



STUDENT CATALOG AND ENROLLMENT AGREEMENT

PARK CITY CULINARY INSTITUTE LLC ("Park City Culinary Institute") IS A REGISTERED SCHOOL UNDER THE UTAH POSTSECONDARY PROPRIETARY SCHOOL ACT, BONDED AND INSURED
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***Where the most innovative and creative minds
meet to share ideas, engage, inspire and entertain***

Who We Are and What We Offer

What happens when Master Chefs join to launch a Culinary School?



***A Sensible Program for Entrepreneurs, Career Changers
and both Experienced and Novice Cooks
All ages from 18 to Over 60***

Historic New Campus in Salt Lake City

We turned an roller-skating rink into a Culinary School. Spacious, and naturally lit, this historic building in downtown Salt Lake City has grit and character dating back to 1929. The open architecture was perfect for a culinary school, and gave us room to install lots of appliances. The exposed red brick gives warmth, and the dramatic skylights create a space that is unlike any other teaching kitchen in the country. We brought in renowned restaurant designer Kin Ng, and interior finisher Hal Noyce, of MJSA Architects. Their celebrated team designed over a hundred successful restaurants in Utah and California, including Pago, Benihana and Riverhorse on Main. We custom built our teaching kitchen with brand-new commercial appliances, and stainless steel custom built by local craftsmen. The facility features four Wolf gas ranges with twenty-four burners, a Wolf charbroiler, double-stacked Blodgett convection ovens, All Clad pots and pans, overhead electricity, Traulsen refrigeration, a high-speed dishwashing system, and double exhaust hoods that reduce sound during lectures.

- **Park City Culinary Institute**

Since 2014, students have come from all over the country to attend our Certificate Programs, from California, Oregon, Texas, Massachusetts, New Jersey, Michigan, Ohio, Indiana, Colorado, Nevada, Wyoming and from as far away as Italy, Japan, Australia, Saudi Arabia, Turkey, Venezuela, Mexico, and Brazil

When we started in Deer Valley, locals were driving from Logan and Provo, so the least we could do was find a location in Salt Lake City. So that's what we did.

Faculty and Administration

Our instructors are noted for their success in launching and operating notable restaurants, hotel and resort food and beverage operations, and catering businesses. Many of our team have owned their own business and/or served as Executive Chef of a leading restaurant, hotel or resort. Nearly every member of our faculty has over **15 years of experience**, and many have taught at other culinary schools such as Le Cordon Bleu Los Angeles, and the Institute of Culinary Education in New York.

Chef Keri Karabats brings two decades of experience in culinary arts, baking & patisserie, culinary education, hospitality and restaurant management. She began working in Los Angeles restaurants after a career change from the financial services industry where she acted as a Regional COO for a Fortune 500 company. While working as the executive pastry chef in an award-winning restaurant in the heart of Beverly Hills, Los Angeles Magazine voted her brownie one of the Top 101 Things about L.A. She worked several seasons behind the scenes on the hit television shows Hell's Kitchen and Kitchen Nightmares as well as catering high-profile movie premieres and events for many A-List celebrities. Chef Karabats taught at Le Cordon Bleu College of Culinary Arts, Los Angeles before moving back to Utah.

Chef Rebecca Millican has over 25 years of both real-world and teaching experience. After graduating from The Institute of Culinary Education (ICE) in New York City, she went on to work in the pastry departments of several high-end restaurants in the New York metro area. Rebecca later returned to ICE as a Pastry Chef Instructor, a position she held for 11 years. Like many of our Chefs, she has been featured on The Food Network. Since returning to her home state of Utah she launched a chocolate line for Amano Artisan Chocolate, and also worked with catering company Culinary Crafts. Rebecca joined us from award-winning restaurant La Caille, where she was the Executive Pastry Chef.

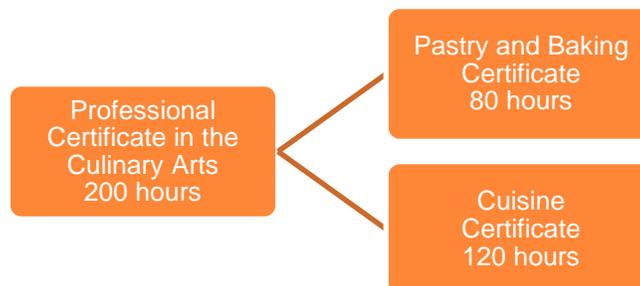
Chef Gregory Neville has won numerous accolades, including Best Chefs America, Best of State, Wine Spectator's Award of Excellence, and the Mobil Five Diamond Award. He was the Chef Owner of the acclaimed Lugano Restaurant in Salt Lake City, which was recognized by Zagat in *Best Italian Restaurants of America* for over ten years, and Top 20 overall in Utah. Originally from Newport Beach, Greg traveled, lived and attended school in Europe, with a special focus on World History and Italian Cuisine. After returning to California, graduating from UCLA and then receiving his MBA from Thunderbird, he held multiple Chef positions in the San Francisco and Los Angeles markets, with groups such as Spectrum Foods, Prego, Tutto Mare and MacArthur Park. He was Executive Chef and Partner at Il Fornaio and Hotel Donatello in San Francisco, where he received the AAA Five Diamond Award. He later came to Utah as the Executive Chef for Gastronomy Restaurant Group. Greg is a Certified Level II Sommelier, and has cooked several times for the James Beard Foundation.

