

## Catalog Addendum

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University  
M.A., National Security and Strategic Studies, U.S.  
Naval War College  
B.S., Business Administration, Norwich University

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B.A., Philosophy, Trinity College

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B.A., Accounting, University of West Florida

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B.A., Psychology, Barnard College

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Ed. D., Higher Education Administration,  
Fordham University  
M.S.M., Management, Hartford Graduate Center  
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M.E.E., Engineering, New York University  
B.E.E., Engineering, City College of New York

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A.A.S., Computer Engineering Technology

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B.A., Biology, Hofstra University

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B.A., English/Business Administration, Talladega  
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B.A., University of Akron

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Student Employment Advisor  
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B.S., Psychology, East Stroudsburg University

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M.A.T., Secondary Education, University of Rochester  
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B.A., Natural Science, Russell Sage College

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M.F.A., Film Directing, Columbia University  
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Academic Department Chair-Culinary Arts & Restaurant  
B.A., Economics, University of Pennsylvania

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B.S., Fashion Merchandising, Philadelphia College of Textiles and Science

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M.A., English, Middlebury College, Bread Loaf School of English  
B.A., Mass Communications, Emerson College

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Ph.D. University of Kansas, Foundations of Ed.  
M.A., Columbia University, Aesthetics and Ed.  
B.F.A., School of Visual Arts, Fine Arts

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B.A., English, Brigham Young University

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B.S., Video/Television, Hofstra

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Calixte Mullings  
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MCSA 2003, A+ Certified Technician

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Supply Store Manager / Lead Security Officer

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B.F.A., Painting, University of Pennsylvania

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Ph.D., Education, Columbia University  
M.S., Food, Nutrition and Dietetics, New York University  
B.S., Foods, Michigan State University  
A.O.S., Culinary Arts, The Culinary Institute of America

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M.A., Food Studies and Management, New York University  
B.A., Liberal Studies, SUNY-Stony Brook  
A.O.S., Culinary Arts, The Culinary Institute of America

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Fashion Design  
B.A., Psychology, New School University  
A.A.S., Illustration, SUNY-Fashion Institute of Technology

Lyn Caponera  
Fashion Design  
B.A., Art, Lone Mountain College

George Conte  
Pastry Arts  
B.P.S., Culinary Management, SUNY-Empire State College  
A.A.S., Food Service Management, Brookdale Community College

## Faculty

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M.P.S., Food and Beverage Management, Cornell University  
B.A., Economics, Hamilton College

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B.M., Music, University of Western Australia

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B.F.A., Interior Design, Fashion Institute of  
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B.A., Philosophy, SUNY at Buffalo

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B.A., English & Drama, Middlebury College

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B.F.A., Graphic Design, Tyler School of Art, Phila.,  
PA

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M.S., Counselor/Education, St. John's University  
B.S., Mathematics/Education, SUNY-Cortland

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JD., Law, Seton Hall Law School  
M.S., Tax, Bernard Baruch College  
B.B.A., Accounting, Bernard Baruch College

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B.A., Liberal Arts, Sarah Lawrence College

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M.F.A., Fine Art, Vermont College  
B.F.A., Studio Art, University of Arizona

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Video Production  
M.F.A., Film Production, U.C.L.A.  
B.F.A., Theater Arts, U.C.L.A.

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B.A., History of Arch. & Art, University of Michigan

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M. of A., Architecture  
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B.S., Arch. Science Landscape, Ryerson Polytechnic  
University, Toronto, Canada

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B.S., Mech. Engineer, Columbia University  
B.A., Art History, Columbia University

Barbara Rich  
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B.A., History, Washington University  
A.O.S., Culinary Arts, Calif. Culinary Academy

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B. of Arch., Architecture, Calif. Polytechnic State  
University

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B. of Arch., Architecture, N.J. Institute of  
Technology

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B.A., Communication, University of Colorado

Brendan Sheehan  
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A.O.S., Culinary Arts, Culinary Institute of America

Casey Sherman  
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M. of Arch., Architecture, Harvard University  
B.S. Arch., Architecture, University of Virginia

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Pastry Arts  
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A.O.S., Culinary Arts, Culinary Institute of America

