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*The Culinary School of Fort Worth
is
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ACCREDITING COUNCIL FOR CONTINUING EDUCATION & TRAINING

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Mission Statement

The Culinary School of Fort Worth exists to prepare students to exemplify a standard of excellence in their culinary community.

Welcome to The Culinary School of Fort Worth

Our program provides the essential chef skills and working knowledge to equip you for a wide range of exciting culinary careers. Personal Chef, Caterer, Restaurants, Hotels, Cruise Ships- the possibilities are endless.

The target student is anyone who:

- Is self-motivated
- Is passionate about culinary arts
- Has a high regard for excellence
- Wants to gain broad-based working knowledge of cooking
- Wants to secure a career in a professional kitchen with appropriate working knowledge & skills.
- Desires a career as a chef, caterer, food-related business owner or entry level cook
- Already works within the industry and is looking for additional culinary training

The Professional Culinary Program (PCP) emphasizes classic cooking techniques, repetition of skills and critical thinking cooking. The (PCP) program is designed to prepare individuals for a job in the food service industry. Graduates may find employment opportunities with restaurants, hotels, cruise ships, catering companies, as personal chefs, entry- level cooks and entry-level bakers. Students will learn basic savory fundamental techniques including classic knife cuts, major cooking methods, meat and seafood fabrication, stocks and sauces and plating. Students will also gain experience in different styles of service and areas of the kitchen such as buffet service, cook to order service, a la carte service and Garde Manger/cold kitchen preparations. Students will study pastry arts by learning the basic mixing methods and applying them to various pastry preparations such as breads, cakes, custards and other dessert components. Students will study principles of kitchen management, basic culinary math, mise en place and time management throughout the program with a focus on sanitation and sustainable practices. Students will also focus on healthy cooking and nutrient calculations that align with specific dietary restrictions.

History of The Culinary School of Fort Worth

The Culinary School of Fort Worth, founded by Bill and Judie Byrd in 1988, began as a hobbyist school focusing on educating home cooks. In 2006, the school received its first certificate of approval as a licensed career school by Texas Workforce Commission. National accreditation by ACCET, Accreditation Council for Continued Education & Training, was achieved in 2012. In 2014, ownership changed which resulted in additional investment that allowed a shift in focus from hobbyist to more professional training. As a result, in 2017 The Culinary School of Fort Worth's Professional Culinary Program became accredited by the Accrediting Commission of the American Culinary Federation Education Foundation. Then in 2018, the school was approved to participate in Federal Student Aid programs (Title IV, HEA).

Key Staff and Faculty

Name	Title	Subjects to be Taught	Degrees/Training
Weiser Resolution- CSFW, LP dba The Culinary School of Fort Worth-John Weiser, Scott Wade	Owner/Owner	None	
Scott Wade	President / Director of School	None	BBA, Baylor University
Danielle Rueter	Director of Compliance & Financial Aid	None	AA, Saint Petersburg College
Amy Jewell	Director of Admissions	None	BFA, University of North Texas
James Creange	Marketing Coordinator & Career Services	None	BS, Texas Christian University
Peter Ramos	Financial Aid Coordinator	None	MBA, University of Texas at Arlington
Brittney Hermeling	Administrative Assistant	None	AA, Minnesota W Community & Tech College
Ethan Starr	Program Director	Professional Culinary Program I, II, III, IV	10+ Years Culinary Experience
Mark Hitri	Chef Instructor	Professional Culinary Program I, II, III, IV	20+ Years Culinary & Baking Experience
Ched Pagtakhan	Culinary Operations Manager/Chef Instructor	Professional Culinary Program I, II, III, IV	AAS-Triton College 20+ Years Culinary Experience
Rosemary Pagtakhan	Chef Instructor	Professional Culinary Program I, II, III, IV	AAS, Culinary Arts
Denise Fullmer	Chef Instructor	Professional Culinary Program I, II, III, IV	AAS, Food Service Administration
Jason Avelson	Apprenticeship and HS Partnership Manager	Professional Culinary Program I, II, III, IV	BAS-Tarleton State University

Facilities and Equipment

The Culinary School of Fort Worth is conveniently located at 6550 Camp Bowie Boulevard in the Historic Camp Bowie District of Fort Worth. The School has 12,000 square feet of kitchen, lab, and event space, equipped with 12 gas ovens and cook tops, 8 convection ovens, 3 deep fryers, a griddle, steel prep tables, walk-in refrigerators and freezers, laminator, salamander/broiler, meat slicer, induction burner, and all the pots, pans and utensils to effectively learn the chef skills you need. Each class is limited to (20) students per instructor.

Certification and Professional Memberships

The Culinary School of Fort Worth is licensed as a post-secondary career-training center by the Texas Workforce Commission Career Schools and Colleges and is accredited by the Accrediting Council for Continuing Education and Training. The Culinary School of Fort Worth is a member of the Texas Chefs Association and American Culinary Federation national and local chapters.

Advisory Board

1. Richard Miller - Human Resources, The Mansion at Turtle Creek
2. Patrick Mitchell - Executive Chef/Culinary Advisor, Ben E. Keith
3. Ginger Blazek – Owner, Zen Zero Kitchen
4. Ched Pagtakhan – Owner, Just Encased
5. Russel Kirkpatrick - General Manager, Reata
6. Neri Gonzalez - CSFTW Graduate, 2020

Tuition and Fees

The Professional Culinary Program

The Professional Culinary Program (PCP) includes the following subjects: Professional Culinary Program I (PCP I), Professional Culinary Program II (PCP II), Professional Culinary Program III (PCP III) and Professional Culinary Program IV (PCP IV).

	Cost	Sales Tax	Total
Application Fee	\$100	\$0.00	\$100
Tuition	\$17,474.85	\$0.00	\$17,474.85
Uniform Fee	\$216.45	\$17.86	\$234.31
The uniform package includes (2) chef coats, (2) pairs of pants, (3) aprons, (2) neckerchiefs, (2) toques.			
Knife Roll	\$385.13	\$31.77	\$416.90
The knife roll will include a chef's knife, boning knife, paring knife, offset serrated knife, carving knife, peeler, scissors, Microplane, instant read thermometer, timer, honing steel, and carrying case.			
Pastry Kit	\$78.06	\$6.44	\$84.50
The pastry kit will include a heat resistant scraper, bench knife, pastry tips, wooden spoon, candy thermometer, measuring cups, and measuring spoons.			
Textbook: On Cooking 6 th Edition by Labensky and Martel ISBN 9780134441900	\$100.00	\$8.25	\$108.25
Textbook: Servsafe Manager. 7 th ed. (with answer sheet) National Restaurant Association ISBN 9780134812335	\$75.00	\$6.19	\$81.19
Program Total			\$18,500.00

All supplies must be purchased through The Culinary School of Fort Worth and are required in order to participate in all classes.

