

Culinary and Wine Certificates of Completion

Culinary

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Areas of concentration: baking, pastry and plated desserts

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Areas of concentration: concepts, skills and techniques of basic cookery

Wine

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What makes our training different?

- Hand picked professionals delivering quality training that is current & relevant
- Complete your training and create a portfolio piece in 11 weeks
- Professional wine courses delivered by International Wine Guild
- Access to professional kitchens
- Receive discounts on software and hardware through www.journeyed.com
- Earn CEUs: ten hours of training equals one CEU
- 20% Ai Alumni Discounts and 10% Military Discounts

General Information

Location	Culinary Campus 675 S. Broadway Street Denver, CO 80209 SW corner in the Design Center	Main Campus 1200 Lincoln St. Denver, CO 80203 3 blocks south of the State Capitol
Length of Program	Bake Shop - 11 Weeks, 165 contact hours Essential Culinary Skills - 11 Weeks, 165 contact hours Wine Courses - 11 Weeks , 44 contact hours	
Books, Supplies and Uniform	Can be purchased during orientation. Please contact admissions for specific requirements	
Schedule	Typical schedule is three days or nights per week for 165 contact hour courses and one day or night per week for 44 contact hour courses. Schedules are confirmed six weeks prior to start date.	
How to Apply	Complete application on page 8 and mail, drop off or fax to Admissions, fax # is 303 824-4995	

2009 / 2010 Start Dates:

All certificates of completion are offered every quarter. Schedules may be adjusted or postponed due to low enrollment.

January 11th, 2010

April 5th, 2010

July 12th, 2010

October 5th, 2009

Bake Shop - Baking, Pastry and Plated Desserts

Certificate of Completion Description:

Baking - Students are introduced to the fundamental concepts, skills, and techniques of baking. Students study ingredient functions, product identification, and weight measures as they apply to baking. Through lecture, demonstrations, tasting and testing, students learn to identify and select quality grains, dairy products, baking spices, flours, chocolates, fats, and oils used in the baking field. Baking Science and Theory will also introduce to functions of baking ingredients (such as yeast, flour, and shortening). Students also learn yeast-raised dough-mixing methods, straight dough-mixing methods, sponge dough-mixing methods, and rolled-in doughs. Special emphasis will be placed on lean dough production and ways to enrich a dough.

Pastry - Students prepare creams, custards, puddings, and related sauces. Students also learn to prepare cakes and icings, properly handle chocolates, and apply a variety of decorating styles and techniques.

Plated Desserts - Students prepare a variety of desserts, including crepes, cobblers, souffles, ice creams, and sorbets. Students concentrate on the proper use of chocolates and learn decorating techniques and traditional and modern plate, table, and buffet presentations.

Module Outline:

1. Baking
 - A. Prepare breads, yeast-raised dough, laminated dough, pies, rolls tarts, cookies, and choux pastries
 - B. List and explain the application of mixed and other convenience and labor saving products pertaining to the baking process
 - C. Explain how cooking procedures impact the character and chemical structure of food products
 - D. Apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation

2. Pastry
 - A. Prepare a variety of cakes and icing, and utilize various decorating styles and techniques
 - B. Prepare a variety of meringues, creams, custards, puddings, and related sauces
 - C. Explain how cooking procedures impact the character and chemical structure of food products
 - D. Apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation

3. Plated Desserts
 - A. Identify, select, and demonstrate proper use of various chocolates in the dessert production process
 - B. Prepare a variety of crepes, cobblers, souffles, creams, sorbets, fillings, and sauces
 - C. Demonstrate traditional and modern plate, table, and buffet presentations
 - D. List and explain the application of mixes and other convenience and labor saving products pertaining to the production of desserts

General Information

11 weeks / 165 Contact hours

Supplies:

Basic Bake Shop Kit and
two uniforms

Books:

Professional Baking (Fourth Edition), Publisher: Wiley, Author: Wayne Gisslen ISBN: 0471442399

On Cooking (3rd Edition), Publisher: Prentice Hall Author: Sarah R. Labensky and Alan M. Hause

Essential Culinary Skills

Certificate of Completion Description:

Application and Use of Culinary Equipment - An overview of the proper identification, use, cleaning, safety, handling and care procedures for a variety of culinary tools, including refrigeration and cooking equipment, hand tools and appliances. Students concentrate on knife skills and handling applications.

Basic Culinary Skills - Fundamental concepts, skills, and techniques involved in basic cookery. Students focus on the study of ingredients and the preparation of stocks, broths, glazes, soups and sauces, learning basic cooking techniques for vegetables, starches, meats, fish and poultry.

