



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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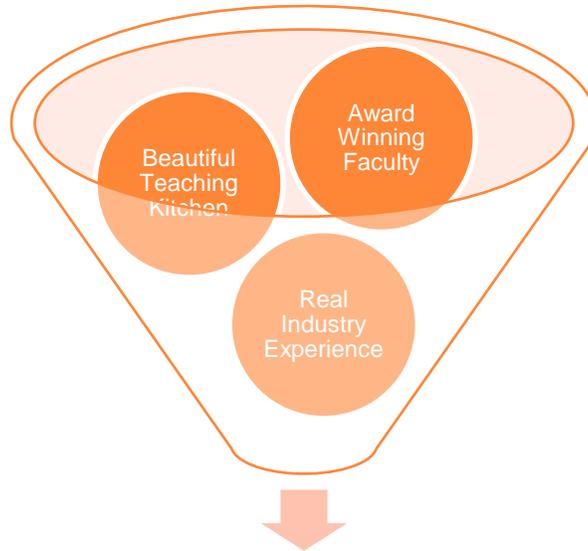
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Where the most innovative and creative minds meet to share ideas, engage, inspire and entertain

Who We Are and What We Offer

As a Boutique Culinary School, we can cater to you, our students



We do our best to be the best!

*A High-Quality Program for Entrepreneurs, Cooks at all levels
from Beginner to Experienced, and Career Changers
All ages from 18 to Over 60*

Award-Winning Faculty

In 2019, we were honored to win **Best of State** in Culinary Education. City Weekly also awarded us **Best Culinary School** in their 2019 Best of Utah awards. While our school has been regularly featured in the press and on TV, our Chefs have also won awards for their own endeavors and restaurants.

Historic New Campus in Salt Lake City

We turned a roller-skating rink into a Culinary School. Spacious, and naturally lit with skylights, this historic building in downtown Salt Lake City was built in 1929, and lovingly restored. The open architecture allowed us to build one of the largest and teaching kitchens in America. 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 of MJSA Architects, who also designed Pago, Benihana and Riverhorse on Main Street in Park City. We custom built our teaching kitchen with brand-new commercial appliances, and brought in local craftsmen to finish them in stainless steel. The facility features four Wolf gas ranges with a total of 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.

Since 2014, students have come from all over the country to attend our Certificate Programs, from California, Oregon, Washington, D.C., Texas, Massachusetts, New York, New Jersey, Michigan, Ohio, Indiana, Colorado, Nevada, Wyoming, and more, and as far away as Italy, Japan, Australia, Saudi Arabia, Turkey, Venezuela, Mexico, and Brazil. When we started in Deer Valley, we were at the top of a beautiful mountain. Students were brave, and drove up the steep roads in the snow from Logan and Provo. 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 managing notable restaurants and bakeries at the Executive Chef level. Our faculty has on average over **15 years of experience**, including both real world and teaching experience.

Chef Jess Everson was most recently the Executive Chef at Café Trio, overseeing two locations. After culinary school, he worked in Las Vegas before returning to Utah to be the Chef de Cuisine at Cliff House Gastropub in Draper, and at Westgate Resorts in Park City. Chef Jess trained in Las Vegas at le Cordon Bleu, and recently appeared on CBS-KUTV Channel 2.

Chef Evan Francois has led notable restaurants in both Colorado and Utah. He was the Executive Chef of the prestigious and award-winning Hotel Jerome in Aspen, Colorado, as well as the Executive Chef of Le Rouge in Grand Junction. He was recruited to Utah as Seafood Director, and to run several cooking schools for Harmons. In Park City, he was the Executive Chef of both Ruth's Chris Steakhouse and Main and Sky. He has extensive experience handling large catered events, media appearances, purchasing, training, and growing revenue. Chef Evan has won numerous awards and recognitions for his restaurants, including Forbes Four Stars, and was trained at the Scottsdale Culinary Institute.