Chef Ramzy Asmar has 15 years of teaching and over 30 years of combined teaching and field experiences ranging from bakery and restaurant service to upscale establishments as well as television. He moved to Chicago after graduating from the California Culinary Academy in San Francisco and worked as a line cook and in several properties. Chef Ramzy was the Pastry Chef in an upscale deli bakery and was the opening Pastry Chef of Spruce, a high-end American Regional restaurant, in downtown Chicago. He began his teaching career at The Cooking Academy of Chicago. After moving to Salt Lake City, he was the Pastry Chef at Bambara in the Hotel Monaco before working at several bakeries, resorts, and a golf course as a line cook. His pastry production at Cafe Normandie in Holladay led to the role as Pastry Chef of Boulevard Restaurant.

Founder and Director **Laurie Moldawer** was trained in Paris at le Cordon Bleu, and in New York at the Institute of Culinary Education. She worked for one of the highest-rated catering companies in the country, Real Food Catering in New York, and has worked at restaurants in New York and Paris. At the Michelin-starred Passiflore Restaurant in France, she apprenticed with Chef Roland Durand. She also apprenticed with cookbook author and Food Network Judge Colette Peters in New York. Laurie is trained in Experiential Education, and has led both children’s programs and adult professional training. A graduate of the University of Pennsylvania where she took business courses at Wharton, Laurie has helped build several businesses both for profit and non-profit. Food has always been her love, and she has traveled to nearly 50 countries around the world to see their markets, taste new ingredients, and take cooking classes.

Programs

Students are immersed in an intensive, interactive program with Master Chefs. Our Signature program includes 200 hours in the fundamental techniques of cooking and baking leading to a **Professional Certificate in the Culinary Arts**. We now offer the choice of attending just the *Pastry and Baking Section*, or just the *Cuisine Section*. The **Pastry and Baking Certificate** is earned after 80 hours of instruction and successful hands-on practice with doughs, custards, creams, breads and pastries. The **Cuisine Certificate** is earned after 120 hours of instruction and hands-on practice with meat, poultry and seafood, moist and dry heat methods, sauces, appetizers, vegetables and grains. Students are encouraged to complete both sections, and earn the *Professional Certificate in the Culinary Arts*. If a student completes one section first, and the other section later, they will be awarded the *Professional Certificate in Culinary Arts* after completing the second section.



| Professional Certificate in the Culinary Arts | |
|---|--|
| Cuisine Certificate | Pastry and Baking Certificate |
| Professional Knife Handling and Technical Cuts | The Science of Baking |
| Introduction to Food Science | Types of Flours and Other Ingredients |
| Stocks, Broths and Jus | Breads and Doughs <ul style="list-style-type: none"> - Croissants, Challah, New York Bagels, Focaccia |
| Soups, Local and International | Pie Crusts and Pies <ul style="list-style-type: none"> - Quiche, Roasted Tomato and Gruyère Tart |
| Restaurant Style Sauces | Pate a Choux <ul style="list-style-type: none"> - Eclairs, Choux Puffs |
| Classical & Modern Cooking Techniques | Custards <ul style="list-style-type: none"> - Pastry Cream, Crème Brûlée, Bread Pudding, Cheesecake, Crème Anglaise, Chocolate Pots de Crème |
| How to Build Flavors with Herbs, Spices, Roots & Seeds | Soufflés <ul style="list-style-type: none"> - Flourless Chocolate and Flour-based Chocolate, Orange, Gruyère and other flavored Soufflés |
| Basic Butchery, Trimming & Cutting | Cakes & Cake Decorating <ul style="list-style-type: none"> - Butter Cake, Chocolate Buttermilk Cake, Flourless Chocolate, Gluten-Free Chocolate Cake, Flourless Lemon Almond Cake - Italian Meringue Buttercream |
| Poultry Trussing, Baking, Roasting and Braising | Sugar <ul style="list-style-type: none"> - Creamy Pralines, Peanut Brittle, Almond Toffee |
| Basic Introduction to Seafood, How to Dress, Cure and Smoke | Chocolate <ul style="list-style-type: none"> - Truffle Ganache, Fruit and Nut Rochers |
| Basic Introduction to Shellfish | |
| Restaurant Style Potatoes, Grains & Legumes | |
| Homemade Pastas, Ravioli & Gnocchi | |
| Cooking Seasonal Vegetables & Techniques | |
| Professional Egg Cookery, Soufflés and Crêpes | |
| Introduction to Cheese | |
| Pickling and Preserving | |
| Cold Sauces, Dressings & Vinaigrettes | |
| Plate, Platter & Buffet Presentation | |
| Hors d'oeuvres | |



“Incredible Chefs”

– Becky Rosenthal, 2014 Graduate, Food Writer



“On day three what I learned and understood already made the tuition worth it. I have been able to pick up side-work in hotel banquets, and was offered a two month stint cooking in Costa Rica just days after classes ended. I am now seriously valued with my certification.”