Introduction to Cooking Techniques - An introduction to various cooking techniques encountered in most hotels, restaurants and food service operations. Students are exposed to a variety of product-identification classes that enable them to identify most poultry, pork, beef and fish items commonly used in the industry, plus fabrication techniques of those items.

Module Outline:

1. Application and Use of Culinary Equipment

- A. Identify equipment in the kitchen including all refrigeration equipment, fixed equipment, cooking equipment, hand tools, & appliances.
- B. Describe and demonstrate the use, cleaning, and maintenance functions for all kitchen equipment, appliances, and hand tools.
- C. Disassemble and reassemble all mechanical equipment safely.
- D. Identify varieties of food and sundry products.
- E. Identify seasonings, herbs, spices, and select contemporary uses pertaining to food preparation.
- F. Identify product containers by specific industry call names.
- G. Differentiate between fresh and frozen products.
- H. Identify and compare expiration dates listed for food items versus the date of use. Date, tag, and rotate products.
- I. Check and maintain proper storage temperatures of food products.
- J. Inventory, Store products in a timely fashion, identify and keep separate certain products.
- K. Receive, store, and issue fresh and frozen foods with particular attention to seafood.
- L. Convert recipes by changing yields and portion sizes.

2. Basic Culinary Skills

- A. Select and prepare stocks, soups, sauces and utilize basic seasonings.
- B. Prepare breakfast meats, eggs, cereals, and batter products.
- C. Cook foods to taste and texture intended and expected from the recipe.
- E. Utilize a variety of cutting and garnishing techniques.
- F. Select and use proper amounts of food for any given recipe or preparation.
- G. Utilize proper techniques to clean, prepare, and cook food items to achieve maximum yield.
- H. Utilize trim and by-products for other applications of preparation or cooking.
- I. Portion foods to exactly specified quantities.
- J. Scale and convert any given recipes and formulas to any amount.
- K. Identify the flavors achieved when combining food items.

3. Introduction to Cooking Techniques

- A. Recognize and identify the various cuts associated with chicken, duck, goose, turkey and game hen.
- B. Recognize and identify the various types of flat fish, round fish, edible bivalves and crustaceans.
- C. Discuss the various career opportunities to advance within the food service industry.
- D. Articulate industry terminology
- E. Demonstrate the techniques in fabrication of poultry, beef, veal, pork and seafood.
- F. Discuss various current development/trends in the food service industry
- G. Trace historical and modern applications pertaining to international and regional cuisine
- H. List resources to keep current within the food service industry.
- I. Read and explain the impact of restaurant reviews
- J. Discuss issues relating to ethnic diversity in the workplace.

General Information

11 Weeks 165 Contact Hours

Books

ON COOKING, Sarah Labensky, 2003, Prentice Hall Publisher, ISBN 0-13-045241-6

Supplies: Basic Culinary Skills Kit and two uniforms

Exploring Wine and the Culinary Arts

Course Description:

This course will provide an introduction to the basic fundamentals of wine, as well, as a review of the basic grape varietals that are used to make wine. Through lectures, research and tasting, students are exposed to different types, styles and quality levels of wine.

Students will become familiar with the world's most important European wine regions and learn the common criteria by which wines from these different regions are evaluated.

They will differentiate wines with regard to methods of production, types (light wines, sparkling, fortified/liqueur, aromatized) styles, and use.

This course is designed to teach students the applied approach to matching wine and food, using flavors, textures, and components present in food and wine as complementing strategies.

The course emphasizes menu planning, preparation of foods, cooking methods, and tasting wines with food.

General Information

11 classes /44 Contact hours

New World and Emerging Regions

Course Description:

This class provides comprehensive information pertaining to the New World's wine regions and the varietals, vineyard conditions, and cellar practices essential to their production.

Economic, political and sociological conditions, as well as, historical context are explored. Students will define wine regulations within each relevant country/region with particular emphasis on American AVA laws, Australian LIP, etc. as well as wine label information.

Particular attention will be given to developing the student's sensory evaluation skills. Students will plan menu and prepare meals, as well as, pair wines from each of the New World Regions.

General Information

11 weeks / 44 Contact hours

Admission Requirements
Successful completion of Exploring Wine or equivalent course

Viticulture and Vinification I

Course Description:

This class provides comprehensive information pertaining to European and New World wine regions and the varietals, vineyard conditions, and cellar practices essential to their production.

Economic, political and sociological conditions, as well as, historical context are explored. Particular attention will be given to developing the student's sensory evaluation skills and their application to wine selection and food pairing.

Students will analyze various wine labels and explain the information they contain and identify appropriate and relevant terminology employed in the industry

General Information

11 weeks / 44 Contact hours

Admission Requirements
Successful completion of Exploring Wine or equivalent course

Viticulture and Vinification II

Course Description:

This class provides comprehensive information pertaining to the identification of wines from both Old and New world regions with focus on identification and sensory evaluation of each. Varietal identification will be explored in depth.