Chef Brian Woolley Chef Bryan Woolley is an American celebrity chef and television personality. Chef Bryan appears on a daily cooking segment on the Salt Lake City CBS affiliate KUTV Channel 2 at noon and hosts a weekly 30-minute cooking show, "Cooking with Chef Bryan" also on KUTV channel 2 and KMYU, digital channel 2.2. Chef Bryan is also the national spokesperson for Green Giant International's potato and onion division, Potandon Produce, and reaches millions of people.

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. His pastry production at Cafe Normandie in Holladay led to the role as Pastry Chef of Boulevard Restaurant.

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 staged 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 over 50 countries around the world to see their markets, taste new ingredients, and take cooking classes.

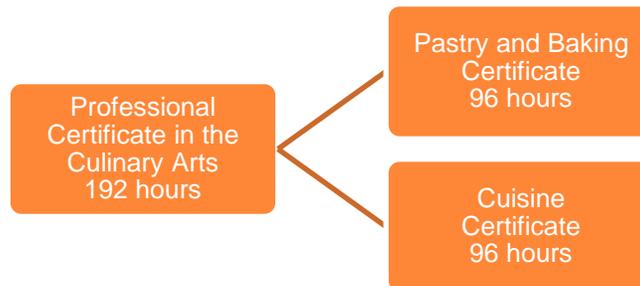
Director of Operations and Human Resources **Sterling West** recently retired from 20 years serving our country in the US Armed Services – Army. He was a Certified Instructor for the US Army, where he planned, designed, and delivered training to over 500 senior Army leaders in Battle Staff operations. He delivered both technical and tactical instruction on missions, providing students with an in-depth understanding of mission command, operations, cyber defense, and information operations. He served as a role model and instructor to over 1,000 students, and 40 staff members. He ensured required resources were available, enforced the training schedules, conducted leadership assessments, and counseled and assisted in improving student performance by identifying strengths, weaknesses, and actions that could be taken for improvement. He ensured trainings were conducted in accordance with course standards, and ensured quality. He continuously evaluated course effectiveness, and prepared daily for instruction and risk management. Sterling was commended as top instructor for training methods and knowledge of material. He improved the syllabus and core curriculum, and was selected to instruct a course above his grade due to his knowledge and expertise in leadership and strategic planning. In the US Army, Sterling also served as a Senior Human Resources Manager, responsible for planning and managing all HR competencies, and supervising 30 employees. He managed operations that assisted more than 8,000 current and retired customers a year, and supervised HR activities for over 7,000 deploying and returning soldiers. Sterling completed two overseas deployments, and retired in 2019 with the rank of Sergeant First Class. In 2019, Sterling graduated from Park City Culinary Institute using his GI Bill® benefits.

Programs

On the culinary side, students choose between three intensive, hands-on programs with Master Chefs.

- Our Signature program includes 192 hours in the fundamental techniques of cooking and baking leading to a **Professional Certificate in the Culinary Arts**
- For students just interested in baking, we offer a **Pastry and Baking Certificate** with 96 hours of instruction and hands-on practice with doughs, custards, creams, breads, chocolate, cake decor, and pastries
- For those wanting to focus on savory cooking without baking, the **Cuisine Certificate** is earned after 96 hours of instruction and hands-on practice with meat, poultry and seafood, fresh-made pasta sauces, hors d'oeuvres, potatoes, 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.



We recently added a **Craft Mixology and Mocktails Certificate** for people interested in the bartending industry, and learning how to make cocktails and mocktails like a professional.



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 Decor <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"> - Molded Chocolates, Truffle Ganache, Fruit and Nut Rochers
Basic Introduction to Shellfish	French Macarons
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

“SLC Foodie”



“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 Courses C1 and C2. The Pastry and Baking Certificate is awarded after successfully completing Courses P1 and P2. The Professional Certificate is awarded after successfully completing all four courses.