- Matthew Kraeling, 2016 Graduate, General Manager Hyatt

The Professional Certificate in the Culinary Arts consists of four courses. The Cuisine Certificate is awarded after successfully completing Course 1 and Course 2. The Pastry and Baking Certificate is awarded after successfully completing Course 3 and Course 4. The Professional Certificate is awarded after successfully completing all four courses. The program is constructed as follows:

Course 1: Culinary Fundamentals (60 hours)

Beginning with knife skills and the basics of food science, we introduce students to the techniques used by Professional Chefs to create flavor and explore various preparations.

- Knife skills and basic cuts
- Food Science & Modern Techniques
- Product Identification
- Stocks, Broths and Jus
- Soups – Clear, Naturally Thickened and Potage
 - Consommé, Minestrone, French Onion, Gumbo, Lentil, Lobster Bisque
 - International Soups – Bouillabaisse, Vichyssoise, Gazpacho
- Restaurant Style Sauces
- Introduction to Classical and Modern Cooking Techniques
- How to Build Flavors with Herbs, Spices, Roots & Seeds
- Poultry, Pork, Beef & Lamb
 - How to Confit, Grill, Braise and Carve Chicken
 - How to Truss, Trim & Bone a Pork Loin
 - How to Bone a Leg of Lamb
 - How to Butcher a Top Round of Beef, make Medallions, Pound it Out, Bread and Pan Fry
 - How to Bone a Pork Butt

Course 2: Basic Introduction to Seafood and Shellfish, Grains and Produce (60 hours)

Each dish begins with good quality ingredients, and the skill to butcher and prepare each item.

- How to Dress and Clean Fish, Cure and Smoke
- Basic Introduction to Shellfish, Clean Oysters, Clams, Mussels and Crabs
- Grains and legumes
- Restaurant Style Potatoes, Grains & Legumes
- Homemade Pastas, Ravioli and Gnocchi
- Cooking Seasonal Vegetables & Techniques
- Professional Egg Cookery, Soufflés and Crêpes
- Introduction to Cheese
- Pickling & Preserving
- Cold Sauces, Dressings & Vinaigrettes
- Introduction to Sausage, Curing, Smoking
- Introduction to International Cuisines
- Plate, Platter & Buffet Presentations
- Hors d'oeuvres

“I am in heaven. This class is the best thing I have done in my adult life!”

– Rachel Gilbert, 2014 Graduate, Business Owner



Course 3: Introduction to Baking and Pastry (40 hours)

Baking requires not only skill but science to create smooth custards, flaky croissants, delicate tarts, and crusty breads.

- Breads and Doughs
Croissants and Bagels
- Pie Crusts and Fillings
Quiches and Tarts
- Pate a Choux
Eclairs and Choux Puffs
- Custards
Pastry Cream, Crème Brûlée and Crème Anglaise

Course 4: Contemporary Desserts (40 hours)

Texture, flavor and presentation combine to create plated desserts and candies.

- Souffles
Flourless and flour-based
Orange, gruyère and other flavors
- Cakes and Cake Decorating
Traditional, flourless and gluten free variations
- Sugar
Pralines, peanut brittle and almond toffee
- Chocolate (limited based on season)
Ganache, rochers



“Awesome. Fun. Challenging. Rewarding. The perfect 2-month culinary outline, acquiring the necessary skills for entry into a large professional restaurant after home cooking for 20 years. The school’s instructors offer decades of experience in all culinary types and skills, then provide one with the confidence to cook beyond recipes.”

- Paul Daniel, 2016 Graduate

PROFESSIONAL CERTIFICATE IN CULINARY ARTS

Academic Calendar

Program are offered several times each year. Classes include Chef Demonstrations and Hands-On Practice with personalized attention. Major holidays are observed, and those hours are made up at other times during the session. The dates and times of each session are posted on our website.

Students now have the option to complete just the Pastry and Baking segment, or just the Cuisine segment. Students save money by completing both sections at the same time, but also have the option of completing the second segment at a later date. After completing both sections, a total of 200 hours, students receive a Professional Certificate in the Culinary Arts.

Upcoming Programs

Dates and schedule are subject to change. Please refer to website for most current information.