Science and philosophy of food and wine will be reviewed with attention to cooking with wines, fortified wines and spirits. Menu planning with wines will be a major focus of this course.

General Information

11 weeks / 44 Contact hours

STUDENT ACKNOWLEDGMENTS

I have read and understand all provisions of this Agreement, and I have been given a copy of it for my records. (Parents must also sign if you are under 18 years age.) I understand that my enrollment and The Art Institute's obligations under the Enrollment Agreement (except the cancellation and refund provisions) may be terminated by The Art Institute if I fail to comply with The Art Institute's attendance, conduct, academic, and/or financial requirements. I understand that The Art Institute also reserves the right to cancel my enrollment if The Art Institute determines (1) that I have demonstrated poor academic potential (as determined through testing, evaluation of transcript records or any other academic evaluations deemed appropriate for the program selected), and/or (2) that I do not meet all financial obligations related to enrollment and continuing enrollment. I understand that my financial obligations to The Art Institute must be paid in full before a certificate of completion may be awarded.

The Enrollment Agreement, together with other published Art Institute policies, procedures, and student conduct codes shall constitute the entire agreement between the student and The Art Institute. I understand and agree that they supersede any prior or contemporaneous oral or written agreements or statements and may not be modified without the written agreement of the President of the school.

This Agreement shall not be binding until it is signed by the student and accepted by the school.

THIS CONTRACT OR NOTE IS FOR FUTURE CONSUMER SERVICES AND PUTS ALL ASSIGNEES ON NOTICE OF THE CONSUMER'S RIGHT TO CANCEL UNDER COLORADO'S CONSUMER TRADE ACT.

Placement Assistance

Placement assistance is not available for continuing education programs.

Transfer of Credit

I understand that these programs are designed for continuing education purposes and, do not provide academic credits and that The Art Institute of Colorado Continuing Education coursework is not transferable to other programs or institutions.

Refund Policy

A. When notice of cancellation is given within the 5th business day of signing the Enrollment Agreement, but prior to the first day of class, all application/registration fees, tuition, and any other charges shall be refunded to the students. If books and materials provided by the school are part of the tuition, they must be returned, in original condition, before the refund will be processed.

B. When notice of cancellation is given after the 5th business day after signing the Enrollment Agreement but prior to the close of business on the student's first day of scheduled class attendance, the school may retain no more than the application/registration fee of \$50.00.

C. The Refund Policy is based on the last date of attendance. The following schedule details the amount of tuition and fees the school can keep:

Percent of Program Attended

1% to 10%:	10% retained + application fee
11% to 25%:	25% retained + application fee
26% to 50%:	50% retained + application fee
51% to 100%:	100% retained + application fee

1. Applications not accepted by the school shall receive a refund of all tuition and fees paid.

2. Application/registration fees shall be chargeable at initial enrollment and shall not exceed \$50.00.

3. All deposits or down payments shall become part of the tuition and/or fees.

4. If the school cancels or discontinues a course, the student shall have all tuition, fees and other charges refunded.

5. The school shall make all student refunds within 30 calendar days from the date of receipt of the student's cancellation.

6. A student may give notice of cancellation in writing. Absence of a student from school for more than 3 class days shall constitute constructive notice of cancellation to the school. For purpose of cancellation the date shall be the last day of attendance.

7. The school reserves the right to make refunds, which exceeds those prescribed in this section.

NON-PAYMENT OF CHARGES

Non-payment of tuition, housing, fees and/or other charges due to The Art Institute of Colorado will result in you being obligated for additional collection costs, collection agency costs and legal costs. In addition, we reserve the right to report your failure to pay amounts owed to one or more national credit bureau organizations and not release your academic transcript until all your debts are paid in full.

THIS CONTRACT OR NOTE IS FOR FUTURE CONSUMER SERVICES AND PUTS ALL ASSIGNEES ON NOTICE OF THE CONSUMER'S RIGHT TO CANCEL UNDER COLORADO'S CONSUMER TRADE ACT.

Interest on Outstanding Balances

For any student enrolling, re-enrolling or changing their academic program on or after May 1, 2002, the student understands and agrees that s/he will be liable for interest charges. Interest charges will be assessed on his/her account balance until the balance is paid in full. Interest will be charged at 12% per annum on the student's adjusted outstanding balance at the end of each month. The adjusted outstanding balance is defined as all charges incurred by the student for attendance at the school (including any transfer balances or prior balances from the student's previous education) at the end of the prior month, including but not limited to tuition, fees, housing charges, late registration fees, fines, damages, etc, less the total amount paid to the student's account at the end of the current month including financial aid that the student has been awarded but has not been paid for the quarter provided that the student and/or the student's parent(s) have completed all of the requirements for the award. The student understands and agrees that his/her adjusted outstanding balance is different from his/her student payment plan and that the student's financial aid award may be reduced or eliminated if the student does not complete all of the requirements for financial aid.

