

CATALOG ADDENDUM

REVISIONS TO 2008-2009 CATALOG

PUBLICATION DATE OF ADDENDUM: Fall Quarter (October 2009)

UPDATES TO CURRENT CATALOG:

I. The Art Institute of California - San Francisco New Program Additions:

Law Dept. review completed 10/26/09

BAKING & PASTRY- DIPLOMA (5 QUARTERS)

Program Objectives:

Upon successful completion of the program, graduates should be able to:

- Apply the principles of sanitation and safety in food service operations.
- Set up mise en place efficiently.
- Safely and properly use equipment, appliances and tools commonly found in modern industrial kitchens and bake shops.
- Identify and apply cooking techniques and preparation methods for hot and cold foods and explain how cooking procedures impact the character and chemical structure of food products.
- Accurately follow any given recipe and achieve the specified desired outcome.
- Produce baked goods such as cakes, pies, cookies, tarts, and a variety of international and classical pastries and desserts using decorating, plating, and display techniques.
- List the characteristics, sources, and functions of ingredients used in producing baked goods, candies and pastries.
- Select and employ proper mixing techniques to cakes, creams, batters, doughs and a variety of breads.
- Create, assemble and decorate display cakes such as wedding cakes.
- Apply dough lamination techniques and chocolate tempering and handling techniques.
- Discuss historical and current trends in the baking and pastry industry.
- List the characteristics, functions, and food sources of the major nutrients and discuss how to maximize nutrient retention in food preparation and storage to achieve dietary benefits.
- Demonstrate the total utilization concept.

Core Classes

CUL1105 CONCEPTS & THEORIES OF CULINARY TECHNIQUES

3 Quarter Credits (33 Hrs Lecture)

The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients and cooking theories. Lectures teach organization skills in the kitchen and work coordination. The basics of stocks, soups, sauces, vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying.

Prerequisite: None

CUL1107 SANITATION & SAFETY

3 Quarter Credits (33 Hrs Lecture)

This course is an introduction to food environmental sanitation and safety in a food production area. Attention is focused on food-borne illness and their origins, and on basic safety procedures followed in the food service industry. This was approved by the Federal Food and Drug Administration (FDA) and is recognized by 95% of State and local jurisdictions that require training or certification.

Prerequisite: None

CUL1108 FUNDAMENTALS OF CLASSICAL TECHNIQUES

6 Quarter Credits (22 Hrs Lecture/88 Hrs Lab)

The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients, cooking theories, and the preparation of stocks, broth, glazes, soups, thickening agents, the grand sauces and emulsion sauces. Lectures and demonstrations teach organization skills in the kitchen, work coordination, and knife skills. The basics of vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying. Students must successfully pass a practical cooking examination covering a variety of cooking techniques.

Corequisites: CUL1105 Concepts & Theories of Culinary Techniques; CUL1107 Sanitation & Safety

CUL1124 MANAGEMENT, SUPERVISION & CAREER DEVELOPMENT

3 Quarter Credits (33 Hrs Lecture)

This course focuses on managing people from the hospitality supervisor's viewpoint. The emphasis is on techniques for increasing productivity, controlling labor costs, time management, and managing change. It also stresses effective communication and explains the responsibilities of a supervisor in the food service operation. Students develop techniques and strategies for marketing themselves in their chosen fields. Emphasis will be placed on student's assessing their more marketable skills, developing a network of contacts, generating interviews, writing cover letters and resumes, preparing for their employment interview, developing a professional appearance, closing and follow-up.

Prerequisite: None

CUL1125 INTRODUCTION TO BAKING SCIENCE & THEORY

3 Quarter Credits (11 Hrs Lecture/44 Hrs Lab)

Students are introduced to the fundamental concepts, skills and techniques of baking. Special significance is placed on the study of ingredient functions, product identification and weights and measures as applied to baking. Lectures, demonstrations, production, tasting and testing, students learn yeast-raised dough mixing methods, pie dough, quick dough, cookie dough, and product finishing techniques. Students must pass a practical exam.

Prerequisite: CUL1107 Sanitation & Safety

CUL1126 INTRODUCTION TO PASTRY TECHNIQUES & ARTISTRY

6 Quarter Credits (22 Hrs Lecture/88 Hrs Lab)

This course is a combination of theory, lecture, demonstration and hands-on production to provide an introduction to pastry techniques for use in a commercial kitchen. Students learn a variety of dough, batters, fillings, and glazes with an emphasis on formulas. Instruction regarding the preparation of basic cakes and icings, roll-in dough, preparations of pastry cream and finishing techniques; plus selection and proper use and handling of various chocolates used in baking and decorating are introduced. Emphasis is also placed on dessert plating and presentation. Students must pass a practical exam.

Prerequisite: CUL1107 Sanitation & Safety

CUL1146 GARDE MANGER

6 Quarter Credits (22 Hrs Lecture/88 Hrs Lab)

This course provides students with skills and knowledge of the organization, equipment and responsibilities of the "cold kitchen". Students are introduced to and prepare cold hors d'oeuvres, sandwiches, salads, as well as basic charcuterie items while focusing on the total utilization of product. Reception foods and buffet arrangements are introduced. Students must pass a written and practical exam.

Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL1201 ARTISAN BREADS & BAKING PRODUCTION

6 Quarter Credits (22 Hrs Lecture/88 Hrs Lab)

Students are introduced to the fundamental concepts, skills, and techniques of hearth breads and the production of a working bakery. Special significance is placed on the study of ingredient functions, product identification and weights and measures as applied to Artisan breads. Lectures and demonstrations teach yeast-raised dough mixing methods, pre-fermentation, sponges, and sourdoughs. Students will learn to produce and deliver various bread products to the schools various food outlets.

Prerequisite: CUL1125 Introduction to Baking Science & Theory

CUL1202 EUROPEAN CAKES & TORTES

3 Quarter Credits (11 Hrs Lecture/44 Hrs Lab)

Students are introduced to the fundamental concepts, skills, and techniques of European cakes and tortes. Special significance is placed on the study of ingredient functions, product identification and weights and measures as applied to pastry. Lectures and demonstrations teach cake mixing methods, filling, and techniques on finishing classical tortes with various ingredients such as marzipan, ganache, and glazes.

Prerequisites: CUL1125 Introduction to Baking Science & Theory; CUL1126 Introduction to Pastry Techniques & Artistry

CUL1204 ADVANCED PATISSERIE & DISPLAY CAKES

6 Quarter Credits (22 Hrs Lecture/88 Hrs Lab)

Students will explore the techniques of plated desserts and the theory behind building edible art for a la carte service, competition, and banquet functions. Students will also learn decorating techniques to produce a variety of specialty-decorated cakes. The proper use of a

pastry bag with various shape tips to produce shells, stars, rosettes, and buttercream roses will be taught as well as the design, assembly, and decorating of wedding cakes.

Prerequisites: CUL1125 Introduction to Baking Science & Theory; CUL1126 Introduction to Pastry Techniques & Artistry

CUL1260 CHOCOLATE, CONFECTIONS & CENTERPIECES

6 Quarter Credits (22 Hrs Lecture/88 Hrs Lab)

Students are introduced to the fundamental concepts, skills, and techniques for chocolates and confections. Special significance is placed on the study of ingredient functions, product identification and weights and measures as applied to confections. Lectures and demonstrations teach chocolate tempering, candy production, and the rules that apply when creating centerpieces.

Prerequisites: CUL1125 Introduction to Baking Science & Theory; CUL1126 Introduction to Pastry Techniques & Artistry

CUL2302 EXTERNSHIP

3 Quarter Credits (99 Hrs Externship)

The course has been designed to acquaint the student with actual working conditions in an approved restaurant/hospitality establishment. This course is a supervised entry-level work experience in the restaurant/hospitality field requiring a minimum of 90 work hours. Individual conferences and class attendance is required. Students are responsible for securing an externship job and may seek assistance through The Institute. Students gain experience needed to enter their field on graduation.

Prerequisite: CUL1124 Management, Supervision & Career Development

LIBERAL STUDIES

MS135 NUTRITION SCIENCE

4 Quarter Credits (44 Hrs Lecture)

This course centers on an explanation of the basic principles of nutrition and their relationship to health. The structure, functions and source of nutrients—including proteins, carbohydrates, fats, vitamins, minerals, and water—are discussed. Current issues in nutrition are reviewed, including dietary guidelines, energy balance, vitamin supplements, and food fads.

Prerequisite: None

BAKING & PASTRY- Associate (7 quarters)

Baking & Pastry Associate of Science Degree Program Objectives:

The Associate of Science degree program in Baking & Pastry is a seven-quarter program designed to prepare students for careers in the art of baking and patisserie. Students have the opportunity to develop competencies in breads, desserts, cake decoration, buffet centerpieces and food science. The program focuses upon both production and individualized skills necessary to gain entry-level employment in bakeries, restaurants, hotels, resorts, and other catering or institutional settings. The program also offers Food Safety and Sanitation, Nutrition Science and Kitchen Supervision / Career Development to support students' professional skills for employment and supervision.

Graduates of the Baking & Pastry Associate of Science degree program will be well prepared to seek employment in retail, commercial and institutional settings in entry-level job positions including pastry cook, production baker, decorator, or assistant bakery chef.

The Baking & Pastry Associate of Science degree program complements the institutional mission, as well as the mission of our other design programs, through its focus on entry-level skills and competencies which will enable graduates to transition smoothly into the field(s) of baking and pastry.

