scholarship will match the employer assistance up to $2,500 for the duration of the degree program. Students who continue from an associate degree to a bachelor degree program, and who continue to receive tuition support from their employer will be eligible for a second award. Eligible students must present signed documentation from their employer confirming their employment and eligibility for tuition assistance. Applications may be obtained online at www.chefs.edu or by contacting a financial aid advisor or visiting the financial aid office.

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Conditions of the Tuition Reimbursement/Employer Match Scholarship are as follows:

- Applications and supporting documentation are due by the end of the add/drop period of the first class.
- Recipients must complete the standard application process and enroll in an associate or bachelor's degree program at the Le Cordon Bleu United States Campus of his or her choice and meet all admissions and eligibility requirements thereof.
- Student must provide signed written confirmation of employment and participation in an employer-provide tuition assistance or reimbursement program. The documentation must either be on the employer's letterhead, or from an email address that is associated with the employer, and must include the signature of the student's supervisor, human resources professional or other authorized individual at the company or employing organization. The document must also describe the requirements for continuing participation in the program, as well as the disbursement schedule for tuition assistance or reimbursement. Matching funds will be awarded only after employer funds are received.
- Recipients must maintain Satisfactory Academic Progress (SAP) as outlined in the catalog to remain eligible for the scholarship.
- Scholarship funds will be applied towards tuition only and awarded over the length of the program
- If this scholarship is combined with other federal, state or institutional aid resources, the total combined amount cannot exceed the student's direct cost of attendance (tuition, books and fees).
- The Tuition Reimbursement/Employer Match Scholarship will not be awarded to the student, in whole or in part, as a cash payment.

The College makes available a limited amount of money each year for the Tuition Reimbursement/Employer Match Scholarships. Once it is determined that available funding is exhausted, scholarships will not be available to otherwise eligible students. For 2015, $50,000 has been budgeted for the Tuition Reimbursement/Employer Match Scholarship.

The Le Cordon Bleu Future Chef of America Scholarship – all schools
Le Cordon Bleu offers The Future Chef of America Scholarship. High school seniors may qualify for the scholarship as outlined in the program rules and requirements. Application, program rules and requirements may be obtained by contacting a financial aid advisor or visiting the financial aid office.

Scholarship Awards

Campus Competitions
To apply for this scholarship, high school seniors must submit an essay explaining why they want to pursue a postsecondary education and a career in the culinary profession and must complete all application requirements prior to the established due dates. Please review the complete rules for the scholarship and competitions as outlined in the application and eligibility materials.

The scholarship awards will be applied towards tuition costs for a Le Cordon Bleu associate or bachelor's degree program.

1st Place Award – $5,000
2nd Place Award – $2,000
3rd Place Award – $1,000

All applicants for the Future Chefs of America Scholarship award will receive a $500 Scholarship to be applied toward tuition at any Le Cordon Bleu campus within the United States.

National Competition
The 1st place recipient from each campus competition will be invited to participate in a national competition among all Le Cordon Bleu campuses in the United States. Please review the complete rules for the scholarship and

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competitions as outlined in the application and eligibility materials. Travel expenses related to participation in the competition will not be covered by Le Cordon Bleu.

The national scholarship awards can be applied towards tuition costs for a Le Cordon Bleu associate or bachelor degree program.

1st Place Award – $40,000
2nd Place Award – $19,500
3rd Place Award – $10,000

Program Details and Eligibility Criteria:

- The student must enroll and begin their program of study at the Le Cordon Bleu campus in the United States within one calendar year from the date of the award. Failure to do so will void the scholarship.
- Recipients must complete the standard application process and meet all admissions and eligibility requirements thereof.
- Recipients must maintain Satisfactory Academic Progress (SAP) as outlined in the catalog to remain eligible for the scholarship.
- The scholarship will be applied towards tuition only and will be paid in equal amounts each term for the published length of the program.
- If this scholarship is combined with other federal, state or institutional aid resources, the total combined amount cannot exceed the student's direct cost of attendance (tuition, books and fees).
- The Future Chefs of America Scholarship will not be awarded to the student, in whole or in part, as a cash payment.

Careers through Culinary Arts Programs (C-CAP)
Le Cordon Bleu provides Scholarships to students associated with the National C-CAP organization. Student(s) who earn the scholarship may attend the Le Cordon Bleu campus of their choice in the United States. Scholarship will be applied to the students account while enrolled in a Certificate/Diploma or Associates program offering at the Le Cordon Bleu school of enrollment. Application, program rules and requirements may be obtained online at www.ccapinc.org/scholarships2010.php or by contacting a financial aid advisor or visiting the financial aid office.

C-CAP Competition Scholarships
Le Cordon Bleu in agreement with Careers through Culinary Arts Programs (C-CAP) provides winners of any of the eight regional C-CAP Competitions the option to use their C-CAP scholarship when they select to attend any Le cordon Blue campus in the United States.
4 Full Tuition Scholarships for Certificate/Diploma program valued at $19,500 each.
4 Full Tuition Scholarships for Associates program valued at $40,000 each.

C-CAP Student Member Scholarship
$2,000 Scholarship – requires an application, essay and proof of membership in the national student C-CAP organization. The essay should be attached to the application and explain how the applicant will benefit from the scholarship award. Application forms may be obtained online at www.chefs.edu or by contacting a financial aid advisor or visiting the financial aid office.

Program Conditions and Eligibility Criteria are as follows:

- Applications and supporting documentation are due by the end of the add/drop period for the student's first class or classes.
- Competition Scholarship recipients must enroll and begin the program of study within one calendar year of their high school graduation date or GED completion date. Failure to do so will void the scholarship.
- Recipients must complete the standard application process and enroll in a certificate/diploma or associates level program at the Le Cordon Bleu United States Campus of his or her choice and meet all admissions and eligibility requirements thereof.

- Competition Scholarship recipients must maintain 3.0 GPA and have less than 100 hours of absences during the course of the program to maintain eligibility.
- The scholarship is awarded over the length of the program. The scholarship funds will be distributed evenly across the student's anticipated enrollment, with equal amounts being applied to each payment period.
- If this scholarship is combined with other federal, state or institutional aid resources, the total combined amount cannot exceed the student's direct cost of attendance (tuition, books and fees).
- The C-CAP Student Member Scholarship award will not be awarded to the student, in whole or in part, as a cash payment.
- The C-CAP Competition Scholarship award will not be awarded to the student, in whole or in part, as a cash payment.
- C-CAP Student Member Scholarship may not be combined with competition scholarships.