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M.F.A., Visual Laboratory, SUNY, New Paltz  
B.F.A., Advertising & Photography, Syracuse  
University

Jennifer Torres  
Fashion Design  
B.S., Fashion Merchandising, Management, Fashion  
Institute of Technology

David van Buskirk  
Interior Design  
B.A., Art & Education, University of Northern  
Colorado

Lauren McCann Wilkins  
Interior Design  
B.A., Psychology & Art, University of San Diego

Ana Zayas  
Fashion Design  
B.S., Production Mgmt. Fashion Institute of  
Technology  
A.A.S., Pattermaking, Fashion Institute of  
Technology

## Student Residence Rates

As described in the catalog, non-commuting students can avail themselves of student residences. The cost of student housing ranges from \$3,900 to \$4,600 per quarter. Applications for housing require an \$800.00 reservation deposit. Specific information regarding locations and current availability can be obtained by contacting the Office of the Dean of Student Affairs, Joseph Pirrello at 212-625-6342 or [jpirrello@aii.edu](mailto:jpirrello@aii.edu).

## Tuition and Fees

An application fee of \$50.00 is to be submitted with the Application for Admission. An enrollment fee of \$100.00 is due within ten (10) days after you have signed the Enrollment Agreement. Students applying online must submit the application fee and enrollment fee simultaneously. Tuition and fees for a new student are due on or before the student's first day of class if not incorporated in a financial plan. Continuing students must make arrangements for the payment of tuition and fees prior to the student's first day of class.

Tuition for the 2007 through 2009 academic years is listed on the Enrollment Agreement and on the following page. Books are included in the tuition cost. The per credit hour rate tuition rate is subject to an increase at least once per calendar year which will increase the total amount of the program. Students are responsible for payment of tuition and fees according to the schedule listed on the enrollment agreement. Tuition and fees are charged quarterly. The student is never obligated for any charges beyond the quarter in which the student is attending. Tuition may increase annually.

The tuition fees listed do not include the cost of remedial courses that may be required of some students. The catalog section entitled "Remedial Requirements" describes the criteria required of entering students. If a student's overall entrance evaluations, including scores on placement tests, indicate the need for reading, writing, and/or mathematics remediation, the student will enroll in the courses prior to the credit bearing writing and mathematics courses. Students not meeting the placement requirements will be required to enroll in one or more of the following noncredit remediation courses:

- GE011 Basic Writing for College Students
- GE012 Basic Reading for College Students
- GE013 Basic Mathematics for College Students

Remediation courses do not apply toward meeting the program's degree or certificate requirements.

## Tuition, Fees, and Expenses

### Tuition and fees through September 30, 2008

Tuition, Fees and Expenses	Academic Objective	Cost per Credit	Program Length - Quarters	Program Length - Credits	Application Fee	Enrollment Fee	Quarterly Lab Fee	Starting Supply Kit (estimated)	Food Costs	Tuition (Books included)	Total Tuition and Fees*
Graphic Design	AOS	\$489	7	105	\$50	\$100	\$50	\$996	\$0	\$51,345	\$52,841
Web Design & Interactive Media Design	AOS	\$489	7	105	\$50	\$100	\$25	\$1,020	\$0	\$51,345	\$52,690
Video Production	AOS	\$489	7	105	\$50	\$100	\$0	\$531	\$0	\$51,345	\$52,026
Fashion Design	AOS	\$489	7	105	\$50	\$100	\$0	\$820	\$0	\$51,345	\$52,315
Interior Design	AOS	\$489	7	105	\$50	\$100	\$0	\$828	\$0	\$51,345	\$52,323
Culinary Arts**	Certificate Program	\$489	4	48	--	--	\$0	\$1,282	\$1,925	\$23,472	\$26,829
Culinary Arts**	Certificate Program	\$489	6	48	--	--	\$0	\$1,282	\$1,925	\$23,472	\$26,829
Pastry Arts**	Certificate Program	\$489	3	36	--	--	\$0	\$1,282	\$1,640	\$17,604	\$20,676
Pastry Arts**	Certificate Program	\$489	4	36	--	--	\$0	\$1,282	\$1,640	\$17,604	\$20,676
Culinary Arts & Restaurant Mgmt**	AOS	\$489	6	93	--	--	\$0	\$1,402	\$1,925	\$45,477	\$48,954
Culinary Arts & Restaurant Mgmt**	AOS	\$489	8	93	--	--	\$0	\$1,402	\$1,925	\$45,477	\$48,954
Restaurant Mgmt**	Certificate Program	\$489	4	48	--	--	\$0	\$120	\$0	\$23,472	\$23,742
Restaurant Mgmt**	Certificate Program	\$489	6	48	--	--	\$0	\$120	\$0	\$23,472	\$23,742