Core Courses

CUL1105 CONCEPTS & THEORIES OF CULINARY TECHNIQUES

3 Quarter Credits (33 hrs Lecture)

The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients and cooking theories. Lectures teach organization skills in the kitchen and work coordination. The basics of stocks, soups, sauces, vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying.

Prerequisite: None

CUL1107 SANITATION & SAFETY

3 Quarter Credits (33 hrs Lecture)

This course is an introduction to food environmental sanitation and safety in a food production area. Attention is focused on food-borne illness and their origins, and on basic safety procedures followed in the food service industry. This was approved by the Federal Food and Drug Administration (FDA) and is recognized by 95% of State and local jurisdictions that require training or certification.

Prerequisite: None

CUL1108 FUNDAMENTALS OF CLASSICAL TECHNIQUES

6 Quarter Credits (22 hrs Lecture/88 hrs lab)

The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients, cooking theories, and the preparation of stocks, broth, glazes, soups, thickening agents, the grand sauces and emulsion sauces. Lectures and demonstrations teach organization skills in the kitchen, work coordination, and knife skills. The basics of vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying. Students must successfully pass a practical cooking examination covering a variety of cooking techniques.

Corequisites: CUL1105 Concepts & Theories of Culinary Techniques; CUL1107 Sanitation & Safety

CUL1116 AMERICAN REGIONAL CUISINE

6 Quarter Credits (22 hrs Lecture/88 hrs lab)

The course reinforces the knowledge and skill learned in the preceding classes and helps students build confidence in the techniques of basic cookery. The development of knife skills is accented. American Regional Cuisine explores the use of indigenous ingredients in the preparation of traditional and contemporary American specialties. The concepts of mise en place, time-lines, plate presentation, and teamwork in a production setting are introduced and accentuated. Timing and organization skills are emphasized.

Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL1117 PURCHASING & PRODUCT IDENTIFICATION

3 Quarter Credits (33 hrs Lecture)

This course is a collaborative exploration of basic principles of purchasing food, equipment, and supplies. Primary focus is on product identification, supplier selection, and the ordering, receiving, storing and issuing process.

Prerequisite: None

CUL1124 MANAGEMENT, SUPERVISION & CAREER DEVELOPMENT

3 Quarter Credits (33 hrs Lecture)

This course focuses on managing people from the hospitality supervisor's viewpoint. The emphasis is on techniques for increasing productivity, controlling labor costs, time management, and managing change. It also stresses effective communication and explains the responsibilities of a supervisor in the food service operation. Students develop techniques and strategies for marketing themselves in their chosen fields. Emphasis will be placed on student's assessing their more marketable skills, developing a network of contacts, generating interviews, writing cover letters and resumes, preparing for their employment interview, developing a professional appearance, closing and follow-up.

Prerequisite: None

CUL1125 INTRODUCTION TO BAKING SCIENCE & THEORY

3 Quarter Credits (11 hrs Lecture/44 hrs Lab)

Students are introduced to the fundamental concepts, skills and techniques of baking. Special significance is placed on the study of ingredient functions, product identification and weights and measures as applied to baking. Lectures, demonstrations, production, tasting and testing, students learn yeast-raised dough mixing methods, pie dough, quick dough, cookie dough, and product finishing techniques. Students must pass a practical exam.

Prerequisite: CUL1107 Sanitation & Safety

CUL1126 INTRODUCTION TO PASTRY TECHNIQUES & ARTISTRY

6 Quarter Credits (22 hrs Lecture/88 hrs lab)

This course is a combination of theory, lecture, demonstration and hands-on production to provide an introduction to pastry techniques for use in a commercial kitchen. Students learn a variety of dough, batters, fillings, and glazes with an emphasis on formulas. Instruction regarding the preparation of basic cakes and icings, roll-in dough, preparations of pastry cream and finishing techniques; plus selection and proper use and handling of various chocolates used in baking and decorating are introduced. Emphasis is also placed on dessert plating and presentation. Students must pass a practical exam.

Prerequisite: CUL1107 Sanitation & Safety

CUL1144 PLANNING & CONTROLLING COSTS

3 Quarter Credits (33 hrs Lecture)

This course is intended to provide the student with the methodologies and tools to control costs and help the student value the planning and control process in the food and beverage industry. Topics include: planning and controlling costs using budgeting techniques, standard costing, standardized recipes, performance measurements, food, beverage and labor cost controls and allocation of overhead.

Prerequisite: None

CUL1145 MANAGEMENT BY MENU

3 Quarter Credits (33 hrs Lecture)

This course prepares future food service managers by giving a clear picture of the important role menu planning plays within operations. It covers topics ranging from menu development, pricing, and evaluation to facilities design and layout. Students will benefit because good menu development is crucial to the success of any foodservice operation, i.e., a planning tool, source of operational information and a merchandising method for reaching patrons.

Prerequisite: None

CUL1201 ARTISAN BREADS & BAKING PRODUCTION

6 Quarter Credits (22 Hours Lecture/88 Hours Lab)

Students are introduced to the fundamental concepts, skills, and techniques of hearth breads and the production of a working bakery. Special significance is placed on the study of ingredient functions, product identification and weights and measures as applied to Artisan breads. Lectures and demonstrations teach yeast-raised dough mixing methods, pre-fermentation, sponges, and sourdoughs. Students will learn to produce and deliver various bread products to the schools various food outlets.

Prerequisite: CUL1125 Introduction to Baking Science & Theory

CUL1202 EUROPEAN CAKES & TORTES

3 Quarter Credits (11 Hours Lecture/44 Hours Lab)

Students are introduced to the fundamental concepts, skills, and techniques of European cakes and tortes. Special significance is placed on the study of ingredient functions, product identification and weights and measures as applied to pastry. Lectures and demonstrations teach cake mixing methods, filling, and techniques on finishing classical tortes with various ingredients such as marzipan, ganache, and glazes.

Prerequisites: CUL1125 Introduction to Baking Science & Theory; CUL1126 Introduction to Pastry Techniques & Artistry

CUL1204 ADVANCED PATISSERIE & DISPLAY CAKES

6 Quarter Credits (22 Hours Lecture/88 Hours Lab)

Students will explore the techniques of plated desserts and the theory behind building edible art for a la carte service, competition, and banquet functions. Students will also learn decorating techniques to produce a variety of specialty-decorated cakes. The proper use of a pastry bag with various shape tips to produce shells, stars, rosettes, and buttercream roses will be taught as well as the design, assembly, and decorating of wedding cakes.

Prerequisites: CUL1125 Introduction to Baking Science & Theory; CUL1126 Introduction to Pastry Techniques & Artistry

CUL1260 CHOCOLATE, CONFECTIONS & CENTERPIECES

6 Quarter Credits (22 Hours Lecture/88 Hours Lab)

Students are introduced to the fundamental concepts, skills, and techniques for chocolates and confections. Special significance is placed on the study of ingredient functions, product identification and weights and measures as applied to confections. Lectures and demonstrations teach chocolate tempering, candy production, and the rules that apply when creating centerpieces.

Prerequisites: CUL1125 Introduction to Baking Science & Theory; CUL1126 Introduction to Pastry Techniques & Artistry

CUL2225 LATIN CUISINE

3 Quarter Credits (11 hrs Lecture/44 hrs Lab)

This course emphasizes both the influences and ingredients that create the unique character of selected Latin cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of Mexico, South America and the Caribbean Islands. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.

Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL2227 FOOD & BEVERAGE OPERATIONS MANAGEMENT

3 Quarter Credits (33 hrs Lecture)

This course addresses front-of-the-house operations and is designed to provide students with an introduction from a managerial perspective of providing exceptional service to increasingly sophisticated and demanding guests. Survey of the world's leading wines classified by type, as well as other distilled beverages. Topics covered include the management and training of personnel to be responsible, professional alcohol servers, product knowledge, the income statement, job descriptions, sales forecasting and cost control.

The students will produce a complete dining room and bar operation manual. This project should be saved on diskette or jump drive, as it will be used during Capstone or the development of a business plan.

Prerequisite: None

CUL2301 A LA CARTE

6 Quarter Credits (33 hrs Lecture/132 hrs Lab)

Introduces students to the A La Carte kitchen, emphasis is on "a la minute" method of food preparation, plus dining room service standards. Industry terminology, correct application of culinary skills, plate presentation, organization and timing in producing items off both a fixed-price menu and a la carte menu are stressed. The principles of dining room service are practiced and emphasized. The philosophy of food are further explored and examined in light of today's understanding of food, nutrition and presentation.

Prerequisite: By Permission of Academic Director/Advisor

CUL2302 EXTERNSHIP

3 Quarter Credits (99 hrs Externship)

The course has been designed to acquaint the student with actual working conditions in an approved restaurant/hospitality establishment. This course is a supervised entry-level work experience in the restaurant/hospitality field requiring a minimum of 90 work hours. Individual conferences and class attendance is required. Students are responsible for securing an externship job and may seek assistance through The Institute. Students gain experience needed to enter their field on graduation.

Prerequisite: CUL1124 Management, Supervision & Career Development

CUL2303 CAPSTONE

3 Quarter Credits (33 hrs Lecture)

Through competencies developed with previous related studies course work, students will develop a business plan for a minimum one hundred-seat restaurant. The project will include: Market Analysis and Marketing Strategy, Operating Budget, Sales Projections, Opening Inventories, Capital Equipment, Standardized Recipes and Costing for all standardized recipes, Menu and Facilities Design. The course covers the components of a business plan as well as techniques for developing and presenting sections of the plan. Business related competencies are reviewed and tutored as necessary for completion of the project.