Scholarships will be awarded on a first-come, first-serve basis until funds for this program are exhausted. For 2015 calendar year, $50,000 has been budgeted for the C-CAP Student Member Scholarship.

National Restaurant Association Educational Foundation – ProStart™
ProStart@ High school Completion Scholarship

Le Cordon Bleu offers a ProStart™ Completion Scholarship to high school graduates who have successfully completed Level 1 and Level 2 of the ProStart™ high school curriculum. In addition Le Cordon Bleu offers a ProStart™ Collegiate Passport Scholarship to high school graduates who have successfully completed Level 1, Level 2 and 400 externship hours approved by ProStart™ which will entitle them to the ProStart™ National Certificate of Achievement (COA). The COA must be presented at the time of application for the Le Cordon Bleu ProStart™ Collegiate Passport Scholarship. Application, program rules and requirements may be obtained online at www.chefs.edu or by contacting a financial aid advisor or visiting the financial aid office.

ProStart™ Level 1 & 2 Completion Scholarship - $1,500
ProStart™ Collegiate Passport Scholarship - $2,000

ProStart™ State and National Competition Scholarship

These scholarships are awarded by Le Cordon Bleu at state and national competitions. Student(s) who earn the scholarship may attend the Le Cordon Bleu United States campus of their choice. Scholarship recipients must apply and begin their program of study within one calendar year of their high school graduation date or GED Completion date. ProStart™ students typically compete in teams of five. All five team members are awarded a scholarship in a predetermined amount.

State level competitions, the scholarship awarded is:
First Place: $5,000 Scholarship
Second Place: $2,500 Scholarship
Third Place: $1,000 Scholarship

National competition, the scholarship award is:
First Place: Full Tuition Scholarship, up to the tuition charge for an associate degree program or equal to tuition of certificate/diploma program
Second Place: $10,000 Scholarship
Third Place: $7,500 Scholarship

Program Conditions and Eligibility Criteria of the ProStart™ Scholarships are as follows:

- Applications and supporting documentation are due by the end of the add/drop period for the student's first class or classes.

- Competition Scholarship recipients must enroll and begin the program of study within one calendar year of their high school graduation date or GED completion date. Failure to do so will void the scholarship.
- Recipients of the competition scholarships must complete the standard application process and meet all admissions and eligibility requirements
- Recipients must maintain Satisfactory Academic Progress (SAP) as outlined in the catalog to remain eligible for the scholarship.
- The scholarship is awarded over the length of the program. The scholarship funds will be distributed evenly across the student's anticipated enrollment, with equal amounts being applied to each payment period.
- If this scholarship is combined with other federal, state or institutional aid resources, the total combined amount cannot exceed the student's direct cost of attendance (tuition, books and fees).
- The ProStart™ Scholarships will not be awarded to the student, in whole or in part, as a cash payment.

The College makes available a limited amount of money each year for the ProStart™ Scholarships. Once it is determined that available funding is exhausted, scholarships will not be available to otherwise eligible students. For the 2015 calendar year, $100,000 has been budgeted for the ProStart™ High School Completion and Collegiate Passport Scholarships.

Family, Career and Community Leaders of America (FCCLA)

Le Cordon bleu offers Scholarships to students associated with the National FCCLA organization. Student(s) who earn the scholarship may attend the Le Cordon Bleu campus of their choice in the United States. Scholarship will be applied to the students account while enrolled in an associate program offering at the school of enrollment. Application, program rules and requirements may be obtained online at www.chefs.edu or by contacting a financial aid advisor or visiting the financial aid office. Additional information about FCCLA can be obtained at http://fcclainc.org/.

National FCCLA National competition:
First Place: Full Tuition Scholarship for an associate program valued at $40,000

National FCCLA Student Member Scholarship
$2,000 Scholarship - Application, essay and proof of membership in the national student organization are required. The essay should be attached to the application and explain how the applicant will benefit from the scholarship award.

Program Conditions and Eligibility Criteria of the FCCLA Scholarships are as follows:

- Applications and supporting documentation are due by the end of the add/drop period for the student's first class or classes.
- Competition Scholarship recipients must enroll and begin the program of study within one calendar year from the date of the competition. Failure to do so will void the scholarship.
- Recipients must complete the standard application process and enroll in an associate level program at the Le Cordon Bleu United States Campus of his or her choice and meet all admissions and eligibility requirements thereof.
- Recipients must maintain Satisfactory Academic Progress (SAP) as outlined in the catalog to remain eligible for the scholarship.
- The scholarship is awarded over the length of the program. The scholarship funds will be distributed evenly across the student's anticipated enrollment, with equal amounts being applied to each payment period.
- If this scholarship is combined with other federal, state or institutional aid resources, the total combined amount cannot exceed the student's direct cost of attendance (tuition, books and fees).
- The FCCLA Scholarships will not be awarded to the student, in whole or in part, as a cash payment.
- Student member essay contest scholarships may not be combined with competition scholarships.

The College makes available a limited amount of money each year for the FCCLA Scholarships. Once it is determined that available funding is exhausted, scholarships will not be available to otherwise eligible students. For the 2015 calendar year, $50,000 has been budgeted for the FCCLA Student Member Scholarship.

Skills USA
Le Cordon Bleu offers scholarships to students associated with the National Skills USA organization. Student(s) who earn the scholarship may attend the Le Cordon Bleu campus of their choice in the United States. The scholarship will be applied to the students account while enrolled in an associate or a bachelors program offering at the school of enrollment. Application, program rules and requirements may be obtained by contacting a financial aid advisor or visiting the financial aid office. Additional information about National Skills USA can be obtained at http://skillsusa.org/.