Students save money by completing both the Cuisine Certificate and the Pastry & Baking Certificate at the same time, but also have the option of completing the second Certificate at a later date. After completing both short Certificates, a total of 192 hours, students are eligible for a Professional Certificate in the Culinary Arts.

The program is constructed as follows:

Course C1: Culinary Fundamentals (48 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 C2: Basic Introduction to Seafood and Shellfish, Grains and Produce (48 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

Minimal lecture time, so students can be practicing **hands-on** as much as possible



Small classes so that Chefs can give Students personalized attention and guidance

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

– Rachel Gilbert, 2014 Graduate, Business Owner



Course P1: 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 P2: Contemporary Desserts (56 hours)

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

- Frozen Desserts & Plated Desserts
- Souffles
Flourless and flour-based
Orange, gruyère and other flavors
- Cakes and Cake Decor
Traditional, flourless and gluten free variations
Glazing with chocolate, and mirror glaze
- Sugar
Pralines, peanut brittle and almond toffee
- Chocolate (limited based on season)
Molded chocolates, ganache, rochers
Chocolate decor
- French Macarons





“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

The Craft Mixology and Cocktails Certificate consists of Course M1. Non-drinkers 21 and over are welcome, as the class covers both Craft Cocktails and Mocktails.

Course M1: Craft Mixology and Mocktails (30 hours)

- Bar equipment and tools
- What glasses work best for each cocktail
- Vocabulary
- Bar set up and break down
- How liquors are fermented and distilled, from vodka through gin and bourbon
- Exploration of 5 most popular liquors
- Mastery of the top cocktails (and mocktails)
- International cocktails (and mocktails)
- How to substitute liquors to make Mocktails with similar flavors
- Build familiarity with local and international brands, including how each product is produced, the history of that particular label, and the properties that give its flavor
- Palate development
- How to make bitters, **make and take home 5 bitters**
- How to make simple syrups, **make and take home 3 simple syrups**
- How to make tinctures, **make and take home 5 tinctures**
- How to make Bourbon cherries, **make and take home Bourbon cherries**
- Speed and how to make multiple drinks at the same time
- How to dazzle your guests with acrobatic flair with a calibrator
- Temperatures
- DABC laws and how to navigate them
- How to reduce and manage your liquor liability
- Decorating and garnishing, both local and international
- The business side of bar operations and how to increase tips

PROFESSIONAL CERTIFICATE IN THE CULINARY ARTS

Academic Calendar

Students choose between three (3) culinary Certificates. Those pursuing a *Cuisine Certificate* can choose between classes in the mornings, afternoons, or nights. Those pursuing a *Pastry & Baking Certificate* also have the convenient choice between mornings, afternoons or nights. The *Professional Certificate in the Culinary Arts* combines both of the shorter programs. This means that students can begin with Pastry & Baking, and then pursue the Cuisine semester. Or they can begin with Cuisine, and then pursue the Pastry & Baking semester. An accelerated option is also available: Pursue both *Cuisine* and *Pastry & Baking* at the same time to complete the curriculum in just 6 weeks!

We also recently launched a *Craft Mixology and Mocktails Certificate* which is offered at night.

Program are several times a year. Major holidays are observed, and those hours are made up at other times during the session.



Upcoming Programs

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

Professional Certificate in the Culinary Arts

Tuition and Fees \$9,537, 192 hours

MORNING CLASSES (12 weeks)			
Monday – Thursday, 9am – 1pm			
Start	Finish	No Class	Add. Class
1/13/2020	4/2/2020	–	–
2/24/2020	5/14/2020	–	–
4/6/2020	6/25/2020	May 25	May 29
5/18/2020	8/6/2020	May 25	May 29
6/29/2020	9/17/2020	Sep 7	Sep 11
8/10/2020	10/29/2020	Sep 7	Sep 11
9/21/2020	12/15/2020	Nov 11 & 26	–