The following must be purchased by the student and are not included in the calculated tuition.

- Black Non-Slip Closed-Toed / Closed-Back Shoes
- Food Handlers Certification

Recipes for each class will be accessible on the online student portal. All students are responsible for printing recipes prior to the start of class.

Cost of Attendance

	<u>Tuition</u>	<u>Books/Supplies</u>	<u>Reg. Fee</u>	<u>Other</u>	<u>Loan Fees</u>	<u>Room and Board</u>	<u>Personal</u>	<u>Transportation</u>	<u>Total</u>
Dependent (living with parents)	\$17,475	\$925	\$100	\$0	\$101	\$4,014	\$2,376	\$1,530	\$26,521
Dependent (living on own)	\$17,475	\$925	\$100	\$0	\$101	\$7,938	\$2,376	\$1,530	\$30,445
Independent	\$17,475	\$925	\$100	\$0	\$101	\$7,938	\$2,376	\$1,530	\$30,445

Scholarship and Financial Aid

Various institutional and outside scholarships are offered throughout the year. Scholarship and Financial Aid information regarding availability, eligibility requirements, and application process is available through the Financial Department. The CSFTW also has a Culinary Financing Plan (CFP).

Additionally, the government makes funds available for use for education of qualified individuals including:

- GI Bill® – Veteran’s Assistance through the Veteran’s Administration
- Texas Workforce Solutions
- Federal Student Aid-PELL Grant, Direct Loans (OPEID 04276400)

Delinquent Accounts

All tuition and fees must be paid prior to the start of each semester unless the student is on an approved payment plan. If a student’s account is not current, he/she may not be permitted to attend classes until the account is current. The student will be counted absent for the classes that they miss while their account is past due and as such will possibly be required to re-pay and re-take the course if they do not meet the minimum requirements to pass the course.

School Calendar

Enrollment Periods

Winter	January
Spring	April
Summer	June
Fall	September

Observed Holidays and Breaks

New Year's Day
Martin Luther King Day
Spring Break
Good Friday
Memorial Day
Independence Day
Labor Day
Thanksgiving Week
Christmas Week

Term Dates

The Professional Culinary Program (PCP)

A new cohort begins when the previous cohort begins externship, typically every 4-5 months

Hours of Operation

The School offices are open Monday – Friday from 9:00am - 5:00 pm. During these times, you may make an appointment to enroll at The School, tour the facilities, meet with our faculty and staff, purchase supplies, or ask any general questions. When classes are not in session, office hours may be limited.

Class Schedules

The Professional Culinary Program (PCP)

Each semester* consists of approximately (35) classes which are (5) hours per day in conjunction with an on-site internship of (6) hours per semester in PCP I, II and III and (7) hours in PCP IV, as well as an off-site externship of (210) hours given in Professional Culinary Program IV (PCP IV). Each semester is contingent on minimum enrollment and may be postponed or discontinued at the discretion of the school. Refunds will be issued according to the school's cancellation and refund policy. Class days and times are subject to change. In the event of unforeseen temporary school closure or canceled class, dates of Observed Holidays and Breaks may be used for rescheduling class. Such occurrences and rescheduling will be communicated to students via Orbund.

Each (5) hour class begins with lecture. Kitchen lab time begins directly after lecture. During kitchen lab time, students will be assigned to lab tables and will work together to prepare and present dishes relevant to the daily class topic. These dishes will be critiqued on presentation, technique, accuracy, etc. Students will be responsible for their own cleaning and dishes.

Admission and Enrollment Policies

See Current Consumer Information Catalog for Full Admissions Policy

Admission Requirements

Individuals applying for the program are required to:

1. Be at least 17 years of age (Parent or Legal Guardian signature and presence at enrollment appointment required for individuals under the age of 18 at the time of enrollment)
2. Present proof of (high school diploma or GED certificate or higher education).
3. **A (1) Page Essay** stating why you would like to attend The Culinary School of Fort Worth, your expectations of this program, as well as what you hope to accomplish upon graduation
4. **(2) Letters of Recommendation** stating why you would be a positive addition to the student body at The Culinary School of Fort Worth.
5. Food Handler Certificate
6. \$100 Application Fee

Individuals registering for the Servsafe Seminar are required to:

1. Be at least 18 years of age
2. Be employed or have interest in a career in the food service industry

Admissions Procedure

Students are encouraged to attend an information session prior to applying for admission. Please call the school for upcoming sessions. Information sessions include information about the school and curriculum, expectations, tour, and provide an opportunity to learn about the school and ask questions. Parents and/or significant others are encouraged to attend. Students should register and apply for admission early to ensure class availability.

Special Needs

Any student with a documented need for special accommodations should notify the Admissions Office during the application process. The Culinary School of Fort Worth complies with the Americans with Disabilities Act, Section 504 of the Rehabilitation Act, and state and local requirements regarding students with disabilities. In compliance with federal and state regulations, reasonable accommodation or services are provided to qualified students with disabilities.

A request for accommodation or services is deemed reasonable if the request:

- Is based on documented individual needs.
- Does not compromise essential requirements of a course or program.
- Does not impose a financial or administrative burden on The Culinary School of Fort Worth beyond that which is deemed reasonable and customary.
- Is within the scope of The Culinary School of Fort Worth's control.

Non-Discrimination Policy

The Culinary School of Fort Worth does not discriminate on the basis of race, religion, national origin, age, sex, sexual preference, or disability in the admissions process. In the case of mental or physical disability, each application is assessed on a case-by-case basis, taking into account the demanding physical and mental nature of cooking.

Registration

There is a non-refundable \$100 application and registration fee.

Culinary Financing Plan

Late fees will be defined within the terms of the Texas Retail Installment Contract. The late fees will follow the Texas state law guidelines for consumer loans.