Prof Certificate in Culinary Arts

Tuition \$8,625 200 hours

June 18 – August 9, 2018 (8 wks)

Days Mon-Fri, 9am to 3pm

Twenty (20) 6 hr classes

After July 16 Mon-Thurs, 9am to 2pm

Sixteen (16) 5 hr classes

No class July 4 or 24

Add'l classes July 27 & Aug 10

July 17 – October 25, 2018 (15 wks)

Evenings - Tues, Wed, Thurs

6pm to 10:30pm

No class Pioneer Day Tues, July 24

Add'l class Saturday, Aug 25

Forty five (45) 4.5 hr classes

Pastry Certificate

Tuition \$4,275 80 hours

July 16 – August 9, 2018 (4 weeks)

Days Mon-Thurs, 9am to 2pm

No class Pioneer Day: Tues, July 24

Add'l class Fri, July 27

Sixteen (16) 5 hr classes

July 17 – Aug 23, 2018 (6 weeks)

Eve Tues/Wed/Thurs, 6pm-10:30pm

No class Pioneer Day: Tues, July 24

Add'l class Saturday, Aug 25, 11am-

3:30pm

Eighteen (18) 4.5 hr classes

Cuisine Certificate

Tuition \$5,175 120 hours

June 18 – July 13, 2018 (4 weeks)

Days Mon-Fri, 9am to 3pm

Twenty (20) 6 hr classes

No class July 4

Add'l class August 10

Aug 20 – Sept 14, 2018 (4 weeks)

Days Mon-Fri, 9am to 3pm

No class Labor Day: Mon, Sept 3

Add'l class Fri, Oct 12

Twenty (20) 6 hr classes

Aug 28 – Oct 25, 2018 (9 weeks)

Eve Tues/Wed/Thurs, 6pm-10:30pm

Twenty-seven (27) 4.5 hr classes

For more dates, visit our website at <https://www.parkcityculinaryinstitute.com/culinary-school/>

Equipment and Uniform

Students must wear the Park City Culinary Institute uniform and keep it tidy and presentable at all times. Students must also wear professional, non-skid Chef Shoes that ensure their health and safety. Chef Shoes are sturdier than tennis shoes, and are designed to protect your feet from knives and other tools falling on them. Students must purchase shoes before the program starts. Visit <http://www.chefuniforms.com/chef-shoes/> for more information about the variety and pricing of different brands and styles. Restrooms are available to change into and out of uniforms.

Students are issued a professional knife and tool kit designed for the program (see equipment fee) and bring it to class each day. No substitutions can be made for these tools. Park City Culinary Institute is not responsible for any equipment or uniforms or other class materials, such as binders and handouts, left at the school.

Field Trips

Occasionally field trips may be scheduled to visit farms, meet with artisans, and learn how to make things like cheese and charcuterie. Visits depend on the season and availability of hosts. Prior field trips have included Frog Bench Farms, Zoe's Garden, Copper Moose Farm, Beehive Cheese, Creminelli Fine Meats and Salami, Tony Caputo's, Fog River Seafood, Tona Sushi, Nicholas and Copper Canyon Distributors, The Bagel Project, Amour Spreads, new restaurants that are opening, and other locations. From time to time, we may offer optional excursions and programs for an additional fee. Students arrange for their own transportation, and often carpool.

Housing / Student Life

For those coming to Utah from out of town, there are a variety of fun and unique housing options available. Each offers a different type of lifestyle a short drive from our school, including:

- Historic Park City, which has charming mining cottages for rent available both furnished and unfurnished
- Trendy urban apartments in Salt Lake City neighborhoods such as Sugarhouse and The Avenues
- Ritzy Capitol Hill overlooking the lights and activity of Salt Lake
- Family-friendly houses in and near Salt Lake City with breathtaking mountain views
- Farms and ranches where you can tend to llamas and goats

Certificate Requirements

The Professional Certificate in Culinary Arts, Pastry and Baking Certificate, and Cuisine Certificate will be awarded to students completing the requirements of each program, and meeting standards for technique, professionalism, organization, and attendance.

When grades on Professional Technique are given, they are based on a scale from 1-5. Criteria include, among others, presentation, taste, texture, temperature, color, aroma, seasoning, knife skills and preparation time. A minimum of average of 3.5 is required to receive a Certificate.

Practical work is evaluated several times each week. The Chefs record grades for practical reviews for each student as performed. Students are able to review these grades upon request. An average of 3.5 for all practicals is required in order to receive a Certificate. Every two weeks, instructors review the students' performance, and if any student is not maintaining a 70% (3.5) or higher average grade on their performance, they will be notified by the Director of a two-week probation. During those two weeks, the student will be given two opportunities to have their performance graded. If the new grades average above 3.5, increasing the overall average, the student will be taken off probation. If the new grades during the probationary period

average 3.5 or lower, the student will stay on probation for another two weeks. If the student is not able to earn an average above 3.5 during their first or second probation, they will be asked to leave the program. In all instances, it will not be possible or necessary to retake prior practicals.

Students are also evaluated on professionalism and organization, which includes time management and the French concept of *mise en place*. *Mise en place* requires that the workstation be neat and organized, and each item sorted, measured and cut, ready to be used at the appropriate time.