AFTERNOON CLASSES (12 weeks)			
Monday – Thursday, 1:30pm – 5:30pm			
Start	Finish	No Class	Add. Class
1/13/2020	4/2/2020	–	–
2/24/2020	5/14/2020	–	–
4/6/2020	6/25/2020	May 25	May 29
5/18/2020	8/6/2020	May 25	May 29
6/29/2020	9/17/2020	Sep 7	Sep 11
8/10/2020	10/29/2020	Sep 7	Sep 11
9/21/2020	12/15/2020	Nov 11 & 26	–

ACCELERATED CLASSES (6 weeks)			
Monday – Thursday, 9am – 5:30pm			
Start	Finish	No Class	Add. Class
1/13/2020	2/20/2020	–	–
2/24/2020	4/2/2020	–	–
4/6/2020	5/14/2020	–	–
5/18/2020	6/25/2020	May 25	May 29
6/29/2020	8/6/2020	–	–
8/10/2020	9/17/2020	Sep 7	Sep 11
9/21/2020	10/29/2020	–	–
11/2/2020	12/15/2020	Nov 11 & 26	–

EVENING CLASSES (16 weeks)			
Monday – Wednesday, 6pm – 10pm			
Start	Finish	No Class	Add. Class
1/13/2020	4/29/2020	–	–
3/9/2020	6/24/2020	May 25	May 29
5/4/2020	8/19/2020	May 25	May 29
6/29/2020	10/14/2020	Sep 7	Sep 10
8/24/2020	12/10/2020	Sep 7, Nov 11	Sep 10, Dec 10

Cuisine Certificate

Tuition and Fees \$5,952, 96 hours

MORNING CLASSES (6 weeks)			
Monday – Thursday, 9am – 1pm			
Start	Finish	No Class	Add. Class
1/13/2020	2/20/2020	–	–
4/6/2020	5/14/2020	–	–
6/29/2020	8/6/2020	–	–
9/21/2020	10/29/2020	–	–

AFTERNOON CLASSES (6 weeks)			
Monday – Thursday, 1:30pm – 5:30pm			
Start	Finish	No Class	Add. Class
2/24/2020	4/2/2020	–	–
5/18/2020	6/25/2020	May 25	May 29
8/10/2020	9/17/2020	Sep 7	Sep 11
11/2/2020	12/15/2020	Nov 11 & 26	–

MON-WED EVENING CLASSES (8 weeks)			
Monday – Wednesday, 6pm – 10pm			
Start	Finish	No Class	Add. Class
1/13/2020	3/4/2020	–	–
5/4/2020	6/24/2020	May 25	May 29
8/24/2020	10/14/2020	Sep 7	Sep 10

Pastry & Baking Certificate

Tuition and Fees \$5,052, 96 hours

MORNING CLASSES (6 weeks)

Monday – Thursday, 9am – 1pm

Start	Finish	No Class	Add. Class
2/24/2020	4/2/2020	–	–
5/18/2020	6/25/2020	May 25	May 29
8/10/2020	9/17/2020	Sep 7	Sep 11
11/2/2020	12/15/2020	Nov 11 & 26	–

AFTERNOON CLASSES (6 weeks)

Monday – Thursday, 1:30pm – 5:30pm

Start	Finish	No Class	Add. Class
1/13/2020	2/20/2020	–	–
4/6/2020	5/14/2020	–	–
6/29/2020	8/6/2020	–	–
9/21/2020	10/29/2020	–	–

EVENING CLASSES (8 weeks)

Monday – Wednesday, 6pm – 10pm

Start	Finish	No Class	Add. Class
3/9/2020	4/29/2020	–	–
6/29/2020	8/19/2020	–	–
10/19/2020	12/10/2020	Nov 11	Dec 10