Installment Note and Disclosure Statement

If a student elects a financial payment plan, The Art Institute's Student Financial Plan will be in compliance with the Federal Truth in Lending (Regulation Z) and State of Colorado Retail Installment requirements. The Financial Plan will become part of this Enrollment Agreement.

Arbitration

You and The Art Institute of Colorado agree that any dispute or claim between you and The Art Institute of Colorado (or any company affiliated with The Art Institute, or any of its officers, directors, trustees, employees

or agents) arising out of or relating to this Enrollment Agreement or, absent such agreement, your enrollment or attendance at The Art Institute of Colorado, whether such dispute arises before, during, or after your attendance and whether the dispute is based on contract, tort, statute, or otherwise, shall be, at your or The Art Institute of Colorado's election, submitted to and resolved by individual binding arbitration pursuant to the terms described herein.

If you decide to initiate arbitration, you may select either, JAMS or the National Arbitration Forum ("NAF") to serve as the arbitration administrator pursuant to its rules of procedure. If The Art Institute of Colorado intends to initiate arbitration, it will notify you in writing by regular mail at your latest address on file with The Art Institute of Colorado, and you will have 20 days from the date of the letter to select one of these organizations as the administrator. If you fail to select an administrator within that 20-day period, The Art Institute of Colorado will select one.

The Art Institute of Colorado agrees that it will not elect to arbitrate any individual claim of less than \$5,000 that you bring in small claims court (or in a similar court of limited jurisdiction subject to expedited procedures). If that claim is transferred or appealed to a different court, however, or if your claim exceeds \$5,000, The Art Institute of Colorado reserves the right to elect arbitration and, if it does so, you agree that the matter will be resolved by binding arbitration pursuant to the terms of this Section.

IF EITHER YOU OR The Art Institute of Colorado CHOOSES ARBITRATION, NEITHER PARTY WILL HAVE THE RIGHT TO A JURY TRIAL, TO ENGAGE IN DISCOVERY, EXCEPT AS PROVIDED IN THE APPLICABLE ARBITRATION RULES, OR OTHERWISE TO LITIGATE THE DISPUTE OR CLAIM IN ANY COURT (OTHER THAN IN SMALL CLAIMS OR SIMILAR COURT, AS SET FORTH IN THE PRECEDING PARAGRAPH, OR IN AN ACTION TO ENFORCE THE ARBITRATOR'S AWARD). FURTHER, YOU WILL NOT HAVE THE RIGHT TO PARTICIPATE AS A REPRESENTATIVE OR MEMBER OF ANY CLASS OF CLAIMANTS PERTAINING TO ANY CLAIM SUBJECT TO ARBITRATION. THE ARBITRATOR'S DECISION WILL BE FINAL AND BINDING. OTHER RIGHTS THAT YOU OR THE ART INSTITUTE OF COLORADO WOULD HAVE IN COURT ALSO MAY NOT BE AVAILABLE IN ARBITRATION.

The arbitrator shall have no authority to arbitrate claims on a class action basis, and claims brought by or against you may not be joined or consolidated with claims brought by or against any other person. Any arbitration hearing shall take place in the federal judicial district in which you reside. Upon your written request, The Art Institute of Colorado will pay the filing fees charged by the arbitration administrator, up to a maximum of \$3,500 per claim. Each party will bear the expense of its own attorneys, experts and witnesses, regardless of which party prevails, unless applicable law or this Agreement gives a right to recover any of those fees from the other party. If the arbitrator determines that any claim or defense is frivolous or wrongfully intended to oppress the other party, the arbitrator may award sanctions in the form of fees and expenses reasonably incurred by the other party (including arbitration administration fees, arbitrators' fees, and attorney, expert and witness fees), to the extent such fees and expenses could be imposed under Rule 11 of the Federal Rules of Civil Procedure.

The Federal Arbitration Act ("FAA"), 9 U.S.C. §§ 1, et seq., shall govern this arbitration provision. This arbitration provision shall survive the termination of your relationship with The Art Institute of Colorado. If you have a question about the arbitration administrators mentioned above, you can contact them as follows: JAMS, 45 Broadway, 28th Floor, New York, NY, 10006, www.jamsadr.com, 800-352-5267; National Arbitration Forum, P.O. Box 50191, Minneapolis, MN, 55405, www.arb-forum.com, 800-474-2371.

The above supersedes any inconsistent arbitration provision published in any other documents published.



The Art Institute of Colorado® Continuing Education

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