Potential Externship Requirements

Some of our externship partners may require drug screening and/or background check as part of their application process.

Transfer of Credit Policy (clock hours)

Subjects including Basic Culinary Skills and/or Basic Pastry Skills with a grade of B or better earned at other accredited institutions may be transferred to The Culinary School of Fort Worth based on the comparability of the nature, content, and number of hours earned to that offered by The Culinary School of Fort Worth. No more than 50% of the required program may be transferred and the hours being transferred must have been earned within the past five (5) years. Students wishing to obtain transfer of credit should have an official transcript, catalog or course description, and syllabus sent by the accredited institution to The Culinary School of Fort Worth at least 4 weeks prior to the desired start date. The School Director, Director of Education and Director of Compliance will review the documentation to determine if the credits will transfer. If the transfer is accepted, the program fees will be adjusted according to the subjects being accepted.

Students who have graduated from a secondary institution or have a GED and hold a ProStart National Certificate of Achievement may be eligible for advanced credit of Externship in the Professional Culinary Program. To receive such credit, students must meet all admission requirements for the Professional Culinary Program. If accepted, tuition and fees will be adjusted accordingly.

If a student wishes to appeal the decision, they will submit, in writing, a letter justifying the appeal. The Culinary School of Fort Worth will appoint a staff member without bias to review the documentation and submit an opinion.

The Culinary School of Fort Worth cannot guarantee transferability to other institutions of successfully completed subjects taken at The Culinary School of Fort Worth. Assistance will be provided to students requesting a transfer of course credit to other institutions, including, but not limited to, providing guidance or counseling and providing an official transcript, syllabi, or course outline. Request must be submitted in writing and in a timely manner. All hours attempted count towards the Quantitative Maximum Time Frame requirement. (125% for Title IV and 150% Academic)

Transfer Hours

Please refer to the Transfer of Credit Policy.

Students wishing to obtain transfer of credit should have an official transcript, catalog or course description, and syllabus sent by the accredited institution to The Culinary School of Fort Worth at least 4 weeks prior to the desired start date. The School Director, Director of Education and Director of Compliance will review the documentation to determine if the credits will transfer. If the transfer is accepted, the program fees will be adjusted according to the subjects being accepted. Accepted transfer of credits count as both attempted and completed hours for pace of completion purposes.

Methods of Payment

Unless otherwise approved by the Director of School in writing, tuition is paid either per semester prior to the start of the semester or per month for each course in which a student is enrolled. ACH AutoPay is required for all cash payment plans of tuition and fees. Check and/or credit cards are accepted for additional supply purchases. **If a student's account is PAST DUE, they may be ineligible to continue in the program.**

Cancellation Policy

A full refund will be made to any student who cancels the enrollment contract within 72 hours (until midnight of the third day excluding Saturdays, Sundays and legal holidays) after the enrollment contract is signed. A full refund will also be made to any student who cancels enrollment within the student's first three scheduled class days, except that the school may retain not more than \$100 in any administrative fees charged, as well as items of extra expense that are necessary for the portion of the program attended and stated separately on the enrollment agreement. A full refund will be made to any enrolled applicant rejected by the school or cancellation of program by the school.

Refund Policy

1. Refund computations will be based on scheduled course time* of class attendance through the last date of attendance. Leaves of absence, suspensions and school holidays (except those occurring during externship) will not be counted as part of the scheduled class attendance.
2. The effective date of termination for refund purposes will be the earliest of the following:
 - a) The last day of attendance, if the student is terminated by the school;
 - b) The date of receipt of written notice from the student; or
 - c) (10) school days following the last date of attendance.
3. If tuition and fees are collected in advance of entrance, and if after expiration of the (72) hour cancellation privilege the student does not enter school, not more than \$100 in any administrative fees charged shall be retained by the school for the entire residence program or synchronous distance education course.
4. If a student enters a residence or synchronous distance education program and withdraws or is otherwise terminated after the cancellation period, the school or college may retain not more than \$100 in any administrative fees charged for the entire program. The minimum refund of the remaining tuition and fees will be the pro rata portion of tuition, fees, and other charges that the number of hours remaining in the portion of the course or program for which the student has been charged after the effective date of termination bears to the total number of hours in the portion of the course or program for which the student has been charged, except that a student may not collect a refund if the student has completed 75 percent or more of the total number of hours in the portion of the program for which the student has been charged on the effective date of termination.
5. Refunds for items of extra expense to the student, such as books, tools, or other supplies are to be handled separately from refund of tuition and other academic fees. The student will not be required to purchase instructional supplies, books and tools until such time as these materials are required. Once these materials are purchased, no refund will be made. For full refunds, the school can withhold costs for these types of items from the refund as long as they were necessary for the portion of the program attended and separately stated in the enrollment agreement. Any such items not required for the portion of the program attended must be included in the refund.
6. A student who withdraws for a reason unrelated to the student's academic status after the 75 percent completion mark and requests a grade at the time of withdrawal shall be given a grade of "incomplete" and permitted to re-enroll in the course or program during the 12-month period following the date the student withdrew without payment of additional tuition for that portion of the course or program.

1Refund worksheets will be processed based on portions. Each semester is equal to one portion. More simply, the refund is based on the precise number of course time hours the student has paid for, but not yet used, at the point of termination, up to the 75% completion mark, after which no refund is due. Form PS-1040R provides the precise calculation.

7. A full refund of all tuition and fees is due and refundable in each of the following cases:
- An enrollee is not accepted by the school;
 - If the course of instruction is discontinued by the school and this prevents the student from completing the course; or
 - If the student's enrollment was procured as a result of any misrepresentation in advertising, promotional materials of the school, or representations by the owner or representatives of the school.

A full or partial refund may also be due in other circumstances of program deficiencies or violations of requirements for career schools and colleges.