Craft Mixology and Mocktails Certificate

Tuition and Fees \$5,052, 96 hours

Monday & Wednesday 6pm-9pm	
Start	Finish
9/28/2020	10/28/2020

Please refer to our website for the most current dates

<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 non-skid Chef Shoes with a reinforced toe, to help 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, 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 chocolate. 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, Tony Caputo's, Fog River Seafood, Tona Sushi, Nicholas and Copper Canyon Distributors, The Bagel Project, Amour Spreads, Chocolate Conspiracy, Gourmandise Bakery, new restaurants that are opening, and many more. 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
- Urban apartments in vibrant 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

Certificates are awarded to students completing the grade 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 192 hours for the Professional Certificate in the Culinary Arts. The Pastry and Baking Certificate is 96 hours, and the Cuisine Certificate is 96 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 can be found at many restaurants in Utah and around the country, having been offered opportunities at The Copper Onion, Grand America, Log Haven, HSL, la Caille, The St. Regis, Gourmandise, Whiskey Street, Deer Valley, High West, Cuisine Unlimited, Ruth's Chris Steakhouse, and other notable restaurants, bakeries and hotels. Raises have been as high as 17% or more after training. Some students in unique situations have been promoted to Sous Chef within their first year after graduating; and several at the Sous Chef level have used the Certification to be promoted to Executive Chef. Employers that promoted Sous Chefs to Executive Chef after our training include Gourmandise and The Five Alls, among others. Several graduates have been placed as Lead Sushi Chef, including at Sushi Blue in Park City. Many business owners either attend themselves, or send their employees for our training (including Harmons, Gourmandise, Hyatt Lodgeworks, Waffle Luv, Shoyu, and more.) Park City Culinary Institute does not guarantee job placement or wage and salary levels, nor do we offer formal placement services.



“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

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

Graduation at Park City Culinary Institute is a big celebration, where the students have an opportunity to show friends and family what they learned during the program. Students make a variety of sweet and savory small bites (a light dinner). Two free guests are included in tuition. We ask additional guests to make a small contribution towards food.

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.

The Certified Mixologist training requires that students be 21 or older to attend, and not have a DUI in the prior five years.

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@pcculinary.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. Students are notified of acceptance by phone, email and/or mail. Once accepted, your seat is not confirmed 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 – 192 hours

<i>Application fee</i> non-refundable	55
<i>Tuition</i> for 192 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>Sales Tax</i> of 7.75% on <i>Equipment and Uniform only</i>	62
<i>Total</i>	9,537

Pastry and Baking Certificate – 96 hours

<i>Application fee</i> non-refundable	55
<i>Tuition</i> for 96 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>Sales Tax</i> of 7.75% on <i>Equipment and Uniform only</i>	42
<i>Total</i>	5,052

Cuisine Certificate – 96 hours

<i>Application fee</i> non-refundable	55
<i>Tuition</i> for 96 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>Sales Tax</i> of 7.75% on <i>Equipment and Uniform only</i>	52
<i>Total</i>	5,952

Craft Mixology and Mocktails Certificate – 30 hours

<i>Application fee</i> non-refundable	30
<i>Tuition</i> for 30 hours of instruction, demonstrations and hands-on training	595
<i>Toolkit</i> designed for this program at a special student price for a shaker, strainer, paring knife, small cutting board, bar spoon, jigger, muddler, bar towel, gear bag and apron	175

Liquor for educational use	350
Sales Tax of 7.75% on Toolkit and Liquor only	41
Total	1,191

Once accepted, the following schedule of payments applies:

- Down payment of \$1,250, or total tuition and fees, 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
Late fees may be charged for payments received after this date

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

Funding your culinary education can seem intimidating, even if you know it will be a great investment in your future. Credit unions often provide the best rates. Student loans are also provided through Climb Credit Lending. Many students choose to finance their education through private funds, or a loan from family or friends. 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: When applying to a bank or credit union, 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 at banks other than Climb Credit. 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. If your bank can’t help you, Climb Credit may be a good alternative.

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. 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.