\* College preparatory charges (if applicable): \$1,467 per course (1-3 additional courses may be applicable if assessment testing evaluation indicates college preparatory necessary).

\*\*Effective March 2008, The Culinary Arts, Pastry Arts, Culinary Arts & Restaurant Management, and Restaurant Management degree and certificate programs no longer accept new students.

**Tuition and fees effective October 1, 2008**

<b>Tuition, Fees and Expenses</b>	<b>Academic Objective</b>	<b>Cost per Credit</b>	<b>Program Length - Quarters</b>	<b>Program Length - Credits</b>	<b>Application Fee</b>	<b>Enrollment Fee</b>	<b>Quarterly Lab Fee</b>	<b>Starting Supply Kit (estimated)</b>	<b>Food Costs</b>	<b>Tuition (Books included)</b>	<b>Total Tuition and Fees*</b>
<b>Graphic Design</b>	AOS	\$509	7	105	\$50	\$100	\$50	\$996	\$0	\$53,445	\$54,941
<b>Web Design &amp; Interactive Media Design</b>	AOS	\$509	7	105	\$50	\$100	\$25	\$1,020	\$0	\$53,445	\$54,790
<b>Video Production</b>	AOS	\$509	7	105	\$50	\$100	\$0	\$531	\$0	\$53,445	\$54,126
<b>Fashion Design</b>	AOS	\$509	7	105	\$50	\$100	\$0	\$820	\$0	\$53,445	\$54,415
<b>Interior Design</b>	AOS	\$509	7	105	\$50	\$100	\$0	\$828	\$0	\$53,445	\$54,423
<b>Culinary Arts**</b>	Certificate Program	\$509	4	48	--	--	\$0	\$1,282	\$1,925	\$24,432	\$27,789
<b>Culinary Arts**</b>	Certificate Program	\$509	6	48	--	--	\$0	\$1,282	\$1,925	\$24,432	\$27,789
<b>Pastry Arts**</b>	Certificate Program	\$509	3	36	--	--	\$0	\$1,282	\$1,640	\$18,324	\$21,396
<b>Pastry Arts**</b>	Certificate Program	\$509	4	36	--	--	\$0	\$1,282	\$1,640	\$18,324	\$21,396
<b>Culinary Arts &amp; Restaurant Mgmt**</b>	AOS	\$509	6	93	--	--	\$0	\$1,402	\$1,925	\$47,337	\$50,814
<b>Culinary Arts &amp; Restaurant Mgmt**</b>	AOS	\$509	8	93	--	--	\$0	\$1,402	\$1,925	\$47,337	\$50,814
<b>Restaurant Mgmt**</b>	Certificate Program	\$509	4	48	--	--	\$0	\$120	\$0	\$24,432	\$24,702
<b>Restaurant Mgmt**</b>	Certificate Program	\$509	6	48	--	--	\$0	\$120	\$0	\$24,432	\$24,702

\* College preparatory charges (if applicable): \$1,527 per course (1-3 additional courses may be applicable if assessment testing evaluation indicates college preparatory necessary).

\*\*Effective March 2008, The Culinary Arts, Pastry Arts, Culinary Arts & Restaurant Management, and Restaurant Management degree and certificate programs no longer accept new students.

## Notes

### Course Coding System and Prefixes

All of The Art Institute of New York City courses are identified with letter abbreviations followed by a set of numbers. The letter prefix generally designates the academic program of study. The 3-digit number code identifies the preferred academic year in which a course should be taken. For example, VP203 (Applied Lighting Techniques) is a course in the Video Production program and typically may be taken during the second year of study, or during quarters four through seven. Courses with a leading 0 do not count towards college credit (e.g., GE011). Freshman studies FS100 does not count toward college credit.