There are a total of 200 hours for the Professional Certificate in the Culinary Arts. The Pastry and Baking Certificate is 80 hours, and the Cuisine Certificate is 120 hours. 70% attendance is required to receive each Certificate. Any student indicating a problem with attendance and/or professional conduct will be notified by the Director of a possible probation. Continued violations will merit probation of three days or longer. If the student returns and either continues to attend less than 70% of program hours, or in the case of behavioral issues, has trouble maintaining a professional approach to the program and or other students, the student will be dismissed from the program. In this circumstance, re-entry will not be permitted. If a Chef Instructor asks a student to leave the program, the student can appeal the decision to the Director of the school, Laurie Moldawer. The student will have an opportunity to present their case to the Director, who will make a final decision. Once determined that a leave is appropriate, tuition will be forfeited and no refunds will be issued. An exception can only be granted by the Director of Park City Culinary Institute, and any exceptions to provide full or partial refunds, or credits towards future courses, are at the complete discretion of the Director.

Please note that students who are feeling ill, or have symptoms such as nausea or diarrhea, should not attend class. In these cases, the attendance requirement can be waived by the Director.

Job Opportunities

Students and alumni receive regular notices of job openings in the area. Graduates have worked at The Copper Onion, The St. Regis, Deer Valley, High West, Cuisine Unlimited, Ruth's Chris Steakhouse, Fletcher's on Main, Good Karma, Talisker, Tupelo, and other notable restaurants, catering houses and hotels. Raises have been as high as 17% after just two months of training. Some students in unique situations have been promoted to Sous Chef within their first year after graduating. While Park City Culinary Institute does not guarantee job placement or wage and salary levels, our placement rate has been very good.



“Not only did I eat well every single day but I had so much fun and didn’t want the program to end. The past 8 weeks have been incredible” – Bethany Grow, Class of 2015

APPLYING FOR ENROLLMENT

Requirements

The Professional Certificate in Culinary Arts Program is designed to prepare students for both a career or to start their own business. The shorter certificates in Pastry and Baking, and Cuisine, prepare students for more specific roles in the Food & Beverage industry. Serious amateurs and food enthusiasts also attend.

Students interested in professional training must possess a high school diploma, or GED (General Education Development) Certificate, and be beyond the age of compulsory high school attendance, as prescribed by Utah law per Rule 152-34-4(3) of the Utah Administrative Code (generally 18 years old by the first day of class). Those not meeting these requirements can still attend for a non-professional certification, please call us to learn more.

Applicants will be evaluated based on their dedicated interest in the program and the seriousness with which they intend to broaden their skills. Work experience in the profession will be considered, but is not required. As the program is designed to challenge both entry-level students as well as those with some work and educational experience, no prior credit, reduced hours or tuition discount is available for any previous education. The only exception to this policy is for Veterans attending on the GI Bill. Eligible veterans must submit a transcript of all related education and military training, and coordinate with the Director of Admissions to schedule a Skills Assessment with one of the Chef Instructors. The decision to grant any prior credit is at the discretion of the Chef Instructor. Any hours credited will not require attendance, and a pro-rata adjustment to tuition will be made.

Questions? Call us at (801) 413-2800 or email info@parkcityculinaryinstitute.com

Application Deadlines

Classes fill quickly. It is suggested that students apply as soon as possible. You can contact Admissions for availability. The application review process is completed within two weeks of receiving each application, and within 24 hours for last minute applications. Students are notified of acceptance by phone, email and/or mail. Once accepted, we will hold your seat for a minimum of two weeks. Your seat is not guaranteed until the school receives a deposit of \$1,250 to reserve your place in the program. Deposits received after class fills may be returned, even if you were accepted. There are certain circumstances in which the Director may decide to hold a seat for a particular student even if the deposit is not made within this timeframe.

Tuition and Fees

Tuition and fees are subject to change. As of the printing of this Catalog, tuition and fees are as follows:

Professional Certificate in the Culinary Arts – 200 hours

| | |
|---|-------|
| <i>Application fee</i> non-refundable | 55 |
| <i>Tuition</i> for 200 hours of instruction, demonstrations and hands-on training | 8,625 |
| <i>Equipment</i> designed for this program at a special student price for five Wusthof Classic Ikon knives, thermometer, peeler, bench scraper, piping tip set, electronic scale, shears, sharpener, ruler, and carrying bag | 600 |
| <i>Uniform</i> including two Chef's jackets, two aprons, Chef pants, and beanie | 195 |
| <i>Total</i> | 9,475 |

Pastry and Baking Certificate – 80 hours

| | |
|---|-------|
| <i>Application fee</i> non-refundable | 55 |
| <i>Tuition</i> for 80 hours of instruction, demonstrations and hands-on training | 4,275 |
| <i>Equipment</i> designed for this program at a special student price for three Wusthof Classic Ikon knives, and other tools such as a thermometer, peeler, bench scraper, piping tip set, electronic scale, ruler, and carrying bag | 475 |
| <i>Uniform</i> including two Chef's jackets, two aprons, Chef pants, and beanie | 195 |
| <i>Total</i> | 5,000 |