Procedure for serving students with a disability

Park City Culinary Institute does its best to reasonably accommodate students with disabilities. Students seeking accommodations must notify Admissions at (801) 413-2800 and, in some cases, complete formal paperwork

(provided by the school) informing the school of the disability for which accommodations are being requested. If applicants to the school notify administration of a disability for which accommodations are requested, the school will make a good-faith effort to provide reasonable accommodations.

Procedure for serving students with Limited English Proficiency

Park City Culinary Institute takes pride in having students attend from around the world. We do not discriminate on the basis of national origin. That said, students must have a working knowledge of English to attend our programs. For students who are not proficient in English, you can visit <https://www.esldirectory.com/esl-program-search/usa/utah/> for a list of English as a Second Language (ESL) programs in Utah.

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 \$300,000, 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.

This Page Applies to Veterans under the GI Bill® only

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.

Park City Culinary Institute complies with the requirements of 38 USC 3679(e), which include to

- Permit any covered individual to attend or participate in the course of education during the period beginning on the date on which the individual provides to the educational institution a certificate of eligibility for entitlement to educational assistance under chapter 31 or 33 (a "certificate of eligibility" can also include a "Statement of Benefits" obtained from the Department of Veterans Affairs' (VA) website – eBenefits, or a VAF 28-1905 form for chapter 31 authorization purposes) and ending on the earlier of the following dates:
 1. The date on which payment from VA is made to the institution.
 2. 90 days after the date the institution certified tuition and fees following the receipt of the certificate of eligibility.

Park City Culinary Institute will not impose any penalty, including the assessment of late fees, the denial of access to classes, libraries, or other institutional facilities, or the requirement that a covered individual borrow additional funds, on any covered individual because of the individual's inability to meet his or her financial obligations to the institution due to the delayed disbursement funding from VA under chapter 31 or 33.

Park City Culinary Institute may require a covered individual to:

1. Submit a certificate of eligibility for entitlement to educational assistance no later than the first day of a course of education.
2. Submit a written request to use such entitlement.
3. Provide additional information necessary to the proper certification of enrollment by the educational institution.
4. We may also require additional payment or impose a fee for the amount that is the difference between the amount of the student's financial obligation and the amount of the VA education benefit disbursement.

GI Bill® is a registered trademark of the U.S. Department of Veterans Affairs (VA). More information about education benefits offered by VA is available at the official U.S. government Web site at <http://www.benefits.va.gov/gibill>.

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 an average of over 15 years' experience, and nearly each Chef has managed and/or served as the Executive Chef of a notable restaurant or bakery.

Certificates: The Professional Certificate in Culinary Arts is 192 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 (96 hours) and the Cuisine Certificate (96 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. Students 21 and over can become a Certified Mixologist by completing the Craft Mixology and Mocktails Certificate, which provides 30 hours of instruction and hands-on practice. 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. Students attending the Craft Mixology Certificate must be age 21 or older. We will not accept students into our Certified Mixologist program with DUI's in the prior five years. 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.

Tuition and Fees: The full tuition and fees for each program are Professional Certificate in the Culinary Arts \$9,537 or Pastry and Baking Certificate \$5,052, or Cuisine Certificate \$5,952. The Mixology Certificate is \$1,191. A returned check fee of \$30 also applies.

Financial Assistance: Credit unions generally provide the best rates. For students who don't qualify for a traditional bank loan, Climb Credit provides student loans. We can accept tuition payments from the GI Bill®, and the Department of Workforce Services of UT & WY.

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-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, and any exceptions to provide full or partial refunds, or credits towards future courses, are at the complete discretion of Park City Culinary Institute. We also comply with 38 CFR 21.4255 for Veterans.

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Length of Programs: Programs vary from 5 to 16 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: 2019: 97% graduation/98% employment; 2018: 98% graduation/98% employment; 2017: 95% graduation/98% employment. Employment rates are based on students seeking employment. Park City Culinary Institute does not guarantee jobs, or wage and salary levels.