National Skills USA Student Member Scholarship
$2,000 Scholarship - Application, essay and proof of membership in the national student organization are required. The essay should be attached to the application and explain how the applicant will benefit from the scholarship award.
Program Conditions and Eligibility Criteria of the Skills USA Scholarships are as follows:

- Applications and supporting documentation are due by the end of the add/drop period for the student's first class or classes.
- Recipients must complete the standard application process and enroll in an associate or bachelor level program at the Le Cordon Bleu United States Campus of his or her choice and meet all admissions and eligibility requirements.
- Student must maintain 3.0 GPA and have less than 100 hours of absences during the course of the program to maintain eligibility.
- The scholarship is awarded over the length of the program. The scholarship funds will be distributed evenly across the student's anticipated enrollment, with equal amounts being applied to each payment period.
- If this scholarship is combined with other federal, state or institutional aid resources, the total combined amount cannot exceed the student's direct cost of attendance (tuition, books and fees).
- The Skills USA Scholarships will not be awarded to the student, in whole or in part, as a cash payment.

The College makes available a limited amount of money each year for the Skills USA Scholarships. Once it is determined that available funding is exhausted, scholarships will not be available to otherwise eligible students. For the 2015 calendar year, $50,000 has been budgeted for the Skills USA Student Member Scholarship.

Page #	Policy/Section	Effective Date
62	Financial Information	3/30/2015

The following grants have been revised:
Le Cordon Bleu Corporate Educational Alliance Grant
Le Cordon Bleu has established a grant* in the name of its Corporate Educational Alliances in order to assist eligible students and their immediate family members** with the opportunity to attend a certificate, diploma or degree program of study at Le Cordon Bleu. To be eligible for the Corporate Educational Alliances Grant, a candidate must be accepted for admission to the College, complete the Corporate Educational Alliances Attestation form and must also allow for verification of eligibility. Verification of eligibility may require the student to submit documentation of proof of employment with the corporation.

The conditions are as follows:
- The Corporate Educational Alliances Grant is used exclusively towards tuition.
- The grant is awarded proportionately over each applicable academic year and the grant percentage will be applied to the academic year tuition costs.
- Qualifying students must be an employee of the corporate educational alliance member or an employee's immediate family member**.

- Candidates must apply and be accepted for admission to the College to be eligible to receive the grant.
- All grants are applied as a credit to the student's account and no cash payments will be awarded to the student.
- Students selected for employment verification must provide documentation before the grant is applied. Documentation must show the effective date of employment, and be submitted prior to the first day of class.
- All of the conditions must be fulfilled before the grant can be disbursed.

If this grant is combined with other federal, state, or institutional aid resources, the total combined amount cannot exceed the student's direct cost of attendance (tuition, books, and fees).
*Please note that grant percentages may vary (ranging anywhere from 5% - 20% of the tuition costs) by Corporate Educational Alliance. Please contact the Financial Aid Office to determine the exact grant percentage for which you may qualify.

** Immediate family members: Spouse (life partner) or dependent children only. Siblings, cousins, etc. are not considered an immediate family member.

Note: The Corporate Educational Alliances Grant funding is limited. For 2015, $50,000 has been budgeted for the Corporate Educational Alliances Grant. If funding for the Educational Alliances Grant is exhausted, otherwise eligible students may not be awarded the grant.

Le Cordon Bleu Military Grant
Le Cordon Bleu has established a Military Grant** for our Active Duty, Drilling National Guard and Drilling Reservist Service Members of the U.S. Military to assist in providing the opportunity to attend a program of study at Le Cordon Bleu. Applicants may be eligible for a one-time (?) grant in the amount of $2,000 to be applied toward tuition costs. To be eligible for the grant, a candidate must be accepted for admission, allow for the verification of their military status via a current Leave and Earnings Statement, or comparable government document. Application forms may be obtained online at www.chefs.edu or by contacting a financial aid advisor or visiting the financial aid office.

Program Conditions and Eligibility Criteria:
- Qualifying candidates must be Active Duty, Drilling National Guard or Drilling Reservist Service Members of the U.S. Military.
- Candidates must apply and be accepted for admission to be eligible to receive the grant.
- The grant is applied exclusively toward direct program costs (tuition and fees).
- The scholarship will be awarded over the length of the program. The grant funds will be distributed evenly across the student's anticipated enrollment, with equal amounts being applied to each Payment Period until the award is exhausted.
- The Military Grant will not be awarded to the student, in whole or in part, as a cash payment
- If this grant is combined with other federal, state, or institutional aid resources, the total combined amount cannot exceed the student's direct cost of attendance (tuition, books, and fees).Applications and supporting documentation are due by the end of the add/drop period of the first class.

**Note: New Le Cordon Bleu Military Grant, Military Spouses Grant, Veteran Grant and Veteran Spouses Grant funding is limited to a combined amount of $200,000 for the 2015 calendar year. Once it is determined that available funding for grants is exhausted, grants will not be available to otherwise eligible students.

Le Cordon Bleu Veteran Grant
Le Cordon Bleu has established a Veterans' Grant** to assist Veteran service members attending a program of study at Le Cordon Bleu. Applicants may be eligible for a grant in the amount of $2,000 to be applied toward tuition costs. To be eligible for the grant, a candidate must be accepted for admission, allow for the verification of

their veteran status via a DD-214 Member-4, or comparable government document. Application forms can be obtained online at www.chefs.edu or by contacting a financial aid advisor or visiting the financial aid office.

Program Conditions and Eligibility Criteria:

- Qualifying candidates must be Veterans of the U.S. Military who have a discharge status other than dishonorable.
- Candidates must apply and be accepted for admission to be eligible to receive the grant.
- The Le Cordon Bleu Veteran Grant is applied exclusively toward direct program costs, including tuition and fees.
- The grant is awarded over the length of the program. The grant funds will be distributed evenly across the student's anticipated enrollment, with equal amounts being applied to each payment period until the award is exhausted.
- The Veterans' Grant will not be awarded to the student, in whole or in part, as a cash payment.
- If this grant is combined with other federal, state, or institutional aid resources, the total combined amount cannot exceed the student's direct cost of attendance (tuition, books, and fees).Applications and supporting documentation are due by the end of the add/drop period of the first class.

**Note: New Le Cordon Bleu Military Grant, Military Spouses Grant, Veteran Grant and Veteran Spouses Grant funding is limited to a combined amount of $200,000 for the 2015 calendar year. Once it is determined that available funding for this program is exhausted, grants will not be available to otherwise eligible students.