Cuisine Certificate – 120 hours

| | |
|---|-------|
| <i>Application fee</i> non-refundable | 55 |
| <i>Tuition</i> for 120 hours of instruction, demonstrations and hands-on training | 5,175 |
| <i>Equipment</i> designed for this program at a special student price for five Wusthof Classic Ikon knives, and other tools such as a thermometer, peeler, bench scraper, shears, sharpener, piping tips, and carrying bag | 475 |
| <i>Uniform</i> including two Chef's jackets, two aprons, Chef pants, and beanie | 195 |
| <i>Total</i> | 5,900 |

Once accepted, the following schedule of payments applies:

- Down payment of \$1,250 is due upon acceptance to hold your seat
Deposits received after class fills may be returned, even if the student was accepted
- Four weeks prior to start day: Balance of tuition and fees is due

Only those students who have paid Tuition and Fees in full will be allowed to participate in the program. No refunds will be issued for partial payment. Tuition is only good for the program enrolled in. Students missing all or part of the program selected because of conflicts, health and medical emergencies or other reasons, will need

to pay tuition in full to attend a future program. Application fees, and fees for any knives, tools or uniforms already purchased will not need to be repaid. Students attending on the GI Bill may continue their training at a later date if called into Active Duty during the dates enrolled. In this instance, please notify the Director of the school, Laurie Moldawer, as soon as you know you are getting deployed. Any classes missed for Active Duty can be retaken at a later date without any additional tuition. In other circumstances, missing class does not excuse a student from the obligation to pay full tuition. We may allow a rare exception in extreme circumstances, or if the date change is requested several weeks before class begins. An exception can only be granted by the Director of Park City Culinary Institute, and any exceptions to provide full or partial refunds, or credits towards future courses, are at the complete discretion of the Director. Any payment that is dishonored (i.e. returned check) will be assessed a non-refundable \$30 fee.

Funding Your Education

Most students choose to finance their education through private funds, or a loan from family or friends. As Park City Culinary Institute is a private unaccredited school, we do not offer financial aid nor do we accept Federal government loans. Classes are scheduled so that students can work part time during the program. Private organizations may offer tuition assistance. Call our office for more information.

Tip when applying for a bank loan: The type of loan you will need is a personal loan, ***not*** a student loan. Certificate Programs like these do not qualify for student loans. Save time by bringing a friend or family member with you to co-sign the loan. Most students will not qualify for a loan independently while they are in school – get your loan quicker by bringing a co-signer with you when you apply.

GI Bill

The GI Bill assists servicemembers and eligible veterans in covering the cost of education and training. In certain circumstances, funding under the GI Bill may be delayed or may be paid after payment deadlines have passed. A student enrolled expecting VA benefits is responsible to pay Park City Culinary Institute for any tuition or fees not paid by the VA by the time the student is ***halfway*** through their program. Any amounts paid by the student to the school will be refunded to the student if the VA later pays that amount due. If a balance is outstanding as the student is halfway through the program, and the student does not make the full payment due, the student will not be allowed to return to class or receive their Certificate. In the event a student is asked to leave the school because of lack of payment, the policies herein will apply. No refunds will be made for partial payments, and the student is responsible for full tuition and fees even though only a portion of the program was completed. A student in this scenario would not be allowed to return for a future class without the full payment of a new tuition. The above applies unless a GI Bill policy supersedes it, or unless an exception is granted by the Director. ***Veterans please note, any amount due the school for tuition and fees that is not paid by the VA is your responsibility to pay the school directly. This includes amounts promised by the VA, as well as amounts forfeited because of poor performance, and any other balance not paid by the VA, for whatever reason.***

Waitlist

To maintain the ideal class size, students are often placed on a wait list. If you are placed on a wait list, you will be asked for a \$500 deposit to hold your place. If accepted into the program, the deposit will be applied towards tuition and will not be refundable. If we cannot accommodate your enrollment, you can choose to roll the deposit over into the next available program, or have it refunded.

Food Handlers Card

All students are required to have a Utah Food Handlers card prior to the first day of class. If you have a Food Handlers certification from another state, please check with a Utah health department to confirm whether it will be respected in the State of Utah. Only Food Handlers certifications recognized by Utah will be acceptable for this program. Classes can be taken online or in person, and generally take under three hours and cost \$30. The online course allows 3 attempts to pass the test, and 75% percent of students pass. You will have to pass the test to receive the card. Please call the school if you have trouble meeting this requirement so that we can help you. For online courses, you can visit <http://slcohealth.org/programs/foodprotection/foodhandlercards.html> Please only use the link approved by the State of Utah, as other online classes may not be recognized.

Rights of Student and Institution

Park City Culinary Institute reserves the right to dismiss or not enroll any student that threatens the safety or peace of mind of themselves or other students. Any student inappropriately using kitchen tools or equipment, or not displaying common sense, may be removed from the classroom and possibly the program as deemed appropriate by the faculty and/or Director. Park City Culinary Institute will not tolerate sexual harassment or discrimination. Any student asked to leave the program may not be eligible for a Certificate, and may not be eligible for other assistance and services. In this circumstance, the Park City Culinary Institute reserves the right to terminate this enrollment contract with no further remedy or compensation due to the student beyond what is required by law. All payments are non-refundable. An exception can only be granted by the Director of Park City Culinary Institute, and any exceptions to provide full or partial refunds, or credits towards future courses, are at the complete discretion of the Director.