The Art Institute of New York City uses prefixes to represent subject areas as shown below:

- Humanities, English composition, literature, social science, writing and speech – GE
- Science - GE
- Social Science Electives - GE
- Freshman Studies – FS
- Video Production – VP
- Graphic Design – GD
- Externship - EXT
- Internship – INT
- Web Design and Interactive Media – MM
- Restaurant Management – RM
- Pastry Arts – PA
- Interior Design – ID
- Fashion Design – FD
- Culinary - CU

### Course Quarter Credits

All coursework at The Art Institute is measured in quarter credits. One core course quarter credit is awarded for each 10-classroom contact hours of lecture, 20 classroom contact hours of laboratory instruction, or 30 contact hours of internship. One classroom contact hour is defined as 50 minutes of instruction in a 60-minute period. The student is assumed to devote appropriate time to preparation and study outside the classroom. Measurement in credit hours or the listing of credits for courses is not intended to imply transferability into college programs at other post-secondary institutions.

### Prerequisite courses

A prerequisite course is one that a student needs to have successfully completed prior to enrolling in another course. A corequisite course is a course that a student can take in the same semester as the course with which it is identified as a co-requisite. (Students could also have taken it previously.)

Where necessary the catalog course descriptions list pre- and corequisite courses for a course listing. There are no pre- or co-requisite classes required for a course unless it is specifically stated.

### Waivers of prerequisites or corequisites

Under special circumstances, the Dean of Academic Affairs may waive the requirement for a student to complete a pre or corequisite if relevant study has been previously taken. In order for a pre or corequisite to be waived, students must apply to the Dean of Academic Affairs (or designee) for special permission to enroll in the class they wish to undertake (and which pre or corequisite they would like waived). Waivers of pre or corequisites do not reduce the total number of credit hours required to complete the program.

### Freshman Studies Waiver

Under special circumstances, the Dean of Academic Affairs may waive the requirement for a student to complete Freshman Studies (FS100) if relevant study has been previously taken. Relevant study includes completing 12 or more college quarter credits. Students must apply to the Dean of Academic Affairs for special permission to waive the course.

### Advanced Standing

Students can receive credit for the Career Development and Computer Applications requirements (three credits per course). Students must apply to the General Education Department Chair to receive advanced standing for these two courses.

A student requesting credit for the Career Development course must provide a portfolio of work documenting past supervisory experience.

A student requesting credit for the Computer Applications course may take an exam covering the Microsoft Office Suite and the Windows Operating System. The test, coordinated through the General Education Department, is offered once during each quarter and requires a \$100 processing fee.

## Errata

1. The following statement replaces the Accrediting Council for Independent Colleges and Schools accreditation statement on catalog page 6.

The Art Institute of New York City is accredited by the Accrediting Council for Independent Colleges and Schools (ACICS) to award associate's degrees and certificates. The Accrediting Council for Independent Colleges and Schools is listed as a nationally recognized accrediting agency by the United States Department of Education and is recognized by the Council for Higher Education Accreditation. ACICS can be contacted at 750 First Street NE, Suite 980, Washington, D.C. 20002. Telephone: 1.202.336.6780.