Le Cordon Bleu Veteran Spouses Grant

Le Cordon Bleu has established a Veteran Spouses Grant** to assist spouses of Veteran service members attend a program of study at Le Cordon Bleu. Applicants may be eligible for a grant in the amount of $2,000 to be applied toward tuition costs. To be eligible for the Le Cordon Bleu Veteran Spouses Grant, a candidate must be accepted for admission and provide evidence to verify their spouse's veteran status, such as a DD-214 Member-4, or comparable government document. Application forms may be obtained online at www.chefs.edu or by contacting a financial aid advisor or visiting the financial aid office.

Program Conditions and Eligibility Criteria:

- Qualifying candidates must be spouses of Veterans of the U.S. military.
- Candidates must apply, be accepted for admission - to be eligible to receive the grant.
- Candidates selected for verification must provide documentation before the grant is applied. Those that are not able to provide documentation will also be required to pay the application fee.
- The Le Cordon Bleu Veteran Spouse's Grant is applied exclusively toward direct program costs, including tuition and fees.
- The grant is awarded over the length of the program. The grant funds will be distributed evenly across the student's anticipated enrollment, with equal amounts being applied to each payment period until the award is exhausted.
- The Veteran Spouse's Grant will not be awarded to the student, in whole or in part, as a cash payment
- If this grant is combined with other federal, state, or institutional aid resources, the total combined amount cannot exceed the student's direct cost of attendance (tuition, books, and fees).Applications and supporting documentation are due by the end of the add/drop period of the first class.

**Note: New Le Cordon Bleu Military Grant, Military Spouses Grant, Veteran Grant and Veteran Spouses Grant funding is limited to a combined amount of $200,000 for the 2015 calendar year. Once it is determined that available funding for this program is exhausted, grants will not be available to otherwise eligible students.

Page #	Policy/Section	Effective Date
63	Le Cordon Bleu Scholarships	3/30/2015

Non-resident international students are not eligible.

Page #	Policy/Section	Effective Date
66	Veterans' Educational Benefits	08/28/2014

Add the following:
This institution maintains a written record of previous education and training of the veteran or eligible person which clearly indicates that appropriate credit has been given by the institution for previous education and training, with the training period (or length of degree program) shortened proportionately, and the veteran notified accordingly

Page #	Policy/Section	Effective Date
66	Veterans' Educational Benefits	5/30/2014

Add the following grant information:
YELLOW RIBBON GRANT
In accordance with the VA - Yellow Ribbon Program, a provision of the Post-9/11 Veterans Educational Assistance Act of 2008, Le Cordon Bleu College of Culinary Arts has established a Yellow Ribbon Grant.
Eligibility and amounts are determined on an annual basis and are subject to change. To be eligible for the grant a candidate must be accepted for admission to Le Cordon Bleu College of Culinary Arts, be eligible for Chapter 33 Post 9/11 veterans benefits at the 100% rate, as determined by the Department of Veterans Affairs, complete the appropriate Le Cordon Bleu College of Culinary Arts attestation form and allow for the verification of his/her Chapter 33 Post-9/11 eligibility via a DD-214 Member-4, Certificate of Eligibility or comparable government document. The conditions are as follows:
• Candidates must be either an eligible Veteran or a Dependent of an eligible Veteran who meets the Chapter 33 Post-9/11 GI Bill Transferability requirements (www.gibill.va.gov).
• Candidates must apply and be accepted for admission to Le Cordon Bleu College of Culinary Arts to be eligible.
• The Yellow Ribbon Grant is applied as a credit to the student's account and no cash payments will be awarded to the student.
• The Yellow Ribbon Grant is used exclusively towards prior or current program charges.
• The Yellow Ribbon grant is awarded for each period in the program that the student is determined eligible and where the grant is needed.
• The Yellow Ribbon Grant is non-transferrable and non-substitutable and cannot be combined with any other institutional grant at Le Cordon Bleu College of Culinary Arts.
Le Cordon Bleu College of Culinary Arts is committed to assisting military students in determining the best options available to them. To receive additional information on Veterans Educational Benefits eligibility, please contact the Veterans Administration at 1-800-827-1000 or 1-888-GI Bill-1(1-888-442-4551). You may also visit the VA website at www.gibill.va.gov.

Page #	Policy/Section	Effective Date
73	Return of Title IV (R2T4) Funds	7/1/2015

The policy is revised as follows:

Replace:
Once the amount of Title IV financial aid that was not earned has been calculated, federal regulations require that the college return Title IV funds disbursed for the payment period or period of enrollment and used for institutional costs in the following order:

With:
Once the amount of Title IV financial aid that was not earned has been calculated, federal regulations require that the college return Title IV funds disbursed for the payment period or period of enrollment. A school must always return any unearned Title IV funds it is responsible for returning within 45 days of the date the school determined the student withdrew or was dismissed. Upon withdrawal, all unearned Title IV financial aid funds disbursed for the payment period or period of enrollment must be returned to the Department of Education in the following order:

Page #	Policy/Section	Effective Date
75	Definition of a Grading Period	May 2014 (Publication)

A grading period is defined as one (1) six-week module.

Page #	Policy/Section	Effective Date
76	Make Up Policy	08/28/2014

Add the following:
In the event of an absence, it is the student's responsibility to obtain the information missed by either asking a fellow student for the missed information or meeting with the Instructor. If the student is absent from class, points may be lost in one or all of the days grading criteria, depending on the days lesson plan. The student should check with their instructor immediately following an absence to obtain any necessary information.

Page #	Policy/Section	Effective Date
77	Academic Information	6/30/2014

Update the heading title "Grade Scale" to the following:
Grade Scale and Standards of Satisfactory Academic Progress (SAP)

Page #	Policy/Section	Effective Date
78	Cumulative Grade Point Average (CGPA) Requirements	5/30/2014

Please correct the Certificate/Diploma Programs subtitle to read:
Programs Equal to or Greater than 55 Credits

Page #	Policy/Section	Effective Date
79	Standards Of Satisfactory Academic Progress (SAP)	2/15/2014

Replace the Maximum Allowable Credits in the chart for the specific programs shown below with the following:

Programs Maximum Allowable Credits
Diploma in Le Cordon Bleu Culinary Arts 79
Diploma in Le Cordon Bleu Pâtisserie and Baking 79
Associate of Occupational Studies in Le Cordon Bleu Culinary Arts 157
Associate of Occupational Studies in Le Cordon Bleu Pâtisserie and Baking 156

Page #	Policy/Section	Effective Date
79	How Transfer Credit and Change of Program Affect SAP	6/30/2014

Revise the first sentence of the second paragraph as follows:
When a student elects to change a program or enroll in an additional program or higher credential at Le Cordon Bleu College of Culinary Arts, the student's earned credits and grades will be transferred into the new program as applicable.