Student Responsibilities

Students are responsible to meet all of the instructor's attendance and assignment requirements. Failure to do so may affect your final grade, whether you receive a Certificate, and whether you will be eligible for any other services or assistance. Any grievances should be discussed with the Director. If a student decides to file a grievance, they are fully responsible for providing proof that they have been wronged.

Administration and Appeals

The Committee of Chef Instructors make recommendations to the Director of the school, Laurie Moldawer, who makes the final decision on any matters that come before the group. The Chef Committee is led by Chefs Keri

Karabats and Rebecca Millican. Any requests by students that are denied by the Committee can be appealed to Director Laurie Moldawer. While the Director takes the recommendation of the Committee into account, she can act independently of the Committee and veto any recommendation as appropriate. This process applies to all matters affecting students, including dismissals.

Non-discrimination Policy

Park City Culinary Institute prohibits discrimination on the basis of race, color, religion, creed, sex, age, marital status, national origin, political belief or affiliation, veteran status, and any other class of individuals protected from discrimination under state or federal law in any aspect of the access to, admission, or treatment of students in its programs and activities, or in employment and application for employment. Furthermore, our policy includes prohibitions of harassment of students and employees, i.e., racial harassment, sexual harassment, and retaliation for filing complaints of discrimination.

Licenses and Registrations

Park City Culinary Institute is Registered under the Utah Postsecondary Proprietary School Act (Title 13, Chapter 34, Utah Code). Registration under the Utah Postsecondary Proprietary School Act does not mean that the State of Utah supervises, recommends, nor accredits the institution. It is the student's responsibility to determine whether the credits, degrees or certificates from the institution will transfer to other institutions or meet employers' training requirements. This may be done by calling the prospective school or employer. The institution is not accredited by a regional or national accrediting agency recognized by the United States Department of Education. The school has a Special Use Permit for Scientific and Educational Use of Liquor.

Bond

Park City Culinary Institute has submitted a License Bond issued by The Hanover Insurance Company, 440 Lincoln Street, Worcester, MA 01653, in the amount of \$127,000, payable to the Division of Consumer Protection, State of Utah.

This catalog includes the most current information as of the date of printing. Dates, location, instructors, syllabus and other items are subject to change.

Refund Policy

Park City Culinary Institute is entirely self-supporting. The admission of a student affects seat assignment in classes, scheduling of faculty, purchase of equipment, and other provisions by the administration that must be contracted in advance. For this reason, there will be no refunds of tuition or fees following the three-day cooling off period as described below, unless an exception is granted by the Director of Park City Culinary Institute. A student not completing the program, whether through their own choices, health issues, or because they were asked to leave the school for reasons stated here in this catalog, is neither entitled to a full or partial refund, nor forgiven of their obligations to pay tuition in full.

All enrollments are subject to a three-business-day cooling-off period, during which time the student may rescind the contract and receive a refund of all money paid. The cooling-off period may not end prior to midnight of the third business day after the latest of the following days: (i) the day the student signs an enrollment agreement (ii) the day the student pays the institution an initial deposit or first payment toward tuition and fees; or (iii) the day that the student first visits the institution, if the program lasts more than 30 consecutive calendar days. No refunds will be granted to any student that is dismissed or withdraws after the cooling-off period. An exception can only be granted by the Director of Park City Culinary Institute, and any exceptions to provide full or partial refunds, or credits towards future courses, are at the complete discretion of the Director.

The following policy applies to Veterans receiving funding under the GI Bill only, and overrides any other language herein.

Refund Policy 38 CFR 21.4255

A refund policy meets the requirements of VA regulations if it provides that the amount charged for tuition, fees, and other charges for a portion of the course does not exceed the approximate pro rata portion of the total charges for tuition, fees, and other charges that the length of the completed portion of the course bears to the total length. The school may make provision for refund with the following limitations:

1. **Registration Fee:** An established registration fee in an amount not to exceed \$10 need not be subject to pro-rating. Where the established registration fee is more than \$10, the amount in excess of \$10 will be subject to pro ration.

2. **Breakage Fee:** Where the school has a breakage fee, it may provide for the retention of only the exact amount of the breakage, with the remaining part, if any, to be refunded.

3. **Consumable Instructional Supplies:** Where the school makes a separate charge for consumable instructional supplies, as distinguished from laboratory fees, the exact amount of the charges for supplies consumed may be retained but any remaining part must be refunded.

4. **Books, Supplies and Equipment:** Where the veteran or eligible person purchases his books, supplies, and equipment from a bookstore or other source, and the cost of such items is separate and independent from the charge made by the school for tuition and fees, he may retain or dispose of such items at his own discretion. Where the school furnishes the books, supplies, and equipment, with the cost thereof included in the total charge payable to the school for the course, and the veteran or eligible person withdraws or is discontinued prior to the completion of the course, refund will be made in full for the amount of the charge for the unissued books, supplies, and equipment. Issued items may be disposed of at the discretion of the veteran or eligible person.