Prerequisite: By Permission of Academic Director/Advisor

FS104 COMPUTER APPLICATIONS

3 Quarter Credits (22 hrs Lecture/22 hrs Lab)

This course introduces students to the basic operation of computer hardware on both Mac and PC platforms. File management and storage, basic word processing, spreadsheet, and database techniques are explored. The use of scanners, printers, external drives, and other equipment will be examined. Students will also be introduced to the Internet as a research and networking tool.

Prerequisite: None

ELECTIVES

Elective may be chosen from lower division (1000- or 2000-level courses) or from upper division courses (3000- or 4000-level courses). Elective may not be chosen from Liberal Studies classes. Prerequisites must be met.

II. Program Updates/Changes

The Culinary Arts and Culinary Management programs have been updated to reflect the curriculum of The International Culinary School of The Art Institutes. The course descriptions are as follows:

Culinary Arts Course Descriptions

CUL1105 CONCEPTS & THEORIES OF CULINARY TECHNIQUES

3 Quarter Credits (33 hrs Lecture)

The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients and cooking theories. Lectures teach organization skills in the kitchen and work coordination. The basics of stocks, soups, sauces, vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying.

Prerequisite: None

CUL1107 SANITATION & SAFETY

3 Quarter Credits (33 hrs Lecture)

This course is an introduction to food environmental sanitation and safety in a food production area. Attention is focused on food-borne illness and their origins, and on basic safety procedures followed in the food service industry. This was approved by the Federal Food and Drug Administration (FDA) and is recognized by 95% of State and local jurisdictions that require training or certification.

Prerequisite: None

CUL1108 FUNDAMENTALS OF CLASSICAL TECHNIQUES

6 Quarter Credits (22 hrs Lecture/88 hrs lab)

The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients, cooking theories, and the preparation of stocks, broth, glazes, soups, thickening agents, the grand sauces and emulsion sauces. Lectures and demonstrations teach organization skills in the kitchen, work coordination, and knife skills. The basics of vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying. Students must successfully pass a practical cooking examination covering a variety of cooking techniques.

Co requisites: CUL1105 Concepts & Theories of Culinary Techniques, CUL1107 Sanitation & Safety

CUL1116 AMERICAN REGIONAL CUISINE

6 Quarter Credits (22 hrs Lecture/88 hrs lab)

The course reinforces the knowledge and skill learned in the preceding classes and helps students build confidence in the techniques of basic cookery. The development of knife skills is accented. American Regional Cuisine explores the use of indigenous ingredients in the preparation of traditional and contemporary American specialties. The concepts of mise en place, time-lines, plate presentation, and teamwork in a production setting are introduced and accentuated. Timing and organization skills are emphasized.

Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL1117 PURCHASING & PRODUCT IDENTIFICATION

3 Quarter Credits (33 hrs Lecture)

This course is a collaborative exploration of basic principles of purchasing food, equipment, and supplies. Primary focus is on product identification, supplier selection, and the ordering, receiving, storing and issuing process.

Prerequisite: None

CUL1124 MANAGEMENT, SUPERVISION & CAREER DEVELOPMENT

3 Quarter Credits (33 hrs Lecture)

This course focuses on managing people from the hospitality supervisor's viewpoint. The emphasis is on techniques for increasing productivity, controlling labor costs, time management, and managing change. It also stresses effective communication and explains the responsibilities of a supervisor in the food service operation. Students develop techniques and strategies for marketing themselves in their chosen fields. Emphasis will be placed on student's assessing their more marketable skills, developing a network of contacts, generating interviews, writing cover letters and resumes, preparing for their employment interview, developing a professional appearance, closing and follow-up.

Prerequisite: None

CUL1125 INTRODUCTION TO BAKING SCIENCE & THEORY

3 Quarter Credits (11 hrs Lecture/44 hrs Lab)

Students are introduced to the fundamental concepts, skills and techniques of baking. Special significance is placed on the study of ingredient functions, product identification and weights and measures as applied to baking. Lectures, demonstrations, production, tasting and testing, students learn yeast-raised dough mixing methods, pie dough, quick dough, cookie dough, and product finishing techniques. Students must pass a practical exam.

Prerequisite: CUL1107 Sanitation & Safety

CUL1126 INTRODUCTION TO PASTRY TECHNIQUES & ARTISTRY

6 Quarter Credits (22 hrs Lecture/88 hrs lab)

This course is a combination of theory, lecture, demonstration and hands-on production to provide an introduction to pastry techniques for use in a commercial kitchen. Students learn a variety of dough, batters, fillings, and glazes with an emphasis on formulas. Instruction regarding the preparation of basic cakes and icings, roll-in dough, preparations of pastry cream and finishing techniques; plus selection and proper use and handling of various chocolates used in baking and decorating are introduced. Emphasis is also placed on dessert plating and presentation. Students must pass a practical exam.

Prerequisite: CUL1107 Sanitation & Safety

CUL1143 WORLD CUISINE

3 Quarter Credits (11 hrs Lecture/44 hrs Lab)

This course emphasizes both the influences and ingredients that create the unique character of selected World cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of Spain, Middle East, Turkey, Greece, Africa and India. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.

Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL1144 PLANNING & CONTROLLING COSTS

3 Quarter Credits (33 hrs Lecture)

This course is intended to provide the student with the methodologies and tools to control costs and help the student value the planning and control process in the food and beverage industry. Topics include: planning and controlling costs using budgeting techniques, standard costing, standardized recipes, performance measurements, food, beverage and labor cost controls and allocation of overhead.

Prerequisite: None

CUL1145 MANAGEMENT BY MENU

3 Quarter Credits (33 hrs Lecture)

This course prepares future food service managers by giving a clear picture of the important role menu planning plays within operations. It covers topics ranging from menu development, pricing, and evaluation to facilities design and layout. Students will benefit because good menu development is crucial to the success of any foodservice operation, i.e., a planning tool, source of operational information and a merchandising method for reaching patrons.

Prerequisite: None

CUL1146 GARDE MANGER

6 Quarter Credits (22 hrs Lecture/88 hrs Lab)

This course provides students with skills and knowledge of the organization, equipment and responsibilities of the "cold kitchen". Students are introduced to and prepare cold hors d'oeuvres, sandwiches, salads, as well as basic charcuterie items while focusing on the total utilization of product. Reception foods and buffet arrangements are introduced. Students must pass a written and practical exam.

Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL2214 ASIAN CUISINE

3 Quarter Credits (11 hrs Lecture/44 hrs Lab)

This course emphasizes both the influences and ingredients that create the unique character of selected Asian cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of the four regions of China, Japan, Korea, Vietnam, Thailand, and Indonesia. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.

Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL2216 CLASSICAL EUROPEAN CUISINES

3 Quarter Credits (11 hrs Lecture/44 hrs Lab)

This course emphasizes both the influences and ingredients that create the unique character of selected Classical European Cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of British Isles, Italy, France, and Germany, Austria, Switzerland, and Scandinavia countries. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.

Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL2225 LATIN CUISINE

3 Quarter Credits (11 hrs Lecture/44 hrs Lab)

This course emphasizes both the influences and ingredients that create the unique character of selected Latin cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of Mexico, South America and the Caribbean Islands. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.

Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL2227 FOOD & BEVERAGE OPERATIONS MANAGEMENT

3 Quarter Credits (33 hrs Lecture)

This course addresses front-of-the-house operations and is designed to provide students with an introduction from a managerial perspective of providing exceptional service to increasingly sophisticated and demanding guests. Survey of the world's leading wines classified by type, as well as other distilled beverages. Topics covered include the management and training of personnel to be responsible, professional alcohol servers, product knowledge, the income statement, job descriptions, sales forecasting and cost control.

The students will produce a complete dining room and bar operation manual. This project should be saved on diskette or jump drive, as it will be used during Capstone or the development of a business plan.

Prerequisite: None

CUL2301 A LA CARTE

6 Quarter Credits (33 hrs Lecture/132 hrs Lab)

Introduces students to the A La Carte kitchen, emphasis is on “a la minute” method of food preparation, plus dining room service standards. Industry terminology, correct application of culinary skills, plate presentation, organization and timing in producing items off both a fixed-price menu and a la carte menu are stressed. The principles of dining room service are practiced and emphasized. The philosophy of food are further explored and examined in light of today's understanding of food, nutrition and presentation.

Prerequisite: By Permission of Academic Director/Advisor

CUL2302 EXTERNSHIP

3 Quarter Credits (99 hrs Externship)

The course has been designed to acquaint the student with actual working conditions in an approved restaurant/hospitality establishment. This course is a supervised entry-level work experience in the restaurant/hospitality field requiring a minimum of 90 work hours. Individual conferences and class attendance is required. Students are responsible for securing an externship job and may seek assistance through The Institute. Students gain experience needed to enter their field on graduation.

Prerequisite: CUL1124 Management, Supervision & Career Development

CUL2303 CAPSTONE

3 Quarter Credits (33 hrs Lecture)

Through competencies developed with previous related studies course work, students will develop a business plan for a minimum one hundred-seat restaurant. The project will include: Market Analysis and Marketing Strategy, Operating Budget, Sales Projections, Opening Inventories, Capital Equipment, Standardized Recipes and Costing for all standardized recipes, Menu and Facilities Design. The course covers the components of a business plan as well as techniques for developing and presenting sections of the plan. Business related competencies are reviewed and tutored as necessary for completion of the project.