Page #	Policy/Section	Effective Date
79	Warning and Probationary Period	May 2014 (Publication)

Replace the *WARNING AND PROBATIONARY PERIODS FOR STUDENTS RECEIVING/ NOT RECEIVING FINANCIAL AID* policy with the following language:
At the end of each 12-week block, after grades have been posted, each student's CGPA and rate of progress is reviewed to determine whether the student is meeting the above requirements.

- A student will be placed on FA Warning immediately after the first block in which the CGPA or the rate of progress falls below the values specified in the tables above. At the end of the next block, the student will be removed from FA Warning and returned to SAP Met Status if the minimum standards are met or exceeded.
- A student who continues to fall below the specified values will be required to successfully appeal in order to maintain eligibility for financial assistance under a FA Probation status.

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- A student who successfully appeals and is on FA Probation will be evaluated at the end of the second block of monitoring.
- A student who meets or exceeds the minimum standards will be removed from FA Probation and returned to a SAP Met status. If the minimum CGPA and rate of progress requirements are not met at the time of evaluation; the student will be placed of FA Dismissal Status and will be dismissed from school unless terms of the academic plan are met.
- Students enrolled in a program of more than two academic years, and receiving federal financial aid, must meet the CGPA standards at the end of the second year. Students who are unable to meet this standard will no longer be eligible for financial aid, may not be placed on probation, and must be dismissed, unless the student wishes to continue without being eligible for federal financial aid. A student not meeting the CGPA standards at the end of the second year may remain as an enrolled student who is eligible for federal financial aid if there are documented mitigating circumstances.

If at any point it can be determined that it is mathematically impossible for a student to meet the minimum requirements, the student will be dismissed from the school.

Notification of academic dismissal will be in writing. The Code of Conduct Policy section of this catalog describes other circumstances that could lead to student dismissal for non-academic reasons. A tuition refund may be due in accordance with the institution's stated refund policy.

During the period of FA Warning, which lasts for one payment period only the student may continue to receive financial aid. During a period of FA Probation, if an appeal is accepted by the institution, the student may also continue to receive financial aid.

A student on FA Warning and FA Probation must participate in academic advising as deemed necessary by the institution as a condition of academic monitoring. A student who fails to comply with these requirements may be subject to dismissal even though their CGPA or rate of progress may be above the dismissal levels.

Page #	Policy/Section	Effective Date
80	Graduation Requirements	First full term following 1/1/15

Replace the Graduation Requirements with the following:

Graduation Requirements

To graduate, a student must have earned a minimum of a 2.0 cumulative grade point Average and must have successfully completed all required credits within the maximum credits that may be attempted. Students must also be current on all financial obligations to receive official transcripts.

In order to be eligible to participate in the graduation ceremony, students must have completed all the requirements for graduation. Exceptions to this may be made for students who are scheduled to complete the published requirements for graduation within the grading period following the graduation ceremony. The actual credential and official transcript will not be issued until all final credits are completed and graduation requirements have been fulfilled.

Graduating under earlier catalogs

Any student may graduate under the graduation requirements in effect at the time of graduation. The institution policy on use of earlier graduation requirements also provides that if fewer than ten years have elapsed since a student's admission into the program, she or he may choose to graduate under the program requirements in effect at the time of admission, or under any subsequent requirements.

Page #	Policy/Section	Effective Date
81	Leave of Absence	5/30/2014

Replace the current catalog information with the following:

For the Le Cordon Bleu campuses in:

Atlanta, Los Angeles, Minneapolis/St. Paul, Orlando, Portland, Sacramento, Seattle, St. Louis

An approved Leave of Absence (LOA) is a temporary interruption in a student's academic attendance for a specific period of time in an ongoing program.

Leave of Absence Conditions
A student may be eligible for a Leave of Absence if one of the following conditions applies:

- Medical Leave (including pregnancy)
- Family Care (childcare issues, loss of family member, or medical care of family)
- Military Duty
- Jury Duty

The following requirements apply:
A student may be granted a Leave of Absence (LOA) if:

- A signed LOA request that includes the reason for the request is submitted in writing within 5 calendar days of the student's last date of attendance.
- If extenuating circumstances prevent the student from providing a written request within 5 calendar days of the student's last day of attendance, the institution may still be able to grant the student's request. A signed LOA request must be provided by the last day in the school's attendance policy (see attendance policy section) along with documentation explaining the extenuating circumstance(s) that prevented submitting the request within 5 calendar days of the last date of attendance. Extenuating circumstances are typically unexpected events, such as premature delivery of a child, illness, a medical condition that deteriorates, an accident or injury or a sudden change in childcare arrangements. Students may request multiple LOAs, but the total number of days the student remains on LOA may not exceed 180 days during a consecutive 12-month time frame.
- *There may be limitations on LOA eligibility for a student enrolled in term-based programs due to scheduling requirements associated with the student's return to school.*
- The student must have successfully completed a minimum of one grading period before being eligible to apply for a LOA. One grading period is defined as *6 w*eeks.
- Prior to applying for an LOA, the student must have completed his or her most recent grading period and received an academic grade or grades (A-F) for that grading period.

Failure to return from an approved leave of absence or failure to return within the 180 day timeframe will result in the student being administratively withdrawn from the school and may have an impact on the financial aid a student receives, loan repayment and exhaustion of the loan grace period. A student in an LOA status will not receive further financial aid disbursements (if eligible) until returning to active status. Contact the financial aid office for more information about the impact of a LOA on financial aid.