5. **Tuition and Other Charges:** Where the school either has or adopts an established policy for the refund of the unused portion of tuition, fees, and other charges subject to proration, which is more favorable to the veteran or eligible person than the approximate pro-rata basis described above, such established policy will be applicable. Otherwise, the school may charge a sum, which does not vary more than 10% from the exact pro-rata portion of such tuition, fees, and other charges that, the length of the completed portion of the course bears to its total length. The exact proration will be determined on the ratio of the number of instructional days in the course.

6. **Prompt Refund:** In the event that the veteran, spouse, surviving spouse or child fails to enter the course or withdraws or is discontinued at any time prior to the completion of the course, the unused portion of the tuition, fees, and other charges paid by the individual shall be refunded promptly. Any institution that fails to forward any refund due within 40 days after such a change in status, shall be deemed, prima facie, to have failed to make a prompt refund as required by this paragraph.

Disclosure Statement

Pursuant to U.C.A. § 13-34-108

Park City Culinary Institute
1484 South State Street
Salt Lake City, UT 84115

Facility and Training Equipment: The program is taught at 1484 South State Street using commercial equipment purchased new in 2017. The teaching kitchen has four six-burner Wolf ranges, a Wolf charbroiler, twin convection ovens, Traulsen refrigeration, mixers and other appliances. The building features exposed red brick and skylights.

Faculty: Park City Culinary Institute takes pride in having many of Utah's most influential chefs on its faculty. Instructors have on average over 15 years' experience, and nearly each chef has owned his or her restaurant or catering business, and/or served as the Executive Chef of a notable establishment.

Certificates: The Professional Certificate in Culinary Arts is 200 hours of instruction and guided practice on fundamental techniques used in professional kitchens. This program is also available in two separate segments, the Pastry and Baking Certificate (80 hours) and the Cuisine Certificate (120 hours). The Professional Certificate in Culinary Arts Program is designed to prepare students for both a career or to start their own business. The shorter certificates in Pastry and Baking, and Cuisine, prepare students for more specific roles in the Food & Beverage industry. Serious amateurs and food enthusiasts also attend.

Enrollment Qualifications: All professional students must possess a high school diploma, or General Education Development (GED) Certificate, and be beyond the age of compulsory high school attendance, as prescribed by Utah law per Rule 152-34-4(3) of the Utah Administrative Code (generally 18 years old by the first day of class). Other students can attend the same program without the Professional designation by signing a waiver. Please call the school for more information.

State Licensure: This Certificate Program does not provide credit towards any State Licenses. A Food Handlers Card is required to work in any food service establishment in Utah. An opportunity to obtain a food handlers card is provided through classroom instruction and testing on safe food handling procedures by the county health departments and other organizations. The cost of this program is generally \$30 and can be completed within a few hours. Food Service managers need to attend a Food Managers Certification Course. Every individual who sells or furnishes alcoholic beverages to the public in Utah must successfully complete an Alcohol and Beverage Server Training and Education Seminar. TIPS training and testing is available online for \$40 at <http://www.tipsalcohol.com/utah-tips-training.html>

Tuition and Fees: Professional Certificate in the Culinary Arts \$9,475 or Pastry and Baking Certificate \$5,000, or Cuisine Certificate \$5,900. A returned check fee of \$30 also applies.

Financial Assistance: Not eligible for federal student aid.

Cancellation and Tuition Refund Policies: All enrollments are subject to a three-business-day cooling-off period, during which time the student may rescind the contract and receive a refund of all money paid. The cooling-of period may not end prior to midnight of the third business day after the latest of the following days: (i) the day the student signs an enrollment agreement (ii) the day the student pays the institution an initial deposit or first payment toward tuition and fees; or (iii) the day that the student first visits the institution, if the program lasts more than 30 consecutive calendar days. No refunds will be granted to any student that is dismissed or withdraws after the cooling-off period. An exception can only be granted by the Director of Park City Culinary Institute, and any exceptions to provide full or partial refunds, or credits towards future courses, are at the complete discretion of the Director. We also comply with 38 CFR 21.4255 for Veterans.

Bond: Park City Culinary Institute has submitted a License Bond issued by The Hanover Insurance Company, 440 Lincoln Street, Worcester, MA 01653 in the amount of \$127,000 payable to the Division of Consumer Protection, State of Utah.

Length of Programs: Programs vary from 4 to 15 weeks. See website for current information.

Graduation Requirements: Each Certificate is awarded to students completing the program and meeting the requirements for technique, professionalism, organization, and attendance, including a minimum average 3.5/5.0 grade point average and 70% attendance.

Graduation and Employment Rates: 95% graduation rate, 98% employment placement to date for students seeking employment. Park City Culinary Institute does not guarantee jobs, or wage and salary levels.