Prerequisite: By Permission of Academic Director/Advisor

CUL2304 ART CULINAIRE

6 Quarter Credits (22 hrs Lecture/88 hrs Lab)

This course will celebrate the culinary styles, restaurants, restaurateur and chefs who are in the current industry spotlight. Their style, substance and quality will be discussed and examined. During the hands-on production aspect of the class, students will have the opportunity to be exposed to specialty produce and products.

Prerequisites: CUL1108 Fundamentals of Classical Techniques, CUL1116 American Regional Cuisine, CUL1125 Introduction to Baking Science & Theory, CUL1126 Introduction to Pastry Techniques & Artistry, CUL1146 Garde Manger

FS104 COMPUTER APPLICATIONS

3 Quarter Credits (22 hrs Lecture/22 hrs Lab)

This course introduces students to the basic operation of computer hardware on both Mac and PC platforms. File management and storage, basic word processing, spreadsheet, and database techniques are explored. The use of scanners, printers, external drives, and other equipment will be examined. Students will also be introduced to the Internet as a research and networking tool.

Prerequisite: None

Culinary Management Course Descriptions

CM3305 FACILITIES MANAGEMENT & DESIGN

3 Quarter Credits (33 hrs Lecture)

This course provides students with information related to hospitality facility design and maintenance. Food service layout and design is related to operating issues, new building construction, and renovations. Planning and design of facilities including equipment, space and functional relationships, cost and operating efficiencies; emphasis on maintenance programs, safety regulations, building code requirements and energy conservation.

Prerequisite: None

CM3306 FOODSERVICE TECHNOLOGY & INFORMATION

3 Quarter Credits (33 hrs Lecture)

This course is a survey course in foodservice information systems and technology (IS&T) designed to introduce students to the many diverse facets of IS&T in the foodservice industry. Current systems and issues of major importance in the field of IS&T will be considered as they relate to the foodservice industry. Emphasis will be placed on the managerial and business aspects of IS&T, rather

then the technical perspectives. Core topics will include key foodservice systems (e.g., accounting and property management systems, point-of-sale, sales and catering, etc.), guest service and customer relationship management (CRM), knowledge management, and IS&T strategy.

Prerequisite: FS104 Computer Applications

CM3315 HOSPITALITY MARKETING

3 Quarter Credits (33 hrs Lecture)

This course is an introduction to service marketing as applied to the Hospitality industry. This course will cover application of basic marketing concepts and research methods. Design and delivery of marketing components for a hospitality business will be covered. Topics included but not limited to: unique attributes of service marketing; consumer orientation; consumer behavior; market segmentation principles; target marketing; product planning; promotion planning; market research; and competitor analysis.

Prerequisite: None

CM3316 LEGAL ISSUES & ETHICS FOR CULINARIANS

3 Quarter Credits (33 hrs Lecture)

The course is designed to give the student an overview of legal issues arising in the foodservice environment. The students will examine laws pertinent to the hospitality/food service industry and will investigate the relationship of these laws to the administration of a service organization. This course also identifies common ethical dilemmas encountered by Culinaryans; introduces the student to the foundations, purpose, and content of ethical codes and approaches to ethical decision making.

Prerequisite: CUL1124 Management, Supervision & Career Development

CM3317 INTRODUCTION TO ACCOUNTING

3 Quarter Credits (33 hrs Lecture)

This course introduces the basic concepts of financial accounting, including the principles upon which the determination of a company's net income and financial position are based. The course presents the accounting cycle, recording process, financial statements, budgetary planning, and performance evaluation. Basic financial statements are introduced, the items included in these reports and the economic events and accounting related to them. The course provides information to facilitate how to use and interpret accounting information.

Prerequisite: Any lower division Mathematics course

CM3319 LEADERSHIP & ORGANIZATIONAL DEVELOPMENT

3 Quarter Credits (33 hrs Lecture)

Students examine leadership, organizational management and culture, focuses on the role of the managers as facilitators of change within the organizations. The course emphasizes the concepts of motivation, interpersonal relationships, group dynamics, leadership, and organization culture. Examination of leadership styles, development of strategic plans, and critical problem solving in the hospitality industry are covered in the course.

Prerequisite: CUL1124 Management, Supervision & Career Development

CM3320 FOODSERVICE FINANCIAL MANAGEMENT

3 Quarter Credits (33 hrs Lecture)

In this course, the students develop a working knowledge of the current theories, issues and challenges involved with financial management. Students are introduced to the tools and skills that financial managers use in effective decision making. Topics include budgeting, cash management, cost concepts and behavior, investment analysis, borrowing funds, and financial forecasting.

Prerequisite: CM3317 Introduction to Accounting

CM3322 HUMAN RESOURCE MANAGEMENT

3 Quarter Credits (33 hrs Lecture)

This course introduces the principles and practices of human resources management relevant to hospitality organizations, with emphasis on the entry-level manager's role. Topics covered will include employment laws, workforce management, compensation and benefits administration, labor unions, employee safety, diversity and ethics.

Prerequisite: CUL1124 Management, Supervision & Career Development

CM3324 CATERING & EVENT MANAGEMENT

3 Quarter Credits (33 hrs Lecture)

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.

Prerequisite: None

CM4400 MANAGEMENT EXTERNSHIP

3 Quarter Credits (99 hrs Externship)

Students observe and participate in the supervisory operation of a successful foodservice business. They apply their professional skills to gain experience in order to enter and become successful in the foodservice business. Emphasis is placed on developing hospitality management skills.

Prerequisite: By Permission of Academic Director/Advisor

CM4404 QUALITY SERVICE MANAGEMENT & TRAINING

3 Quarter Credits (33 hrs Lecture)

This class will examine the role of service in the food service industry and explore how to give quality customer service. Service systems and training programs in quality operations will be examined through the use of case studies and hypothetical scenarios. The course will cover employee training and development from both a strategic and operational perspective. The class will culminate by examining Charlie Trotter's service standards in what is often the best-rated restaurant in the United States.

Prerequisite: None

CM4405 SENIOR CULINARY PRACTICUM

4 Quarter Credits (22 hrs Lecture/66 hrs Lab)

This course is intended to be a practical capstone for the culinary management curriculum. It will draw on the majority of disciplines presented earlier in the program. In this class students will plan, organize, and execute functions that will be booked and/or sold to the public. Students in effect, will experience the necessary functions of opening their own restaurant.

Prerequisite: By Permission of Academic Director/Advisor

CM4410 INNOVATION & ENTREPRENEURSHIP

3 Quarter Credits (33 hrs Lecture)

This course provides an introductory overview to the knowledge and skills needed for entrepreneurship. The course offers a chance to gain new knowledge and skills about how to identify and pursue entrepreneurial opportunities that can be applied to a student's own interests. Topics include: how entrepreneurs find, screen, and evaluate ideas and new business opportunities.

Creativity: Imagination, ingenuity; The ability to create; The act of relating previously unrelated things; The application of a person's mental ability and curiosity to discover something new.

Innovation: The introduction of something new; The development of new processes, methods, devices, products, and services for use by oneself and/or others.

Entrepreneurship: The pursuit of opportunity without regard to resources currently controlled; The process of creating value by combining resources in unique ways to exploit opportunity. Involves taking responsibility for implementing innovative concepts.

Prerequisite: By Permission of Academic Director/Advisor

CM4400 SENIOR PROJECT — CAPSTONE

3 Quarter Credits (33 hrs Lecture)

Through competencies developed with previous related studies course work, students will develop a business plan for a minimum one hundred-seat restaurant. The project will include: Market Analysis and Marketing Strategy, Operating Budget, Sales Projections, Opening Inventories, Capital Equipment, Standardized Recipes and Costing for all standardized recipes, Menu and Facilities Design. The course covers the components of a business plan as well as techniques for developing and presenting sections of the plan. Business related competencies are reviewed and tutored as necessary for completion of the project.

Prerequisite: By Permission of Academic Director/Advisor

CM4415 GLOBAL MANAGEMENT & OPERATIONS IN THE HOSPITALITY INDUSTRY

3 Quarter Credits (33 hrs Lecture)

This course provides students with an introduction to the dimensions and nature of the international hospitality industry. It is designed to review the principles of management and to apply management theory to the global marketplace. Students examine the social, cultural, political and economic environments within which international hospitality operators compete for survival and growth. Topics emphasized include cultural dimensions of management, international management strategy, international marketing and international human resource management.

Prerequisite: By Permission of Academic Director/Advisor

CM4420 EXPLORING WINES & THE CULINARY ARTS

3 Quarter Credits (22 hrs Lecture/22 hrs Lab)

This course provides an introduction to the production of wine from vineyard to bottle, as well as a review of the basic grape varieties 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 wine regions and learn the common criteria by which wines from these different regions are evaluated. 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.

Prerequisite: CUL2227 Food & Beverage Operations Management

CUL1105 CONCEPTS & THEORIES OF CULINARY TECHNIQUES

3 Quarter Credits (33 hrs Lecture)

The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients and cooking theories. Lectures teach organization skills in the kitchen and work coordination. The basics of stocks, soups, sauces, vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying.