8. REFUND POLICY FOR STUDENTS CALLED TO ACTIVE MILITARY SERVICE.

A student of the school or college who withdraws from the school or college as a result of the student being called to active duty in a military service of the United States or the Texas National Guard may elect one of the following options for each program in which the student is enrolled:

- If tuition and fees are collected in advance of the withdrawal, a pro rata refund of any tuition, fees, or other charges paid by the student for the program and a cancellation of any unpaid tuition, fees, or other charges owed by the student for the portion of the program the student does not complete following withdrawal;
 - A grade of incomplete with the designation "withdrawn-military" for the courses in the program, other than courses for which the student has previously received a grade on the student's transcript, and the right to re-enroll in the program, or a substantially equivalent program if that program is no longer available, not later than the first anniversary of the date the student is discharged from active military duty without payment of additional tuition, fees, or other charges for the program other than any previously unpaid balance of the original tuition, fees, and charges for books for the program; or
 - The assignment of an appropriate final grade or credit for the courses in the program, but only if the instructor or instructors of the program determine that the student has:
 - satisfactorily completed at least 90 percent of the required coursework for the program; and
 - demonstrated sufficient mastery of the program material to receive credit for completing the program.
9. The payment of refunds will be totally completed such that the refund instrument has been negotiated or credited into the proper account(s), within 45 days after the effective date of termination.

The Professional Culinary Program

Subject #	Subject Title	Clock Hours
		Lec/Lab/Ext/Total
PCP I	Professional Culinary Program I	37/138/6/181
PCP II	Professional Culinary Program II	34/141/6/181
PCP III	Professional Culinary Program III	29/146/6/181
PCP IV	Professional Culinary Program IV	39/101/217/357
	Total Hours	139/526/235/900

The time required to complete this program is approximately (35) weeks with (5) hours of instruction (5) days per week for a total of (133) classes. (235) of the scheduled hours during the program will consist of internship where students can gain catering/event-planning experience and kitchen management, as well as an externship where students will be placed off site in a professional setting. Approximately (7) weeks is required to complete each semester with the exception of Professional Culinary Program IV which will take (14) weeks. There may be vacation days scheduled in which holidays fall within the semester. Holidays that occur during designated externship days are not excluded from the syllabi.

The Professional Culinary Program (PCP) certificate from The Culinary School of Fort Worth is awarded to students who have satisfactorily completed all four subjects; PCP I, PCP II, PCP III and PCP IV.

Topic Descriptions

PCP I- Professional Culinary Program I

Intro to Food Service:

Students will explore an introduction to the food service industry, history, career paths and job outlook. The introduction will focus on sustainability, sanitation and working efficiently in the kitchen.

Sanitation and Safety:

Students will gain exposure to the proper use and functionality of common kitchen equipment and small wares. Sanitation procedures will be practiced daily with special attention to heating and cooling temperatures, proper storage of product and cross contamination prevention.

Business and Math Skills

Students will explore the history and organization of a kitchen brigade as well as recipe reading and writing and controlling waste as a means to increase profitability in the restaurant setting. Students will understand how to scale recipes and calculate food waste percentages. Students will identify the proper tools to measure ingredients in addition to practicing proper mise en place for any given procedure.

Food Preparation

Students will understand how to properly use knives and cutting equipment to produce the classic knife cuts. Students will practice the major cooking techniques using moist and dry heat preparations for proteins, starches and vegetables. Students will also create white and brown stocks and other common mise en place items for food prep.

Nutrition

Students will explore healthy cooking techniques to prepare vegetable and fruit dishes as well as composed and tossed salads. The introduction will focus on identifying macronutrients, using cooking techniques that increase nutrient retention and understanding the principles of a balanced diet.

Environmental Sustainability

Students will take a field trip to explore the importance of increasing environmental sustainability in all aspects of food prep

(Lec 37 Cl Hrs / Lab 138 / Int 6 Cl Hrs) [Prerequisites: None]

PCP II- Professional Culinary Program II

Food Preparation

Students will explore animal fabrication methods on poultry, beef, pork and seafood as well as appropriate cooking methods for each cut of meat. Students will practice egg cookery methods and make fresh pasta as part of their food preparation skills during second semester.

Beverage Management

Students will take a field trip to explore various brewing methods for teas and coffees. They will also identify principles of pairing teas and coffees with food items on a menu.

Nutrition

Students will understand how to calculate macro and micronutrient content in a recipe. They will also explore the top 8 food allergens and various dietary restrictions such as vegan and vegetarianism and understand how to create healthy recipes given set dietary restrictions.

(Lec 34 Cl Hrs / Lab 141/ Int 6 Cl Hrs) [Prerequisites: PCP I]

PCP III- Professional Culinary Program III

Basic Baking

Students will understand and be able to perform mixing methods in pastry preparations such as creaming, kneading, whipping as well as fundamental techniques like piping batters and shaping doughs. Students will practice their techniques on various pastry preparations such as cookies, pies and tarts, breads, cakes and frozen desserts.

Dining Room Service

Students will gain exposure to creating plated desserts and setting dessert displays for guests. They will practice their dining room service skills during the Plated Dessert Event in the third semester.

(Lec 29 Cl Hrs / Lab 146/ Int 6 Cl Hrs) [Prerequisites: PCP I, PCP II]

PCP IV- Professional Culinary Program IV

Intro to Food Service

Students will gain exposure to various types of service such as buffet, a la carte and cook to order food. They will understand the mise en place and brigade organization systems in place to create a smooth event.

Sanitation and Safety

Students will take the 8-hour course required to test for the ServSafe Manager exam which will allow them to lead staff and oversee food delivery and prep in a restaurant setting.

Business and Math Skills

Career Development class in fourth semester will prepare students for the upcoming Externship interview by equipping them with resume building and interviewing skills that they can use in their career as a chef.

Food Preparation

Students will understand how to properly prep for an event by par cooking foods, properly cooling, storing and reheating foods for service. Students will explore styles of plated entrees and create their own plated dishes for service.

Garde Manger

Students will practice preserving foods through various methods such as pickling, curing, dehydrating etc. as well as creating cheese and charcuterie boards with their product.

Beverage Management

Students will gain exposure to tasting and pairing wines with food during their field trip in the fourth semester.

Basic Baking

Students will review their pastry techniques learned in the third semester for evaluation during the fourth semester pastry final.

Purchasing and Receiving

During Ordering and Costing class in the fourth semester, students will explore various kitchen management systems, understand how to efficiently order, receive and store shipments of food from a wholesaler, and how seasonality affects pricing and drives menu creation.