2. Catalog pages 21, 23, 27: Course FS 100 has 0 credits.
3. Catalog page 30: GE151 is not a prerequisite for RM102A
4. Catalog Page 30: Title of RM105 - "Social and Legal Environment of the Restaurant Business".
5. Catalog Page 30: RM201 course description "Fundamental principles of marketing, such as advertising, promotion, public relations, and publicity are examined. Design and delivery of marketing components for a restaurant business will be covered. In addition the student will be introduced to basic research methodology".
6. Catalog Page 31: RM202 course description "This course introduces the design and layout of foodservice facilities. It covers preliminary planning, the roles and responsibilities of members of the project team, the design sequence, principles of design, space analysis, equipment layout, fabricated and manufactured equipment, and engineering and architecture for food service facilities".
7. Catalog Page 31: RM203 course description "This course introduces the basic concepts of restaurant and foodservice accounting, including the principles upon which the determination of a company's net income and financial position are based. The student will be exposed to the accounting cycle, financial statements, internal controls, computer accounting software, budgetary planning, and performance evaluation. The analysis and utilization of accounting information is stressed throughout the course.
8. Catalog Page 37: RS180 course title should read "Nutrition for Food Service".
9. Catalog Page 37: EL200 course description should read, "This course is a beginner's introduction to wines from around the world. Students will learn the grape varieties, process for making wine, labeling and production with an understanding how the earth and climate control the quality. Tastings will be done to familiarize students with the wines".
10. Catalog Page 38: Add EL202 Catering Management (22-22-3) - "This course introduces students to the fundamentals of catering, special events and sales in the hospitality industry. The course focuses on understanding the catering's role within the hospitality industry and the various catering disciplines. Students also discuss topics such as contracts, checklists, legal considerations, staffing and training, food production, and sanitation. This course is project driven which requires significant creative and independent work".
11. Catalog Page 38: EL203 course description should read, "Management information systems in the foodservice industry are explored through hands-on use of Microsoft Excel and culinary industry specific software. Recipe and inventory control software are a key component of this course. Students will also be exposed to networking in the Windows environment."
12. Catalog Page 32: GD112 is the correct prerequisite for GD125
13. Catalog Page 32: GD121 is the correct prerequisite for GD202
14. Catalog Page 33: GD121 is the correct prerequisite for MM138
15. Catalog Page 34: Add Course no. ID115 course description.  
ID-115  
Furniture in History and Design  
22-22-3  
This course examines the evolution of furniture, interiors and decorative design from the Ancient World to 1830. Major cultural, political, social and economic factors that affect the design of material culture and the relationship of furniture and interiors to significant movements in art and architecture will be covered.  
Prerequisites: ID110 and ID112

16. Catalog Page 25: Add FD111 Introduction to Fashion to Core Classes
17. Catalog Page 25: Box labeled Quarter One, Change the name of FD111 from Introduction to Fashion Design to Introduction to Fashion
18. Catalog Page 27: Change GE107 Ethics to GE161 Ethics.
19. Catalog Page 37: Add RS211 prerequisites for Video Students are VP212 and VP223.
20. Change Fall 2008 Orientation dates to October 1 and 2 from October 3 and 4.
21. Catalog Page 38: INT201 Internship should read 0-99-3.
22. Catalog Page 29: Interior Design electives in quarter 4 and quarter 7 may be any of the following: GE151, GE160, GE103, GE106, GE122, GE160, GE161 and RS110.
23. Catalog Page 35: Change ID 220 prerequisites to ID210 and ID211
24. Catalog Page 35: Change ID 221 prerequisites to ID210 and ID211
25. Catalog Page 35: Change ID 222 prerequisites to ID210 and ID211
26. Catalog Page 25: In Quarter 3, change FD261-Pattern Making Design II to FD200- Pattern Making Design II
27. Catalog Page 36: Change prerequisites to GD121 and VP202. Corequisite is VP211.
28. Catalog Page 49: Add Letter Codes – TR=Transfer credit (the letter K was used prior to Fall 2004) and IP=In Progress (the student is enrolled in the class at the time the transcript is created)
29. Catalog Page 14: Delete garde manger. Paragraph reads -

Graduates are prepared to seek exciting entry-level baking and pastry positions including patisserie cook, assistant chocolatier, and pastry banquet cook in various industry outlets such as independent and franchised restaurants, corporate and executive dining operations, hotels, cruise ships, and resorts.

30. Catalog Page 40:  
Place in the Admissions section prior to International Admissions Policy

### **Non-Matriculated Students**

Non-matriculated (non-degree seeking) student status is reserved for students who are not seeking a degree or certificate at the time of admission, are not interested in receiving financial aid, and who wish to waive placement testing and academic advisement. The non-matriculated student status is designed to allow any interested individual to enroll in credit courses without declaring a major. This status is most suited to students who wish to enroll in courses for personal enrichment, lifelong learning or upgrading job skills.

Students who register under this status for a given quarter may not matriculate until the following quarter. If a student wishes to become a matriculated (degree seeking) student, they must follow the admission requirements for new students.