Page #	Policy/Section	Effective Date
85	Transcripts	1/5/2014

Replace the transcript fee with the following:

$10 – Transcripts (electronic or paper) requested electronically through Parchment
$15 – Transcripts ordered through the campus
$35 – Overnight/U.S. Mail delivery

Program and Course Description Changes

Page #	Policy/Section	Effective Date	Description of Revision or Update
15	Program Offerings	8/20/2015	Add new program: Diploma in Le Cordon Bleu Wine and Beverage

The design of this comprehensive program is to assist in the preparation of the individual student to perform at an advanced level in the beverage Industry. Course work should help students become proficient in the world's wine regions, beverage and food pairing, and the science behind spirits and mixology. In addition, the material enables students to plan and execute exceptional restaurant service and deliver profitable management regarding this important aspect of the restaurant business. Curriculum offered leads students through and strives to help prepare them to complete both Level I and Level II examinations offered by the Court of Master Sommeliers. Students also have the opportunity to obtain certification for the United States Bartending Guild's Spirit Professional and Advanced Bartending programs. Additionally, students receive training for the applicable State responsible alcohol service requirements and an American National Standards Institute-Conference for Food Protection (ANSI-CFP) Food Protection Managers examination. Instruction methods are lecture based with required readings, research, and homework assignments. In class tastings, practical instructions, student presentations, beverage evaluations, and assessments are also key teaching methodologies in the curriculum. Students completing the program receive a diploma/certificate in Wine and Beverage. Pre-enrollment criteria must be satisfied prior to admittance to the program.

Program Learning Objectives: Upon completion of this course, the student should be able to:

1. Summarize and discuss all aspects of viticulture and viniculture; the impact of these on the finished wine.
2. Distinguish between and identify the world's wine regions and their key products through deductive and blind tasting.
3. Define and categorize the different styles and processes of Cider, Sake, Malt Beverages, and Spirits.
4. Create and execute an excellent profitable Restaurant Beverage Program, including and not limited to service, training, purchasing, inventory, storage, marketing, and food pairing.
5. Create and execute a Restaurant Beverage Program, including and not limited to service, training, purchasing, inventory, storage, and food pairing.

This program consists of 62 quarter credits, 900 contact hours, and 12 months of instruction.

Upon completion of the program, the graduate should have the skills needed to begin their career in the wine and/or beverage industries at an entry level. Examples of some job titles for graduates include sommelier, dining room manager, wine steward, fine wine sales specialist, beverage director, and wine and spirits sales representative. The jobs mentioned are examples of certain potential jobs, not a representation that these outcomes are more probable than others. Le Cordon Bleu cannot guarantee employment or salary.

Course Code	Course Titles	Credits
LCBW 105	Wine Fundamentals	4.0
LCBW 110	Basics of Deductive Tasting	3.0
LCBW 120	Old World Wines	4.0
LCBW 125	Comparative Tasting of Major Grapes - Old World	4.0
LCBW 130	New World Wines	4.0

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LCBW 135	Comparative Tasting of Major Grapes - New World	4.0
LCBW 140	Food and Wine Pairing Principles	3.0
LCBW 145	Beverage Business	5.0
LCBW 150	Distilled Spirits and Service	4.0
LCBW 155	Mixology	4.0
LCBW 160	Beverage Service and Bar Management	4.0
LCBW 165	Beer, Cider, and Sake	4.0
LCBW 170	Coffee, Tea, and Infusions	4.0
LCBW 210	Advanced Old World Wines	4.0
LCBW 220	Advanced New World Wines	4.0
LCBW 225	Advanced Service	3.0
	Total Quarter Credits for Graduation	62.0

Page #	Policy/Section	Effective Date	Description of Revision or Update
15	Program Offerings	2/16/2015	Revision to the Diploma in Le Cordon Bleu Culinary Arts program

Change program from 55 quarter credits and 940 contact hours to 53 quarter credits and 880 contact hours.

Replace Core Requirement:

Course Code	Course Title	Credits
LCBC250	Externship I	6
LCBC255	Externship II	6

With Core Requirement:

Course Code	Course Title	Credits
LCBC260	Externship I	5
LCBC265	Externship II	5

Page #	Policy/Section	Effective Date	Description of Revision or Update
16	Program Offerings	2/16/2015	Revision to the Diploma in Le Cordon Bleu Patisserie and Baking program

Change program from 55 quarter credits and 940 contact hours to 53 quarter credits and 880 contact hours.

Replace Core Requirement:

Course Code	Course Title	Credits
LCBK250	Externship I	6
LCBK255	Externship II	6

With Core Requirement:

Course Code	Course Title	Credits
LCBK260	Externship I	5
LCBK265	Externship II	5

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Page #	Policy/Section	Effective Date	Description of Revision or Update
21	Program Offerings	2/16/2015	Revision to the Le Cordon Bleu Culinary Arts (AOS) program

Change program from 107 quarter credits and 1550 contact hours to 105 quarter credits and 1490 contact hours.

Replace Core Requirement:

Course Code	Course Title	Credits
LCBC250	Externship I	6
LCBC255	Externship II	6

With Core Requirement:

Course Code	Course Title	Credits
LCBC260	Externship I	5
LCBC265	Externship II	5

Replace General Education Requirement:

Course Code	Course Title	Credits
GEN112	College English	5
GEN122	Applied Math	5
GEN132	English Composition	5
GEN142	Introduction to Psychology	5

With General Education Requirement:

Course Code	Course Title	Credits
COM122		5
MAT122	Culinary Math	5
ENG105	English Composition	5
PSY105	Psychology	5

Page #	Policy/Section	Effective Date	Description of Revision or Update
22	Program Offerings	2/16/2015	Revision to the Le Cordon Bleu Patisserie and Baking (AOS) program

Change program from 106 quarter credits and 1510 contact hours to 104 quarter credits and 1450 contact hours.

Replace Core Requirement:

Course Code	Course Title	Credits
LCBK250	Externship I	6
LCBK255	Externship II	6

With Core Requirement:

Course Code	Course Title	Credits
LCBK260	Externship I	5
LCBK265	Externship II	5

Replace General Education Requirement:

Course Code	Course Title	Credits
GEN112	College English	5

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GEN122	Applied Math	5
GEN132	English Composition	5
GEN142	Introduction to Psychology	5

With General Education Requirement:

Course Code	Course Title	Credits
COM122	Public Speaking	5
MAT122	Culinary Math	5
ENG105	English Composition	5
PSY105	Psychology	5

Page #	Policy/Section	Effective Date	Description of Revision or Update
18	Program Offerings	5/2014 (Effective at time of catalog publication)	Revision to the Le Cordon Bleu Patisserie and Baking (AOS) program

Remove the last bullet point under "Program outcomes include"; it is a duplication.