Dining Room Service

Students will get a chance to practice various styles of dining room service during the fourth semester with their Buffet Event and Line Cooking Event that they will put on for their friends and family. Students will get a chance to work in front and back of house to understand responsibilities of each station.

Menu Planning

Students will practice menu planning, proper ordering and costing of ingredients as well as menu pricing during the fourth semester.

Supervisory Management

Students will explore restaurant management principles as they explore the various stations in the food service operations they will work at during their Externship.

(Lec 39 Cl Hrs /Lab 101 Cl Hrs/210 Externship/7 Int Hrs) [Prerequisites: PCP I, PCP II, PCP III]

Class Structure

The Professional Culinary Program (PCP):

- Lecture and hands-on learning
- Preparatory homework as assigned
- Classes meet (5) days per week for (5) hours each class
- The schedules and times depend on enrollment. Review www.csftw.edu for details.
- Class sizes are no larger than (20) students which allows a 20:1 ratio of students to instructor for lecture and lab
- All instructors are professionally trained in the culinary arts.
- PCP I, PCP II, PCP III are each (7) weeks (excluding any holidays that fall within the time frame) and PCP IV is (14) weeks (excluding any holidays that fall within the time frame, except those that fall during externship). Each class/course is considered a semester.
- Grading Periods: Grades will be evaluated per block of study and final grade issued at the end of each semester
- Throughout the program, each student will complete (25) total hours of an event internship. After completing the first three semesters of the program (PCP I, PCP II and PCP III), each student will take part in externship for (8.4) weeks during the fourth semester: PCP IV

Grading and Weighing System

The school uses a 0-100% grading system to grade assignments, midterm, written final exam, and final practicum. Grades will be weighted in the following categories:

PCP I-III: Evaluations (50%), Class/Assignments (15%), Final Cooking Exam (20%), Final Written Exam (15%)

PCP IV: Evaluations (20%), Class/Assignments (5%), Externship (40%), Final Cooking Exam (20%), Final Written Exam (15%)

Grade	Percentage	GPA
A	90-100	4.00
B	80-89	3.00
C	70-79	2.00
F	0-69	0.00

Students in the (PCP) program are evaluated on their performance on a weekly basis. Skills and competencies are broken down into a system of blocks that build upon each other and are designed to create a sense of repetition and efficacy in the student performance throughout the program. Students are evaluated mid-week as they complete their in-class assignment pertaining to the topic of the block. The in-class assignment will be a completion grade in the form of a quiz, paper or other assignment that will be turned in on the last day (the evaluation day) of each block for grading. On the last day of every block, the student will be evaluated on their technical ability to perform the skill taught during that block. Lab evaluation grades will be determined using the PCP Grading Rubric. Students will be appraised of their performance at the end of each of the four semesters with a written and practical examination. Written exams are recorded as a percentage out of 100% and Final Practical labs will be graded using the PCP Grading Rubric. Students will be required to obtain 25 internship hours over the four semesters of the program as part of their hands-on training. During fourth semester, students will undergo an 8.4-week Externship where they will work with a mentor chef in a food service setting to gain more practical culinary experience. Students are evaluated on their completion of the required 210 Externship hours based on their timecard submissions and the Externship evaluation rubric that is filled out by his or her mentor Chef at their Externship location and then reviewed by the Chef Instructors at the Culinary School of Fort Worth.

School Policies

Satisfactory Academic Progress Policy (SAP)

The satisfactory academic progress (SAP) policy applies to all students enrolled in an ACCREDITING AGENCY and STATE AGENCY approved program whether receiving Federal Title IV, HEA funds or not. The Professional Culinary Program (900 clock hours and 35 weeks) is the only course that is currently eligible for Title IV, HEA funding.

All students entering The Culinary School of Fort Worth must make satisfactory academic progress (SAP) toward their program completion. Satisfactory academic progress is measured both qualitatively and quantitatively. These measurements include cumulative results during all periods of the student's education. All students will have full access to their grades and assignments on Orbund, the online course management program which is located at www.server16.orbund.com. Students will be given a username and password to access their courses. Any discrepancies or questions about grades should be made in writing or by email to info@csftw.edu.



Attendance

Late arrivals may enter school until 20 minutes after class/scheduled shift begins. Students who are more than 20 minutes late will not be allowed to attend class and will be marked absent for the day. Students that arrive 1 to 19 minutes late will be allowed to attend class but may need to either forego break times or stay late to account for the missed time in order to obtain the required clock hours.

Attendance will be recorded every single class day. It is the chef instructor’s responsibility to mark each student on the attendance sheet as present or absent. The attendance information will be updated in the school’s online portal on a daily basis. This will tally the student’s attendance percentage into one final percentage for each semester. Students must attend a minimum of **90%** of the hours in each semester. The student is responsible for any class materials missed while absent.

During semesters I, II, and III, a student may miss a total of 3 class days and may be terminated on the 4th missed class day as an unofficial withdrawal. During semester IV, a student may miss a total of 4 class days and may be terminated on the 5th missed class day as an unofficial withdrawal. In addition, failure to turn in on time the internship assignment for each semester (I, II, III, and IV) may lead to termination.

Semester	Allowed Absences Per Semester	Required Homework Assignments/Intern hours Per Semester
I, II, and III	3 class days (15 clock hours)	1 (6 clock hours)
IV	4 class days (20 clock hours)	1 (7 clock hours)

Excused Absence Policy

Excused absences are clock hours that were actually scheduled, were missed, and do not have to be made up for a student to receive the certificate for the program. For Financial Student Aid purposes, no more than 10% of the scheduled clock-hours in a payment period may be considered excused absences. For the Professional Culinary Program, as long as 900 clock hours have elapsed, a student may graduate having completed 810 clock hours.

Early Dismissal

Students are required to complete a minimum of one objective to be counted as present for that day. Students that do not complete any objectives will be counted as absent. All students are required to stay until the kitchen is cleaned and class has been dismissed. If a student needs to leave early, it must be discussed with the chef instructor prior to the beginning of class that day. If a student leaves class early, without prior arrangement with their chef instructor, they will be subject to possible disciplinary action.

**Quantitative Requirements = Maximum Time Frame:
For Title IV, HEA Funding Purposes**

The maximum time frame in which a student can complete their program is equal to 1.1 times the published length of the course.

Example for Professional Culinary Program would be 900 + 90 clock hours = 990 scheduled hours.