Prerequisite: None

CUL1107 SANITATION & SAFETY

3 Quarter Credits (33 hrs Lecture)

This course is an introduction to food environmental sanitation and safety in a food production area. Attention is focused on food-borne illness and their origins, and on basic safety procedures followed in the food service industry. This was approved by the Federal Food and Drug Administration (FDA) and is recognized by 95% of State and local jurisdictions that require training or certification.

Prerequisite: None

CUL1108 FUNDAMENTALS OF CLASSICAL TECHNIQUES

6 Quarter Credits (22 hrs Lecture/88 hrs lab)

The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients, cooking theories, and the preparation of stocks, broth, glazes, soups, thickening agents, the grand sauces and emulsion sauces. Lectures and demonstrations teach organization skills in the kitchen, work coordination, and knife skills. The basics of vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying. Students must successfully pass a practical cooking examination covering a variety of cooking techniques.

Co requisites: CUL1105 Concepts & Theories of Culinary Techniques, CUL1107 Sanitation & Safety

CUL1116 AMERICAN REGIONAL CUISINE

6 Quarter Credits (22 hrs Lecture/88 hrs lab)

The course reinforces the knowledge and skill learned in the preceding classes and helps students build confidence in the techniques of basic cookery. The development of knife skills is accented. American Regional Cuisine explores the use of indigenous ingredients in the preparation of traditional and contemporary American specialties. The concepts of mise en place, time-lines, plate presentation, and teamwork in a production setting are introduced and accentuated. Timing and organization skills are emphasized.

Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL1117 PURCHASING & PRODUCT IDENTIFICATION

3 Quarter Credits (33 hrs Lecture)

This course is a collaborative exploration of basic principles of purchasing food, equipment, and supplies. Primary focus is on product identification, supplier selection, and the ordering, receiving, storing and issuing process.

Prerequisite: None

CUL1124 MANAGEMENT, SUPERVISION & CAREER DEVELOPMENT

3 Quarter Credits (33 hrs Lecture)

This course focuses on managing people from the hospitality supervisor's viewpoint. The emphasis is on techniques for increasing productivity, controlling labor costs, time management, and managing change. It also stresses effective communication and explains the responsibilities of a supervisor in the food service operation. Students develop techniques and strategies for marketing themselves in their chosen fields. Emphasis will be placed on student's assessing their more marketable skills, developing a network of contacts, generating interviews, writing cover letters and resumes, preparing for their employment interview, developing a professional appearance, closing and follow-up.

Prerequisite: None

CUL1125 INTRODUCTION TO BAKING SCIENCE & THEORY

3 Quarter Credits (11 hrs Lecture/44 hrs Lab)

Students are introduced to the fundamental concepts, skills and techniques of baking. Special significance is placed on the study of ingredient functions, product identification and weights and measures as applied to baking. Lectures, demonstrations, production, tasting and testing, students learn yeast-raised dough mixing methods, pie dough, quick dough, cookie dough, and product finishing techniques. Students must pass a practical exam.

Prerequisite: CUL1107 Sanitation & Safety

CUL1126 INTRODUCTION TO PASTRY TECHNIQUES & ARTISTRY

6 Quarter Credits (22 hrs Lecture/88 hrs lab)

This course is a combination of theory, lecture, demonstration and hands-on production to provide an introduction to pastry techniques for use in a commercial kitchen. Students learn a variety of dough, batters, fillings, and glazes with an emphasis on formulas. Instruction regarding the preparation of basic cakes and icings, roll-in dough, preparations of pastry cream and finishing techniques; plus selection and proper use and handling of various chocolates used in baking and decorating are introduced. Emphasis is also placed on dessert plating and presentation. Students must pass a practical exam.

Prerequisite: CUL1107 Sanitation & Safety

CUL1143 WORLD CUISINE

3 Quarter Credits (11 hrs Lecture/44 hrs Lab)

This course emphasizes both the influences and ingredients that create the unique character of selected World cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of Spain, Middle East, Turkey, Greece, Africa and India. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.

Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL1144 PLANNING & CONTROLLING COSTS

3 Quarter Credits (33 hrs Lecture)

This course is intended to provide the student with the methodologies and tools to control costs and help the student value the planning and control process in the food and beverage industry. Topics include: planning and controlling costs using budgeting techniques, standard costing, standardized recipes, performance measurements, food, beverage and labor cost controls and allocation of overhead.

Prerequisite: None

CUL1145 MANAGEMENT BY MENU

3 Quarter Credits (33 hrs Lecture)

This course prepares future food service managers by giving a clear picture of the important role menu planning plays within operations. It covers topics ranging from menu development, pricing, and evaluation to facilities design and layout. Students will benefit because good menu development is crucial to the success of any foodservice operation, i.e., a planning tool, source of operational information and a merchandising method for reaching patrons.

Prerequisite: None

CUL1146 GARDE MANGER

6 Quarter Credits (22 hrs Lecture/88 hrs Lab)

This course provides students with skills and knowledge of the organization, equipment and responsibilities of the "cold kitchen". Students are introduced to and prepare cold hors d'oeuvres, sandwiches, salads, as well as basic charcuterie items while focusing on the total utilization of product. Reception foods and buffet arrangements are introduced. Students must pass a written and practical exam.

Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL2214 ASIAN CUISINE

3 Quarter Credits (11 hrs Lecture/44 hrs Lab)

This course emphasizes both the influences and ingredients that create the unique character of selected Asian cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of the four regions of China, Japan, Korea, Vietnam, Thailand, and Indonesia. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.

Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL2216 CLASSICAL EUROPEAN CUISINES

3 Quarter Credits (11 hrs Lecture/44 hrs Lab)

This course emphasizes both the influences and ingredients that create the unique character of selected Classical European Cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of British Isles, Italy, France, and Germany, Austria, Switzerland, and Scandinavia countries. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.

Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL2225 LATIN CUISINE

3 Quarter Credits (11 hrs Lecture/44 hrs Lab)

This course emphasizes both the influences and ingredients that create the unique character of selected Latin cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of Mexico, South America and the Caribbean Islands. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.

Prerequisite: CUL1108 Fundamentals of Classical Techniques

CUL2227 FOOD & BEVERAGE OPERATIONS MANAGEMENT

3 Quarter Credits (33 hrs Lecture)

This course addresses front-of-the-house operations and is designed to provide students with an introduction from a managerial perspective of providing exceptional service to increasingly sophisticated and demanding guests. Survey of the world's leading wines classified by type, as well as other distilled beverages. Topics covered include the management and training of personnel to be responsible, professional alcohol servers, product knowledge, the income statement, job descriptions, sales forecasting and cost control. The students will produce a complete dining room and bar operation manual. This project should be saved on diskette or jump drive, as it will be used during Capstone or the development of a business plan.

Prerequisite: None

CUL2301 A LA CARTE

6 Quarter Credits (33 hrs Lecture/132 hrs Lab)

Introduces students to the A La Carte kitchen, emphasis is on "a la minute" method of food preparation, plus dining room service standards. Industry terminology, correct application of culinary skills, plate presentation, organization and timing in producing items off both a fixed-price menu and a la carte menu are stressed. The principles of dining room service are practiced and emphasized. The philosophy of food are further explored and examined in light of today's understanding of food, nutrition and presentation.

Prerequisite: By Permission of Academic Director/Advisor

CUL2302 EXTERNSHIP

3 Quarter Credits (99 hrs Externship)

The course has been designed to acquaint the student with actual working conditions in an approved restaurant/hospitality establishment. This course is a supervised entry-level work experience in the restaurant/hospitality field requiring a minimum of 90 work hours. Individual conferences and class attendance is required. Students are responsible for securing an externship job and may seek assistance through The Institute. Students gain experience needed to enter their field on graduation.

Prerequisite: CUL1124 Management, Supervision & Career Development

CUL2303 CAPSTONE

3 Quarter Credits (33 hrs Lecture)

Through competencies developed with previous related studies course work, students will develop a business plan for a minimum one hundred-seat restaurant. The project will include: Market Analysis and Marketing Strategy, Operating Budget, Sales Projections, Opening Inventories, Capital Equipment, Standardized Recipes and Costing for all standardized recipes, Menu and Facilities Design. The course covers the components of a business plan as well as techniques for developing and presenting sections of the plan. Business related competencies are reviewed and tutored as necessary for completion of the project.

Prerequisite: By Permission of Academic Director/Advisor

CUL2304 ART CULINAIRE

6 Quarter Credits (22 hrs Lecture/88 hrs Lab)

This course will celebrate the culinary styles, restaurants, restaurateur and chefs who are in the current industry spotlight. Their style, substance and quality will be discussed and examined. During the hands-on production aspect of the class, students will have the opportunity to be exposed to specialty produce and products.

Prerequisites: CUL1108 Fundamentals of Classical Techniques, CUL1116 American Regional Cuisine, CUL1125 Introduction to Baking Science & Theory, CUL1126 Introduction to Pastry Techniques & Artistry, CUL1146 Garde Manger

FS104 COMPUTER APPLICATIONS

3 Quarter Credits (22 hrs Lecture/22 hrs Lab)

This course introduces students to the basic operation of computer hardware on both Mac and PC platforms. File management and storage, basic word processing, spreadsheet, and database techniques are explored. The use of scanners, printers, external drives, and other equipment will be examined. Students will also be introduced to the Internet as a research and networking tool.