Page #	Policy/Section	Effective Date	Description of Revision or Update
44	Course Descriptions	5/2014 (Effective at time of catalog publication)	New and revised course descriptions

Insert the following:

Course prefixes are explained below.

General Education Courses		**Core Courses (Required and Elective)**	
Prefix	**Discipline**	**Prefix**	**Discipline**
AGSC	Agriculture	LCBC	Le Cordon Bleu Culinary Arts
COM	Communications	LCBH	Le Cordon Bleu Hospitality
ECO	Economics	LCBK	Le Cordon Bleu Patisserie and Baking
ENG ENC	English	LCBM	Le Cordon Bleu Culinary Management
MTH MAT MAC	Math		
HUM	Humanities (Scottsdale) History (Atlanta)		
LIT	Literature		
POL	Politics		
PSY	Psychology		
CST SPC	Speech		
LAH	History		
SCI GE ENV	Science		

STAT	Statistics
SOC	Sociology
SYG	Social Science
GEN	General Education

Page #	Policy/Section	Effective Date	Description of Revision or Update
44	Course Descriptions	Listed for each course	New and revised course descriptions

LCBC125 – 5/30/2014
Control and Purchasing
Revise the course pre-requisite for as follows:
Prerequisite: LCBC123, GEN122, GEN132, MAC1105, MAT100, MAT122, MAT1150, MTH115, MTH123, or MTH135, as applicable to specific campus.

COM122 – 2/15/2014
Public Speaking
5 Credits
Prerequisites: None
This course presents principles and theories of effective speech communications. Students will practice communication and presentation techniques; investigate elements of effective research, writing, and organization; and adapt methods of delivery and debate for diverse audiences and contexts.

LCBC260 -2/15/2014
Externship I
5 Credits
Prerequisites: All other required program courses must be completed with a cumulative grade point average (CGPA) of 2.0 or higher prior to taking either of the externship courses unless permission is granted by the Director of Education.
The externship is the final applied component of the Le Cordon Bleu culinary program. The student will have the opportunity to further develop and refine their culinary skills with 180 hours of progressive industry experience alongside school approved foodservice professionals.

LCBC265 -2/15/2014
Externship II
5 Credits
Prerequisite: All other required program courses must be completed with a cumulative grade point average (CGPA) of 2.0 or higher prior to taking either of the externship courses unless permission is granted by the Director of Education.
This second course is required of all certificate seeking culinary arts students. The student will have the opportunity to further develop and refine their culinary skills during this additional 180 hours of progressive industry experience alongside school approved foodservice professionals.

LCBK260 -2/15/2014
Externship I
5 Credits
Prerequisites: All other required program courses must be completed with a cumulative grade point average (CGPA) of 2.0 or higher prior to taking either of the externship courses unless permission is granted by the Director of Education.

The externship is the final applied component of the Le Cordon Bleu Pâtisserie and Baking program. The student will have the opportunity to further develop and refine their skills with 180 hours of progressive industry experience alongside school approved foodservice professionals.

LCBK265 -2/15/2014
Externship II
5 Credits
Prerequisites: All other required program courses must be completed with a cumulative grade point average (CGPA) of 2.0 or higher prior to taking either of the externship courses unless permission is granted by the Director of Education.
This second course is required of all Pâtisserie and Baking students. The student will have the opportunity to further develop and refine their skills during this additional 180 hours of progressive industry experience alongside school approved foodservice professionals.

ORI101 – 2/16/2015
Orientation
0 Credits
Students will identify resources and services available through the campus that will support their educational experience. Students will make connections with faculty, staff and other students through participation in community-building and networking activities. Students will complete an assessment that identifies their preferred learning style. Using self-assessment results, students will identify obstacles which could affect their success, as well as strategies to help them succeed as learners.

LCBW 105 – 8/20/2015
Wine Fundamentals
4 Credits
Prerequisite: None
This course aims to introduce the student to a full array of experiences associated with the world of wine. Students receive exposure to the basic vocabulary and processes involved in the wine experience as well as taste and identify core varietals from around the world. Discussion surrounds the basics of wine in preparation for future courses as well as the Court of Master Sommeliers' first level certification. In addition, this course leads the student through a complete food and beverage safety and sanitation program, helping prepare the student to take an American National Standards Institute- Conference for Food Protection (ANSI-CFP) Food Protection Managers examination.

LCBW 110 – 8/20/2015
Basics of Deductive Tasting
3 Credits
Prerequisite: None
This comprehensive course can prepare the individual student to perform at an advanced level in the Beverage Industry and allows them the opportunity to achieve certifications during the program with the Court of Master Sommeliers. The student should become proficient in the art of deductive tasting by learning all aspects of the world's major grapes including their signature viticultural, vinicultural, aroma, flavor, and food pairing profiles. In addition, the student also has the
opportunity to become confident in blind tasting grape identification that is a requirement for the Court of Masters' certification

LCBW 120 – 8/20/2015
Old World Wines
4 Credits
Prerequisite: None
This course introduces the classic wine producing regions of Europe and the historical wine producing regions throughout the Mediterranean basin. This course exposes students to a working understanding of modern wine

making customs through exploration of classic viticultural and vinicultural techniques. This course exposes students to and helps them become familiar with the origin and common uses of the today's most popular grape varietals.

LCBW 125 – 8/20/2015
Comparative Tasting of Major Grapes – Old World
4 Credits
Prerequisite: None
The design of this comprehensive course is to expose and familiarize the student with wines that originate from historical regions in Europe and other parts of the old world. Students study and learn about wine making practices, receive an introduction to a variety of soils, and discuss the regional laws that govern these matters. By tasting a wide array of wines produced in these regions, students attempt to discern the unique characteristics that help wine professionals in blind tasting. Students evaluate wine in the methodology used by the Court of Master Sommeliers as well as have regular homework assignments that aid in the development of their proficiency of wine theory. By immersing the student in the study of the Old World's major regions and comparative tasting of their wines, the student has the opportunity to develop an analytical approach to flavor and aroma profile and perform at required blind tastings for industry certifications.