COURSE

Professional Culinary Program: 900 clock hours

MAXIMUM TIME ALLOWED

Scheduled Hours

Weeks

990

39

Internal SAP Evaluation Points

The internal SAP checkpoints for CSFTW are as follows:

Semester	Scheduled Hours	Pace of Completion	Required Minimum GPA
Semester 1	1-181	90%	70%
Semester 2	182-362	90%	70%
Semester 3	363-450	90%	70%
Semester 3	451-543	90%	70%
Semester 4	544-678	90%	70%
Semester 4	679-900	90%	70%

Title IV, funding and SAP Evaluation points

SAP evaluation periods are based on when the student’s scheduled clock hours for the payment period have elapsed. Students will be notified of all SAP Evaluation results at the end of each payment period. A Title IV payment period is defined as 450 clock hours. The following is an example of the minimum number of hours and weeks that a student must complete at the end of each payment period to be considered eligible to receive the next Title IV, HEA Aid payments.

Professional Culinary Program which is 900 clock hours and 35 weeks of instruction, the funding will be disbursed at:

Payment Period	Completed Clock Hours	Scheduled Clock Hours	Completed Weeks	Scheduled Weeks	Note:
1	1	1	0	1	*Direct Loan has a 30-day delay for first-time borrowers
2	405	450	15.5	17.5	*

* Students must meet their clock hours, weeks of instruction, attendance, and minimum cumulative grade point average requirements in order to be eligible for the next Title IV, HEA funding disbursement. Each student will be evaluated at the end of each scheduled clock hour payment period to determine eligibility.

Please Note: If the student is not meeting the SAP requirements, they will place their Title IV, HEA funding in jeopardy, which could also result in loss of Title IV, HEA funding.

If Student Is Not Meeting SAP at Internal SAP Checkpoints:

At each internal SAP checkpoint, if a student is not meeting SAP, then an academic improvement plan will be developed by the designated Chef Instructor and the student to ensure that the student is able to meet the school's SAP requirements by the end of that payment period. The plan may include more frequent SAP checkpoints before the end of the payment period. The plan may include (but is not limited to) the following:

- Maintain an attendance percentage that will ensure the student will meet Satisfactory Academic Progress by the end of that grading period.
- Maintain a grade point average that will ensure the student will meet Satisfactory Academic Progress by the end of that grading period.
- The academic improvement plan will be monitored by the Program Director and communicated regularly to students.

If Financial Aid Student Is Not Meeting SAP at Official Title IV, HEA SAP Evaluation Point:

At the 450- scheduled hour SAP evaluation point, if a student is not meeting SAP, they will be put on Financial Aid Warning. In order to assist students placed on Financial Aid Warning, at the discretion of Program Director, an academic improvement plan may be developed by the Program Director and the student to ensure that the student is able to meet the school's SAP requirements by the end of that payment period (70% GPA and 90% Pace of Completion). The student will also at this time be placed on Financial Aid warning and will be notified of said warning. The plan may include more frequent SAP checkpoints before the end of the payment period. The academic improvement plan will be monitored by the Program Director and communicated regularly to students. A student who has been placed on an academic improvement plan and is making progress on that plan is still considered to be an eligible student. If a student is not making progress on the academic improvement plan and therefore does not meet SAP by the end of the payment period, the student will be terminated and no longer eligible for federal financial aid for that enrollment period. If the student wishes to re-enter the school, then they will have to again complete the financial aid process and will return in the same satisfactory academic progress status in which they left.

Academic Progress

Qualitative Progress:

The student must maintain a grade point average in each semester and at the end of each payment period of at least 70% based on all evaluations, assignments, written final exams and practicums, and completion of all required lab practicum hours. When a semester is repeated, the new grade will replace the original grade for the purposes of the calculation of the GPA (and restoration of Title IV eligibility if applicable).

Quantitative Progress:

Students are required to make quantitative progress toward program completion. To be making satisfactory academic progress, a student must attend at least 90% of the scheduled class hours on a cumulative basis during each internal SAP checkpoint.

The school uses a 0-100% grading system. Grades will be weighted in the following categories for semesters 1-3: Evaluation (50%), Class/Assignments (15%), Final Written Exam (15%), Final Cooking Exam (20%).

Semester 4 is as follows: Evaluation (20%), Class/Assignments (5%), Final Written Exam (15%), Final Cooking Exam (20%), Externship (40%).

Grade	Interpretation	Average	Grade Point
A	Excellent	90% - 100%	4.0
B	Good	80% - 89%	3.0
C	Average	70% - 79%	2.0
F	Failing Below	60% - 69%	0.0
I	Incomplete		
W	Withdrawal		

Each student must attend class, participate in lab/externship work, and prove to the instructor that the daily topic was understood through question answering and product evaluation. Each student will be given a grade for each block of study based on the food the produced as well as the student’s attention to detail, uniform, safety and sanitation practices, teamwork, and adaptability.

Students’ grades are typically made available within 48 hours of the completion of each evaluation or assignment. In the event of an apparent error in a grade, it is the student’s responsibility to contact the instructor to make the appropriate correction.

Grade reports and transcripts are available to students through the Office of Compliance.

Academic Year Definition:

The Culinary School of Fort Worth’s academic year is defined as 900 clock hours and 26 weeks for Title IV, HEA purposes. For Title IV, HEA payments the student must meet both clock hours and weeks of instruction as well as complying with all standards for Satisfactory Academic Progress before they can receive further Title IV, HEA payments.

Course Incompletes, Withdrawals, and Repetitions

Course incompletes, withdrawals, repetitions and have no effect on the GPA component of the institution's SAP. Course incomplete, withdrawals, and repetitions do affect the pace of completion component of the institution’s SAP. Any student that reenrolls after an incomplete or withdrawal will start the program at the beginning of the grading period in which they left off. The pace of completion will be updated accordingly.

Make Up Policy

Make-up classes are permitted ONLY for official school-approved reasons (e.g., medical reasons with a doctor's note.)

Finals

No "convenience" make-ups will be allowed on practical final exams or written final exams. In the case that absence is planned in advance for day of practical or written exam, students may request to schedule a new exam date. Requests must be sent via email to Info@csftw.edu at least 24 hours prior to missed class or exam. Verbal requests for make-ups will not be accepted or considered.