Prerequisite: None

CULINARY ELECTIVES:

CUL2505 STOREROOM PROCEDURES

3 Quarter Credits (11 hrs Lecture/44 hrs Lab)

This is a hands-on lab class that studies the daily workings of a food purchasing operation. Studies will be required on food systems and handling practices, as well as inventory management techniques and cost control. Safety & Sanitation proper ordering systems, receiving, inventory, and vendor relations will be stressed. Students will work hands-on taking inventory counts, ordering, receiving product deliveries, managing par levels, and maintaining proper rotation and organization of food inventory.

CUL4400 SPECIAL TOPICS IN CULINARY ARTS

3 Quarter Credits

Prerequisite: Permission of Academic Director

Topics are based upon on an exploration of particular culinary traditions and/or important gastronomic trends and developments within the culinary field.

Update to Game Art and Design Core Courses

GA3332 Interface Design Games is replaced by GA35121 Mapping Games (an existing GAD course)

GA4424 Advanced Character Rigging is replaced by GA 4435 Advanced Game Modeling & Texturing (an existing GAD course)

MA2214 Audio for Animation is replaced by GA2502 Game Assets Development (an existing GAD course)

Update to the Master of Computer Animation Program:

CA535 Graduate Interactive Production has been removed

CA536 Production Techniques in Computer Animation has been added:

3 Quarter Credits (22 hrs Lecture/22 hrs Lab)

This course explores alternative areas of animation production: animation in an educational setting and visualization.

Update to the Digital Filmmaking & Video Production Program:

DF 1133 Fundamentals of Editing no longer has a pre-requisite.

DF 1141 Digital Cinematography pre-requisite is now DF 1131 Intermediate Video Production

DF 2251 Studio Production pre-requisite is now DF1121 Fundamentals of Video Production

DF 2252 Intermediate Audio pre-requisite is now DF 1122 Fundamentals of Audio

DF2261 Electronic Field Production pre-requisite is now DF1131 Intermediate Video Production

DF3311 Senior Project Production pre-requisite is now DF3391/academic director permission

DF 3312 Media Production Workshop pre-requisite is now DF 1131 Intermediate Video Production

DF 3381 Short Media Production pre-requisite is now DF 1131 Intermediate Video Production

DF 3384 Multi-camera Production pre-requisite is now DF1131 Intermediate Video Production

DF3391 Senior Project Preparation is by permission of academic director only

DF 4411 Senior Project Post-Production is by permission of academic director only

DF 4412 Portfolio Preparation is by permission of academic director only

DF3374 no longer has the pre-requisite DF 1141.

DF 1121 no longer has the pre-requisite GD 1125.

DF 3200 is now DF 2000.

DF3200 Online Video – Mobile – Content Creation and Delivery is now a DFVP elective.

GD 1125 is no longer the pre-requisite for DF 1121

Correction to the Media Arts & Animation program

The course MA2220 Visual Development and Concept Art should have the course code MA3220, not MA2220
The course MA1131 Conceptual Storytelling is now categorized as DF1131 and no longer has a pre-requisite

Update to Web Design & Interactive Media program

MM3315 Emerging Technologies will be offered as an equivalency of MM3313 Streaming Media in the Fall quarter.

Update to the Interior Design program

The prerequisite for ID1117 Basic Drafting is now ID1124 Introduction to Interior Design

III. ADMINISTRATION AND FACULTY

EXECUTIVE COMMITTEE:

Byron Chung
President

Caren Meghreblian, Ph.D.
Dean of Academic Affairs

Clark Dawood
Dean of Student Affairs

Donna Dessart
Director of Career Services

Louie Garcia
Senior Director of Admissions

John McCullough
Director of Human Resources

Henry Pegueros
Director of Administrative and Financial Services

ADMINISTRATION LISTING

Angela Jones, Ph.D.
Associate Dean of Academic Affairs

Maria Juravic
Director of Student Financial Services

Kathleen Jones
Director of Library Services

Tera Porterfield, Ph.D.
Director of Student Development

Brianne Nunn
Director of Housing

Michelle Williams
Director of Academic Advising

Anne T. Fisher, MPA
Director of Faculty Development

Patricia Hilliard
Director of Admissions

Jennifer Tomaro
Director of Public Relations

Nico van Dongen
Academic Director: Advertising and Graphic Design

John Stover III
Academic Director: Liberal Studies

Bo Breda
Academic Director: Fashion Design

Angella Hoffman
Academic Director: Fashion Marketing/Fashion Marketing & Management

Linda Carucci
Academic Director: Culinary Arts/Culinary Management

Alexandra Leban
Academic Director: Digital Filmmaking & Video Production/Interactive Media & Design

Jeff Nokkeo
Academic Director: Interior Design

Nathan Breitling, D.M.A.
Academic Director: Audio Production

Michael Swank
Academic Director: Web Design & Interactive Media/Foundation Studies

Jill Taffet
Academic Director: Media Arts & Animation/Computer Animation MFA

Todd Robinson
Academic Director: Game Art & Design/Visual & Game Programming

Cindy Shelton
Registrar

Hyde Revilla
Academic Achievement Coordinator

FACULTY LISTING

Current listing of all full-time members at The Art Institute of California – San Francisco

Acord, Gary	F/T	BFA in Advertising Design, Art Center College of Design	Advertising & Graphic Design
Bailey, Harvey	F/T	BA, Journalism, University of Michigan, Ann Arbor	Fashion Marketing & Advertising
Berman, Abra	F/T	MFA Costume Design, UCLA; BFA Fashion Design, Louise Salinger Academy of Fashion	Fashion Design
Block, Ruth	F/T	MFA Studio Art, John F. Kennedy University; MA Guidance & Personnel Services, Michigan State University; BA Art Education, Michigan State University	Media Arts & Animation & Foundation

			Studies
Brosnan, Andrew	F/T	M.A. English, Virginia Commonwealth University; BA Comparative Literature, UC Davis	Liberal Studies
Burger, William (Billy)	F/T	BS Industrial Design, Ohio State University	Media Arts & Animation
Carlson, Catherine	F/T	BA Information & Communication Studies (Visual Communication) (Minor Art Studio), Chico State University	Media Arts & Animation
Chappell, Marty	F/T	MA Education, Argosy University; BA Art, Humboldt State University	Graphic Design & Foundation Studies
Chester, Jon	F/T	MFA Painting, San Francisco Art Institute; BFA Drawing & Painting, Cal State University Long Beach	Graphic Design
Cheung, Richard	F/T	BA Visual Arts (Media), UC San Diego	Game Art & Design
Chow, Hsing-Huey (Cindy)	F/T	Bachelor of Business Administration, Tamkang University	Fashion Design
Firpo, Catherine	F/T	PhD & MA Mythological Studies (Depth Psychology), Pacifica Graduate Institute; BA in Art from San Jose State	Media Arts & Animation
Gallaher, Trey	F/T	MFA Illustration, Syracuse University; BS Graphic Design, San Jose State University	Foundation Studies & Media Arts & Animation
Hanzel, Cele	F/T	MA Art, San Francisco State College; BFA, California College of Arts & Crafts	Graphic Design & Fashion Design
Hogan, John	F/T	BA Interdisciplinary Studies & Creative Arts, San Francisco State University	Foundation Studies & Media Arts & Animation
Imhoff, Cynthia	F/T	MFA Art Practice, UC Berkeley; BFA Painting, San Francisco Art Institute	Media Arts & Animation
Kaitner, Sharon	F/T	MA in Education (Instructional Technology), SFSU ; BA, Psychology, SFSU	Interactive Media Design
Kaup, Melissa	F/T	MS Graphic Arts Publishing, Rochester Institute of Technology; BS Management, Clarkson University	Graphic Design
Kelly, Maxine	F/T	MFA Art, San Francisco University; BFA, School of the Art Institute of Chicago	Interactive Media Design
Klein, Andrew	F/T	BFA Art, Carnegie Mellon University	Media Arts & Animation
McCrimmon, Randy	F/T	BA Equivalent in Industrial Design, Fanshawe College	Media Arts & Animation
Mih, Valerie	F/T (Lead MFA Faculty)	MFA Film Video & Computer Animation, USC; BA American Studies, Stanford University	Computer Animation - MFA
Overstreet, David	F/T	MFA Art, University of Idaho; BFA Studio Art, Eastern Washington University; AAS Graphic Design, Spokane Falls Community College	Graphic Design & Foundation

			Studies
Paul, Jeffrey	F/T	MFA Computer Arts, Academy of Art University; BFA Commercial Design, University of Dayton	Media Arts & Animation
Schopp, Shari	F/T	BS Clothing and Textiles, Southern Illinois University	Fashion Design
Seifert, Jill	F/T	BS Fashion Merchandising Management, Fashion Institute of Technology	Fashion Design & Marketing
Soberano, Socorro	F/T	MFA Graphic Design, Rhode Island School of Design; BFA Graphic Design, University of Illinois, Urbana/Champaign	Graphic Design
Spitzer, Sean	F/T	BA Art, San Jose State University	Game Art & Design
Templeton, Alice	F/T	PhD English, University of Tennessee; MA English, University of Memphis; BA English, Lanbuth College	Liberal Studies
Walsh, Richard	F/T	MFA Cinema, San Francisco State University; BA Communication, Virginia Tech	Media Arts & Animation

IV. ACADEMIC CALENDAR & CAMPUS HOLIDAYS

Student Holidays, Breaks, and Graduation Dates *

Veterans Day	Monday, November 9, 2009
Thanksgiving Day	Thursday, November 26, 2009
Diversity Day	Friday, November 27, 2009
Christmas Eve	Thursday, December 24, 2009
Christmas Day	Friday, December 25, 2009
New Years Eve	Thursday, December 31, 2009
New Years Day	Friday, January 1, 2010
Martin Luther King Jr. Day	Monday, January 18, 2010
President's Day	Friday, February 12, 2010
Memorial Day	Monday, May 31, 2010

* These dates are subject to change. Please contact the school to confirm graduation and holiday dates

V. ACADEMIC CALENDAR

Quarter/Year	New Student Orientation	Start Date	Last Day of Schedule Adjustment Period	End Date
Fall I 2010	October 2	October 5	October 12	December 19
Fall II 2010	November 11	November 12	November 18	December 19

VI. Policies and Procedural Updates and Additions

TRANSITIONAL STUDIES REQUIREMENT:

Students must complete transitional studies requirements prior to registering for an online course. Additionally, no transitional studies courses are allowed to be taken online.