31. Catalog page 49: add
  24. Students on academic probation remain eligible for financial aid.
32. Catalog Page 49: Add Letter Codes – TR=Transfer credit (the letter K was used prior to Fall 2004) and IP=In Progress (the student is enrolled in the class at the time the transcript is created)
33. Catalog Page 50; Change paragraphs E and F to read –

#### **E. Transfer Credits from an External Institution**

Credits from transfer courses are not calculated in the maximum allowable credits or incremental completion rate requirements; however, transfer credits do reduce the total number of credits that must be attempted within the program. Therefore, the maximum attempted credits for a student with transfer credit are one and one-half times the number of credits required to complete for graduation. Grades for credits transferred from any post-secondary institution will be recorded as "TR" and will not affect the student's CGPA.

1. College transcripts must be addressed to The Art Institute of New York City, must be in a still-sealed envelope, and should be received before the first day of the quarter start date.
2. Only "official" transcripts can be accepted for appraisal.

3. The Registrar (or designated appointee) will stamp the envelope with the date and time received.
4. The registrar will then meet with the Dean (or designated appointee) to review the transcript for credit transferability. Note: if a translation is required, appropriate action will be taken to procure the understanding of the document.
5. The following requirements must be met for credit transfer to be given:
  - a. It must be apparent that the course is the equivalent of a course at The Art Institute of New York City. (If necessary, a catalog of the former school will have to be provided.)
  - b. The course must have received a grade of "C" or better. (e.g., Grades of "P" or "D" will not be accepted.)

F. Transfer Credit from The Art Institute of New York City

If a student at The Art Institute of New York City transfers from another Art Institute of New York City program, grades from the classes that have been completed will be recorded and will affect the student's CGPA.

In cases in which a student has graduated from The Art Institute of New York City in one major, and then subsequently begins work in a different major, grades used in the CGPA of the previous program will not be applied to the student's new program CGPA calculation.

## The Art Institute of New York City Academic Calendar

### Summer 2008 Quarter

New Student Orientation	July 10	
First Day of Classes	July 14	
Last Day of Late Registration	July 21	
Last Day to Drop/Add Classes	July 21	
Registration for Next Quarter	August 19	
Labor Day	September 1	(College Closed)
Last Day of Quarter	September 26	

### Fall 2008 Quarter

New Student Orientation	October 2 and 3	
First Day of Classes	October 6	
Yom Kippur	October 9	(College Closed)
Last Day of Late Registration	October 13	
Last Day to Drop/Add Classes	October 13	
Registration for Next Quarter	November 11	
Mid-Quarter Start	November 13	
Thanksgiving Holiday	November 27 & 28	(College Closed)
Last Day of Quarter	December 19	
Graduation	December 22	

### Winter 2009 Quarter

New Student Orientation	January 8	
First Day of Classes	January 12	
Dr. Martin Luther King's Birthday	January 19	(College Closed)
Last Day of Late Registration	January 20	
Last Day to Drop/Add Classes	January 20	
Presidents' Day	February 16	(College Closed)
Mid-Quarter Start	February 19	
Registration for Next Quarter	February 17	
Free Application for Federal Student Aid (FAFSA) priority filing deadline	March 15	
Last Day of Quarter	March 27	

### Spring 2009 Quarter

New Student Orientation	April 2	
First Day of Classes	April 6	
Good Friday	April 10	(College Closed)
Last Day of Late Registration	April 13	
Last Day to Drop/Add Classes	April 13	
Registration for Next Quarter	May 11	
Mid-Quarter Start	May 14	
Last Day of Quarter	June 19	
Graduation	June 22	

### Summer 2009 Quarter

New Student Orientation	July 9	
First Day of Classes	July 13	
Last Day of Late Registration	July 20	
Last Day to Drop/Add Classes	July 20	
Registration for Next Quarter	August 18	
Mid-Quarter Start	August 20	
Labor Day	September 7	(College Closed)
Rosh Hashanah	September 19	(College Closed)
Last Day of Quarter	September 25	(College Closed)

### Fall 2009 Quarter

New Student Orientation	October 1 & 2	
First Day of Classes	October 5	
Last Day of Late Registration	October 12	
Last Day to Drop/Add Classes	October 12	
Registration for Next Quarter	November 10	
Mid-Quarter Start	November 12	
Thanksgiving Holiday	November 26 & 27	(College Closed)
Last Day of Quarter	December 18	
Graduation	December 21	