Evaluations

In the case an absence occurs on a day of scheduled Evaluation, students may request to schedule a make-up by sending an email to Info@csftw.edu. Make up requests must be received within 48 hours of missed Evaluation date. Verbal requests for make-ups will not be accepted or considered.

Re-entry and Interruptions

Students who have been terminated or withdrew from the school may re-enroll (if determined eligible) within 180 days and will not be required to pay the \$100 application fee. However, these students will be responsible to pay any remaining balance from the previous enrollment that cannot be covered with reinstated federal funds and charged for contracted hours remaining.

Students who have been terminated or withdraw from school and re-enroll (if determined eligible), after more than 180 days will pay a \$100 application fee and will be charged for contracted hours at the current tuition rate. Students re-enrolling 180 days or more after withdrawal date will be required to re-start at the beginning of the program. Re-enrolling students may be required to purchase a more updated school kit. Students applying for re-entry or transfer-in from other schools will be required, as a condition of enrollment, to bring delinquent prior student loans to a current status.

Re-enrollment Policy

A student terminated for unsatisfactory progress, including attendance, cannot be readmitted before the start of the next progress evaluation period. To be readmitted, the student must have a meeting with the designated chef instructor(s) and receive approval for re-enrollment.

Students re-entering after exiting the school will not be evaluated as new students and consideration will be given to the student's progress status at the time of previous withdrawal. Re-enrollment is at the discretion of the school administration. Please note, if you left with unsatisfactory status, you will return with unsatisfactory status and the school may work with you to place you on academic plan

Grading Rubric

Professional Ethics (20-25%)							%
Did student comply with Servsafe standards?	5% All Servsafe standards are met	4% 1 violation	3% 2 violations	2% 3 violations	1% 4 violations	0% 5 or more violations	
Did student work effectively with team?	5% Student adds value and leadership to the team	4% Student displays great teamwork	3% Student has acceptable teamwork	2% Student contributes little value to the team	1% Student displays poor teamwork	0% Student hinders the team	
Did student behave appropriately in the kitchen?	5% Student acts professionally in kitchen	4% Student's behavior is acceptable	3% Student's behavior needs improvement	2% Student behaves unprofessionally on 1 occasion	1% Student behaves unprofessionally most of class	0% Student is a distraction to themselves and others	
Does the student spend excessive time off line?	5% Student leaves line minimally as needed	4% Student spends an acceptable amount of time off line	3% Student spends a little too much time off line	2% Student does not ask to leave the line	1% Student spends excessive time off line	0% Students leaves line excessively, hindering the team	
Does the student display a good attitude in the kitchen?	5% Students displays a great attitude	4% Student displays a good attitude	3% Student displays an acceptable attitude in class	2% Student's attitude needs improvement	1% Student displays a poor attitude	0% Student displays a poor attitude which negatively impacts the team	
Pride (15-25%)							%
Is student uniform clean and free of wrinkles?	5% Uniform looks professional quality	4% Uniform is up to acceptable standards	3% Uniform has minimal wrinkles or stains	2% Uniform is clean but wrinkled	1% Uniform is dirty, wrinkled	0% Uniform violates Servsafe Standards	
Is the student's station organized and free of clutter?	5% Station well organized throughout lab portion	4% Station had minimal clutter during lab	3% Station remained cluttered through lab session	2% Student reminded by instructor to remove clutter	1% Clutter addressed but not cleaned up efficiently	0% No effort shown on organization	
Is the student's product presented neatly/uniformly?	5% Product is presented neatly/uniformly	4% Presentation is acceptable	3% Product is acceptable but needs improvement	2% Product is not uniform	1% Product is not presented neatly or uniformly	0% Product is inconsistent and sloppy	
Student conducts him/herself in a confident but humble manner.	5% Student is professional and humble	4% Student displays acceptable confidence and humility	3% Student lacks confidence	2% Student need improvement	1% Student lacks humility	0% Student behaves unprofessionally	
Judgement (20-25%)							%
Did student manage his/her time well?	5% Student managed time well	4% Student managed time in an acceptable manner	3% Student needs improvement with time management	2% Student turns in 1 or more dishes late	1% Student turns in 2 or more dishes late	0% Student managed time poorly overall	
Did the student use appropriate cooking techniques?	5% Student used appropriate cooking methods for the task	4% Student uses 1 incorrect cooking technique	3% Student uses 2 or more incorrect cooking techniques	2% Student uses 3 or more incorrect techniques	1% Students uses 4 or more incorrect techniques	0% Student did not use appropriate cooking methods	
Did the student use appropriate tools for the task at hand?	5% Student used appropriate tools for all tasks	4% Student uses 1 incorrect tool	3% Student uses 2 incorrect tools	2% Student uses 3 incorrect tools	1% Student uses 4 or more incorrect tools	0% Student does not use correct tools for 5 or more operations	
Did student cook the item to proper doneness?	5% Products are perfectly cooked	4% Products are slightly over or under	3% Products need improvement but are acceptable	2% More than half of student product is cooked improperly	1% Products are burnt or significantly undercooked	0% Unfit to serve	
Does student display common sense cooking?	5% Student displayed common sense/critical thinking skills	4% Student displays adequate critical thinking in the topic	3% Student leans on instructor for clarity	2% Student leans on classmates for clarity	1% Student lacks critical thinking skills for the majority of class	0% Student did not display common sense or critical thinking skills	

Culinary Skills (25-50%)							%
Does the student work at a quick/efficient pace?	5 to 10% Student worked quickly and efficiently	4 to 8% Student worked at an acceptable pace	3 to 6% Student ran late one 1 or more items	2 to 4% Student ran late on 2 or more items	1 to 2% Student ran late on 3 or more items	0% Student did not work quickly or efficiently	
Student displays understanding of the task at hand?	5 to 10% Student understood all tasks	4 to 8% Student grasped the majority of tasks for the day	3 to 6% Student failed to grasp a major concept from class	2 to 4% Student failed to grasp 2 or more major concepts for class	1 to 2% Student failed to grasp the task at hand for the majority of class	0% Student did not understand the task at hand	
Block Objective #1	5 to 10% Objective executed flawlessly	4 to 8% Objective completed	3 to 6% Objective completed but with concerns	2 to 4% Objective completed more than 50%	1 to 2% Objective completed less than 50%	0% Objective completed less than 25%	
Block Objective #2	5 to 10% Objective executed flawlessly	4 to 8% Objective completed	3 to 6% Objective completed but with concerns	2 to 4% Objective completed more than 50%	1 to 2% Objective completed less than 50%	0% Objective completed less than 25%	
Knife Skills- Accuracy/Speed	5 to 10% Precise cuts, timely work	4 to 8% Consistent cuts but not precise	3 to 6% Some irregular cuts, speed ok	2 to 4% Some irregular cuts, poor speed	1 to 2% Cuts very irregular, inconsistent, slow rate	0% No effort shown on knife skills at all	
Total							

Termination

A student will be terminated from The Culinary School of Fort Worth for failure to meet SAP. Failure to meet SAP includes poor attendance, poor performance during class labs, or breaking of the student contract within the enrollment agreement.