LCBW 130 – 8/20/2015
New World Wines
4 Credits
Prerequisite: None
This course offers a focus on New World wines including the United States, Australia, New Zealand, South Africa, and others. Lectures offer information regarding history and development of wines, varietals that have emerged as predominant, and characteristics of the regions and that assist students in identifying New World wines. Evaluation and judging wines through guided tastings focus on varietals as well as wine regions.

LCBW 135 – 8/20/2015
Comparative Tasting of Major Grapes – New World
4 Credits
Prerequisite: None
This comprehensive course can assist the student in preparation to perform at an advanced level in the Beverage Industry also enabling them the opportunity to achieve certifications during the program with the Court of Master Sommeliers. The student receives exposure to the art and science behind sensory tasting and evaluation of Wines of the New World. Through immersion in the study of the New World's major regions and comparative tasting of their wines, the student has the opportunity to develop an analytical approach to flavor and aroma profile and perform at required blind tastings for industry certifications.

LCBW 140 – 8/20/2015
Food & Wine Pairing Principles
3 Credits
Prerequisite: None
This course welcomes the student to the realm of food and wine pairing through introduction of the principles behind making wine and food come together into an occasion greater than the sum of its parts. Students work with the classic combinations of flavors and can learn how to
enhance the customers dining experience when properly paired with wine. The focus of this class has an emphasis on the essential skills of salesmanship and marketing including wine descriptions as well as the sommelier's art of matching not just the food and the wine, but customer's preferences as well.

LCBW 145 – 8/20/2015
Beverage Business
5 Credits
Prerequisite: None

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This course offers students learning opportunities in the business aspects of the beverage business. Lectures and discussions provide an historic context to the development of the American beverage business including the impact of Prohibition and its legacy. Students receive exposure to the proper methods of inventory control, point of sale options, wholesale distribution
channels, and some of the challenges of operating a successful retail beverage business. The class has an emphasis on the philosophy and implications of hospitality as it relates to all aspects of beverage business. Members of the class receive a case study assignment for presentation and discussion at the end of the course.

LCBW 150 – 8/20/2015
Distilled Spirits & Service
4 Credits
Prerequisite: None
This course introduces the student to the intensified world of distilled spirits and their service. The class begins with the science of distillation including the exploration of the various techniques and processes of their spirit partners. Materials cover the science and biology from a nutritional angle with an emphasis on the processing of alcohol in the body and the associated health concerns. The student takes a quick tour through the colorful history of distilled spirits and then immerses themselves in the various families and styles of alcohol available. Application of the food pairing principles learned in earlier classes are a critical part of matching a menu with spirits. The student also studies the essential tools and glassware for distilled spirit service and finishes the course with a basic introduction into the aromatic world of cigars.

LCBW 155 – 8/20/2015
Mixology
4 Credits
Prerequisite: None
This class introduces the student to the performance art of bartending, the place in hospitality where service meets theatrics. From the quiet precision of a perfectly crafted Martini to the flair of flaming shots, Mixology combines the palate of a chef with the art of service. This course takes the student through the basic vocabulary of the bar, the inventory of tools and glasses, and the jargon of the business. The emphasis is on classic cocktails and the student has the opportunity to develop their own signature drink. In addition to acquiring the base knowledge needed to work a bar, the class
coaches the student on developing the physical skills needed to work in a fast-paced environment.

LCBW 160 – 8/20/2015
Beverage Service and Bar Management
4 Credits
Prerequisite: None
This comprehensive course helps to prepare the individual student to perform at an advanced level in the Beverage Industry, enabling them the opportunity to achieve certifications during the program with the U.S. Bartenders Guild (USBG) and the Court of Master Sommeliers. The class provides the student with the opportunity to create and execute a Restaurant Beverage Program, including but not limited to service, training, purchasing, inventory, storage, and food pairing. By immersing in the daily operations of beverage service, the student can apply this to an industry position and achieve the required certifications for employment.

LCBW 165 – 8/20/2015
Beer, Cider, and Sake
4 Credits
Prerequisite: None
This comprehensive course focuses on the recent trend in the foodservice business surrounding product knowledge and service on the topics of beer, cider, and saké. The students explore various processes and styles of these particular fermented beverages. Discussion of brew history and production to strategies and recommendations of food pairings are just a few of the areas considered for research and analysis. Profitable

management and industry service standards are an underlining focus for all topics relating to beer, cider, and saké during this course. Students may have the opportunity to achieve certification during this course with the U.S. Bartenders Guild and Court of Master Sommeliers.

LCBW 170 – 8/20/2015
Coffee, Tea, and Infusions
4 Credits
Prerequisite: None
This course assists the student in developing an appreciation for the different varieties of coffee, tea, and other beverages through geographical, historical, and practical study. Students have the opportunity to understand the basics of tasting and preparation methods of both hot and cold beverage preparation along with food pairing. Specific attention to proper service in a variety of industry settings is a fundamental aspect of the class.

LCBW 210 – 8/20/2015
Advanced Old World Wines
4 Credits
Prerequisite: LCBW 120 and LCBW 125
This course explores the Old World regions in more detail including the grapes and wines produced while also building on the foundations laid in prior courses. The instructor guides students through the specific regions with an emphasis upon developing their skills to be able to identify and discuss the characteristics of these wines. A concentration on blind tastings along with food and wine pairings is a focal point of the class culminating with menu development and wine selections.

LCBW 220 – 08/20/2015
Advanced New World Wines
4 Credits
Prerequisite: LCBW 130 and LCBW 135
This course explores in more detail New World regions including the grapes and wines produced while also building on the foundations laid in prior courses. The instructor guides students through the specific regions with an emphasis upon developing their skills to be able to identify and discuss the characteristics of these wines. A concentration on blind tastings along with food and wine pairings is a focal point of the class culminating with menu development and wine selections.

LCBW 225 – 8/20/2015
Advanced Service
3 Credits
Prerequisite: None
This comprehensive course helps to prepare the individual student to perform at an advanced level in the Beverage Industry, enabling them the opportunity to achieve the service theoretical portion of the Court of Master Sommeliers Level II certification. The class provides the student with the opportunity to create and execute an excellent, dynamic profitable Restaurant Beverage Program, including and not limited to service, training, purchasing, inventory, storage, and food pairing. By immersing in the daily operations of beverage service, the student is able to apply this learning to an industry position and achieve the required certifications for employment.

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