THE ART INSTITUTES

Special Satisfactory Academic Policy Provisions for California VA Students

Effective Date: January 15, 2008

The Satisfactory Academic Progress policy published elsewhere in this catalog is applicable to every student enrolled in diploma and undergraduate degree programs. It ensures that students make satisfactory progress towards successful completion of their academic programs. The evaluation points and milestones contained in the policy are meant to identify problems for which actions of early intervention and/or remediation can be taken. Most critical to this policy is a student's ability to enroll in and complete courses on a consistent manner. This ability is measured in two ways: cumulative grade-point-average (CGPA); and incremental completion rate (ICR). Failure to complete courses successfully for any reason may negatively affect academic progress. Failing courses or withdrawing from courses could result in the loss of financial aid. In order for a student to graduate, the minimum requirements are a CGPA of 2.0, and completion of the program in no more than 150% of total program credits.

In addition to the provisions of the policy, students in degree programs receiving VA benefits in California have two additional evaluation points. These are not for purposes of determining academic standing, but, rather, are for purposes of determining continued eligibility to receive VA benefits.

Academic Standards for Degree Programs:

1. At the end of second quarter (or the fifth session for mid-session starts), students must achieve a CGPA of 1.0 and an ICR of 33.33%. Anything below these milestones will result in **probation**.
2. At the end of third quarter, students must attain a CGPA of 1.0 and an ICR of 33.33%. Anything below these milestones will result in **dismissal**.
3. At the end of third quarter, students with a CGPA under 1.5, but at least 1.0 and/or an ICR below 50%, but at least 33.33% will be placed on **probation**.
4. At the end of the third quarter, students who are placed on probation and who were on probation after second quarter will have their **certification of eligibility to receive VA benefits withdrawn**.
5. At the end of the fourth quarter, students receiving VA benefits who were on academic probation at the end of their second and third quarters will be evaluated to ensure that they have earned a CGPA of at least 1.5 and an ICR of at least 33.33%. Failure to meet these benchmarks will result in the **withdrawal of certification of eligibility** to receive VA benefits.
6. At the end of the fifth quarter, students receiving VA benefits who were on academic probation at the end of their third and fourth quarters will be evaluated to ensure that they have earned a CGPA of at least 1.8 and an ICR of at least 60%. Failure to meet these benchmarks will result in the **withdrawal of certification of eligibility** to receive VA benefits.
7. At the end of sixth quarter, students must accomplish a CGPA of 2.0 and an ICR of 66.67%. Anything below these milestones will result in **dismissal**.
8. While we are bound by Department of Education requirements that a student be dismissed after his or her sixth quarter if the CGPA is below 2.0 and/or the ICR is below 66.67%, we are allowed to place a student on probation in subsequent quarters if the CGPA falls below 2.0, but is at least 1.8, and/or the ICR falls below 66.67%, but is at least 60%. If the student is put on probation, the student will have to attain both a CGPA of 2.0 and an ICR of 66.67% at the end of the next evaluation point or be **dismissed** (note: evaluation points occur every other quarter after sixth quarter). This can only happen once after sixth quarter.
9. At any evaluation point after sixth quarter, a student with a CGPA below 1.8 and/or an ICR below 60% will be **dismissed**.

SATISFACTORY ACADEMIC PROGRESS POLICY (SAPP)

Applicable to every student enrolled in diploma and undergraduate degree programs, the Satisfactory Academic Progress Policy ensures that students make satisfactory progress towards successful completion of their academic programs. The evaluation points and milestones contained in the policy are meant to identify problems for which actions of early intervention and/or remediation can be taken. Most critical to this policy is a student's ability to enroll in and complete courses in a consistent manner. This ability is measured in two ways: Incremental Completion Rate (ICR) and Cumulative Grade Point Average (CGPA). Failure to complete courses successfully for any reason may negatively affect academic progress. Failing courses or withdrawing from courses could result in the loss of financial aid. In order for a student to graduate, the minimum requirements are a CGPA of 2.0, and completion of the program in no more than 150% of total program credits.

MFA Computer Animation Satisfactory Academic Progress Policy:

1. At the end of each quarter, students must maintain a CGPA of 3.0. Anything below this milestone will result in dismissal
2. Students with a CGPA of 3.0, but with a course grade less than a "B" will be placed on probation.
3. Students with a course grade less than a "C" may not begin the "thesis stage" of the program and will be required to repeat coursework.

4. In specific programs, students must pass mid-program portfolio assessments. Unacceptable mid-program portfolio assessments will result in probation.
5. Students may not attempt more than 150% of the credits in their programs; anything in excess of 150% of the credits will result in dismissal.

MAXIMUM ALLOWABLE TIME FRAME

To be awarded the designated degree of the academic program, the student must successfully complete all the program requirements within the maximum allowable time frame, which is 150% of the program length. The maximum allowable time frame is calculated, as a period of time during which a student attempts 1.5 times the number of credit hours required to complete the program.

For example,

- Student in a 90-credit program can attempt no more than 135 credits.
- Student in a 96-credit program can attempt no more than 144 credits.
- Student in a 105-credit program can attempt no more than 157 credits.
- Student in a 112-credit program can attempt no more than 168 credits.
- Student in a 135-credit program can attempt no more than 202 credits.
- Student in a 180-credit program can attempt no more than 270 credits.
- Student in a 192-credit program can attempt no more than 288 credits.

Note: The trigger for the student’s academic progress is evaluated at the end of each quarter.

SATISFACTORY ACADEMIC PROGRESS POLICY MILESTONES AND EVALUATION POINTS

	<u>Evaluation Point</u>	<u>Milestones (CGPA and ICR)</u>	<u>Required Action</u>
Diploma	End of First Quarter	less than 1.0 and/or 33.33%	Academic Probation
	End of Second Quarter	less than 1.0 and/or 33.33%	Termination
	End of Second Quarter	less than 1.5 and/or 50% greater than 1.0 and 33.33%	Academic Probation
	End of Fourth Quarter and every quarter thereafter	less than 2.0 and/or 66.67%	Termination
Associate, Bachelor	End of Second Quarter	less than 1.0 and/or 33.33%	Academic Probation
	End of Third Quarter	less than 1.0 and/or 33.33%	Termination
	End of Third Quarter	less than 1.5 and/or 50% greater than 1.0 and/or 33.33%	Academic Probation
	End of Sixth Quarter* and every other quarter thereafter	less than 2.0 and/or 66.67%	Termination
Master’s	All Quarters	less than 3.0	Termination

*If a student’s CGPA falls below 2.0, but is at least 1.8 and/or the ICR is below 66.67% but at least 60%, the student may be placed on probation one time after he or she has moved beyond his or her sixth quarter. The student would then need to achieve the 2.0 and 66.67% milestones at the next evaluation point or be terminated.

Please note that a student may be terminated for academic reasons without previous academic action.

TRANSFER CREDIT AFTER MATRICULATION (CONCURRENT ENROLLMENT OR RE-ENTRY TO THE INSTITUTION) AT AN ART INSTITUTE

NOTE: Transfer credit after matriculation must be completed prior to the student’s final term of study.

CONCURRENT ENROLLMENT: Requests for transfer of credit from accredited institutions of higher education, for a course taken concurrently with an Art Institute full-time schedule, after a student’s matriculation at the Art Institute may be made to the Dean of Academic Affairs. Transfer Credit may be awarded if all other criteria for transfer of credit are met, and if the institution permits concurrent enrollment.

- o **Approval Needed.** Requests for concurrent enrollment in a course at another college or university while the student is on full-time status at the Art Institute (according to the US Department of Education’s definition of the term) must be approved by the General Education Director, the Department Director, or the Dean of Academic Affairs prior to enrollment in the course.

- **Full-time Status.** The student must be enrolled full-time at the Art Institute at all times during the concurrent enrollment at another college or university.
- **One Course Limit.** Only one course per quarter in concurrent enrollment will be accepted.
- **Grading.** The concurrent enrollment course must be passed with a grade of "C" or better. The student's record at the Art Institute will reflect a "TR" grade. The grade will not be factored into the GPA or the CGPA.
- **Completion Deadline.** Credit will awarded for the course when documentation is produced that the course was successfully completed.
- **Delay of Graduation.** Concurrent enrollment course taken during the last quarter of Art Institute enrollment will in all probability delay graduation by one quarter.
- **Transcripts.** Official transcripts must be sent to the Dean of Academic Affairs upon successful completion of the concurrent enrollment course.

ADMISSION REQUIREMENT FOR NONIMMIGRANT STUDENTS

Applicants seeking to enroll in valid student nonimmigrant status must submit each of the following items:

- A completed and signed Application for Admission Form including required essay;
- A completed and signed Enrollment Agreement;
- Original or official copies of all educational transcripts (secondary school and, if applicable, university level academic records) and diplomas. These educational transcripts and diplomas must be prepared in English or include a complete and official English translation;
- Official credential evaluation of non-American educational credentials, if applicable. Please note that official credential evaluations must be prepared and submitted by a member organization of the National Association of Credential Evaluation Services (NACES); see www.naces.org;
- Proof of English language proficiency (see English language proficiency policy);
- A completed and signed Sponsor's Statement of Financial Support; (This statement is not required if the student is self-sponsored;)
- Official Financial Statements. Financial statements (typically provided by a bank) must verify sufficient funds to cover the cost of the educational program as well as all living expenses;
- A U.S. \$50 non-refundable application fee and a U.S. \$100 refundable tuition deposit;
- A photocopy of the student's passport to provide proof of birth date and citizenship (Students outside the United States who have not yet acquired a passport will need to submit a copy of their birth certificate);
- For all nonimmigrant applicants residing in the United States at the time of application: a photocopy of the visa page contained within the student's passport as well as a photocopy of the student's I/94 arrival departure record (both sides);
- For all nonimmigrant applicants residing in the United States at the time of application in either F, M, or J non-immigrant classification: written confirmation of nonimmigrant status at previous school attended before transferring to The Art Institute;
- Proof of Health Insurance. Students who do not possess health insurance upon applying to The Art Institute must be prepared to purchase health insurance through an approved provider upon commencement of studies.

If an applicant seeking to enroll in valid student nonimmigrant status is transferring from a college or university in the United States, the International Student Transfer Clearance Form is also required.

If the applicant is accepted, he/she will be sent additional information regarding the student visa application process.

The Art Institutes is authorized under federal law to admit nonimmigrant students.

ACCEPTABLE TEST SERVING AS EQUIVALENCIES TO HIGH-SCHOOL

In order to matriculate at The Art Institute of California – San Francisco, a student must provide proof of graduation from high school that is acceptable to The Art Institute of California – San Francisco in the form of one of the following:

- a. an official high-school transcript from a high school whose accreditation is recognized by the U.S. Department of Education;
- b. General Educational Development (GED) test scores;

- c. an official transcript from a postsecondary school whose accreditation is recognized by the U. S. Department of Education — that demonstrates completion of a bachelor’s, master’s, or higher degree;
- d. in lieu of the GED, an equivalent exam approved in the laws or regulation of a specific state (such as the California High School Proficiency Exam—CHSPE).

Other admissions requirements follow. Please note that a certificate of attendance or completion, or a diploma based on the passing of a series of tests other than the GED (with the exception of item d. above), is not acceptable.

Under certain conditions, a student may begin classes on a conditional basis with a less formal proof of graduation, and have a defined period of time to produce the documentation noted above.

Audio Production Admissions Criteria Proposal, The Art Institute of California – San Francisco

For prospective students with a 2.5 or higher high school cumulative GPA (CGPA) – or with at least 36 quarter credits or 24 semester credits at an accredited college or university with a CGPA of 2.5 or higher – the standard admissions criteria and process will apply. The Art Institutes currently consider a GED score of 450 equivalent to a 2.5 GPA.

For students with a 2.0-2.49 high school or college CGPA, or a GED that does not meet the minimum score of 450, admission will be considered based on all of the following (below). Please note that items 1. and 2. below must be submitted to the Academic Director/Chair and/or his/her designee at least one week prior to the first day of classes in order to be considered for that quarter’s admittance.

1. Strong math skills as evidenced by:

- Placement into College-level Algebra per the Accuplacer test, OR
- Minimum Math SAT score of 400, OR
- ACT composite score of 17, OR
- Review of college academic transcript by the Academic Director/Chair and/or his/her designee which shows a strong background and performance in math, science, and/or engineering.

2. A 500-600 word essay which responds to the following prompt:

The Audio Production program at the Art Institute of California – San Francisco is a rigorous, highly technical program that requires a combination of mathematic, scientific, and musical skills. Please respond to the following questions in one essay. Please use 12pt Times New Roman and include your full name and Student ID on the upper right hand corner of each page. (500-600 words)

- What are your career goals, and how do you expect your education at the Art Institute of California – San Francisco to help you attain them?
- Why are studies in math and science relevant to the field of Audio Production?
- What would be your ideal first job after graduating from the Art Institute of California – San Francisco?
- In what ways will you participate and commit to your education in order to be successful?

3. Following the successful completion of items 1. and 2., an in-person interview (phone

OK for Zone B students) with the Academic Director/Chair and/or his/her designee.

The Academic Director will be evaluating students based on the accuracy of their expectations of the program, their goals, their previous experience in audio or related fields, and their level of motivation and determination.

Students with less than a 2.0 CGPA are not eligible for admission.

VII. Tuition and Fees: Fall Quarter 2009

	Audio Production: 12 quarters	Culinary Arts: 7 quarters	Culinary Management: 12 quarters	Digital Filmmaking & Video Production: 12 quarters	Game Art & Design: 12 quarters	Media Arts & Animation: 12 quarters	Visual & Game Programming: 12 quarters	Web Design & Interactive Media: 12 quarters	Web Design & Interactive Media: 7 quarters
Tuition/	\$8,048	\$8,048	\$8,048	\$8,048	\$8,048	\$8,048	\$8,048	\$8,048	\$8,048

Quarter 1									
Application Fee ²	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50
Enrollment Fee ²	\$100	\$100	\$100	\$100	\$100	\$100	\$100	\$100	\$100
Lab Fees ³	----	\$315/quarter	\$315/quarter	--	--	--	--	--	--
Annual Tuition ⁴	\$24,144	\$24,144	\$24,144	\$24,144	\$24,144	\$24,144	\$24,144	\$24,144	\$24,144
Total Tuition/Fees for Programs ⁵	\$96,576	\$56,336	\$96,576	\$96,576	\$96,576	\$96,576	\$96,576	\$56,336	\$96,576
Starting Kit – estimated	\$765	\$1,485	\$1,485	\$1,030	\$720	\$770	\$720	\$770	\$770
Transitional Studies Charges ⁶	\$1,509	\$1,509	\$1,509	\$1,509	\$1,509	\$1,509	\$1,509	\$1,509	\$1,509
Student Activity Fee ⁷	\$50	\$35	\$50	\$50	\$50	\$50	\$50	\$50	\$35

	Advertising: 12 quarters	Fashion Design: 7 quarters	Fashion Design: 12 quarters	Fashion Marketing: 7 quarters	Fashion Marketing & Management: 12 quarters	Graphic Design: 7 quarters	Graphic Design: 12 quarters	Computer Animation: 6 quarters	Baking & Pastry: 5 Quarters	Baking & Pastry: 7 Quarters
Tuition/Quarter 1	\$8,048	\$8,048	\$8,048	\$8,048	\$8,048	\$8,048	\$8,048	\$8,895	\$6,036	\$8,048
Application Fee ²	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50	\$50
Enrollment Fee ²	\$100	\$100	\$100	\$100	\$100	\$100	\$100	\$100	\$100	\$100
Lab Fees ³	----	----	----	----	----	----	----	----	----	----
Annual Tuition ⁴	\$24,144	\$24,144	\$24,144	\$24,144	\$24,144	\$24,144	\$24,144	\$26,685	\$18,108	\$24,144
Total Tuition/Fees for Programs ⁵	\$96,576	\$56,336	\$96,576	\$56,336	\$96,576	\$56,336	\$96,576	\$53,370	\$30,683	\$56,336
Starting Kit – estimated	\$755	\$965	\$965	\$560	\$560	\$755	\$755	N/A	\$315/quarter	\$315/quarter
Transitional Studies Charges ⁶	\$1,509	\$1,509	\$1,509	\$1,509	\$1,509	\$1,509	\$1,509	N/A	N/A	\$1,509
Student Activity Fee ⁷	\$50	\$35	\$50	\$35	\$50	\$35	\$50	\$50	\$35	\$35

1 Tuition per quarter is based on 12 credits for the Diploma program, 16 credits for the Associate's and Bachelor's degree programs and 15 credits for the Master's degree program.

2 Application and enrollment fee paid by new and transfer students only.

3 Monthly consumable supplies included with the \$315 per quarter lab fee. Lab fee for Culinary Management Program applies only to the first 7 quarters of the program. The Culinary lab fee will be treated as part of the tuition for refund purposes.

4 Annual Tuition assumes three quarters at 12 credits per quarter for Diploma programs, 16 credits per quarter for Associate and Bachelor degree programs and 15 credits per quarter for the Master's degree program. Tuition is based on current credit hour rate. The total cost will increase with each per credit hour tuition increase.

5 Not including Starting Kit

6 Transitional Studies courses are in addition to the normal program of study. Transitional Studies charges are based on the current per-credit-hour rate at 3 quarter credits per course.

7 Student Activity Fee: a one-time fee of \$35 for the Diploma and Associate's degree programs and \$50 for the Bachelor's and Master's degree programs in addition to the total tuition cost to support student related activities effective October 6, 2008.

The Art Institute of California-San Francisco offers selected online courses through a consortium agreement with The Art Institute of Pittsburgh - Online Division. The Art Institute charges the same tuition for online courses as it charges for on-ground courses. A \$100 fee is charged in addition for each online course to cover administrative and technical support for students.