Student Conduct Policy

Each student at the beginning of the program will be required to read, understand and agree to abide by the Student Conduct Policy and Contract. If the student should violate any of the requirements in the contract, they may be asked to leave class.

Class Requirements

- Students are encouraged to have a notebook, pencil, or pen each day.
- Students are required to be in uniform each class.
- Cellular phones, tablets, laptops and other electronic devices are not permitted in the kitchen and must be on silent during lecture
- When necessary to step out of the kitchen during class, student must notify the chef instructor before doing so
- Students are to act in a professional manner; language, personal hygiene, ability to communicate, and take responsibility in their daily assignments.

Uniform Requirements

You must report to class in full uniform and remain in full uniform at all times until you leave the premises. Students not in full uniform will be dismissed or not admitted into class. You must have your supplies (standard issue only) and curriculum books with you when reporting to class. A clean and neat appearance is a must at all times. Chefs who compromise their uniform also compromise their professionalism. These compromises can soon spread to mise en place, cuisine, customer service, sense of team spirit, and ultimately, personal commitment to excellence.

1. Hat – White hat (issued) Hair that is long enough to come to the collar **MUST** be put up in the hat.
2. Neckerchief – White neckerchief (issued)
3. Chef Coat – White, double breasted cotton (issued) Must be worn fully buttoned up and is freshly cleaned and pressed with sleeves cuffed. Under shirts and encouraged and acceptable as long as neutral color and no lettering shows through coat.
4. Pants – Checkered (issued) Must be hemmed properly with the end of the pant falling upon the shoe. **NO** rolled up or cuffed pants.
5. Apron – White apron (issued) Must be freshly cleaned
6. School T-Shirt – To present a professional appearance for informal classes or while on school sponsored events, a school T-shirt can be worn as part of the uniform. Students will be notified in advance when these are acceptable substitutes for the chef coat.
7. Shoes – Solid Black, non-slip, fully enclosed clean and polished (not issued)

LACK OF UNIFORM MEANS FAILURE TO ATTEND AND PARTICIPATE IN CLASS!

Personal Hygiene Requirements and Grooming

Your hat must completely cover your hair. If this is not possible, you must first cover your hair with a hair net before wearing your hat. Beads and/or other ornaments are not permitted. Fingernails must be kept short and clean at all times. Nail polish and/or fake nails are not allowed. Cuts, wounds, scratches or skin blemishes from the fingertips to the beginning of the forearm must be protected by surgical rubber gloves. In case of skin conditions, the student must provide proper medical documentation to the Director of Compliance as well as the Chef Instructor for the class. All hand and facial jewelry are to be removed before entering any building within the Culinary School of Fort Worth. Tongue piercing of any description is included in this requirement. Wedding rings shall be excluded from this requirement only if a smooth solid band.

You may **not** use perfume or cologne.

Clean and ironed uniforms are expected daily. Sweaters or coats may not be worn in classrooms or kitchens.

A student chef

- Takes care of his or her uniform and tools and respects them.
- Washes his or her hands frequently, in hand sinks only.
- Avoids the use of abusive language.
- Exercises self-discipline

Code of Ethics

Deal honestly and truthfully in all matters. Respect the property and resources of others, and do not use such property or resources for personal gain. Consider the interest of the school and carry out their established policies. Avoid activities that might bring discredit to oneself, the school, colleagues or the profession.

Safety Contract

Safety is important in any career setting, but in a production kitchen safety is of the utmost importance. A production kitchen has razor sharp knives and equipment, temperatures that exceed 500 degrees, equipment that is extremely heavy and motors that run constantly.

Each student must conduct themselves in a safe manner. Every rule of safety must be followed to the letter with every piece of equipment. Immature behavior, playing around, etc. will result in dismissal from the class. Fighting or any type of physical violence will call for the immediate arrest of anyone involved and dismissal from the program.

THERE ARE NO EXCEPTIONS

The kitchen is an area to use caution, diligence and safety in the school by virtue of the equipment and other contributing factors. Students must develop the strengths necessary to prepare for the rigors and pressures associated with employment in the industry. The rules and regulations dealing with safety will continue to be explained and enforced throughout the time spent by the students at The Culinary School of Fort Worth. Please understand that these precautions are in effect in order to protect the welfare of each and every individual

Harassment Policy

Students, employees and others acting on The Culinary School of Fort Worth's behalf are entitled to respectful treatment in the classroom and workplace. A respectful workplace is a working environment that is free of inappropriate behavior of all kinds and harassment because of age, disability, marital status, race or color, national origin, religion, sex or sexual orientation.

Complaint Procedure

If you believe you are being harassed or know someone who is, you should act promptly by notifying a school official.

Under no circumstances will The Culinary School of Fort Worth allow reprisals against a person who in good faith reports or provides information about harassment, sexual harassment or behavior that might constitute sexual harassment.

Refer to the current Annual Security Report for Title IX policies regarding Sexual Assault Grievance Policy. The Annual Security Report can be found on the school website www.csftw.edu/disclosures or a printed copy can be requested through the Compliance Office.

Retaliation Prohibited

No school or person may intimidate, threaten, coerce, or discriminate against any individual for the purpose of interfering with any right or privilege secured by Title IX, or because the individual has made a report or complaint, testified, assisted, or participated or refused to participate in any manner in a Title IX investigation, proceeding, or hearing.

Disciplinary Action

On-campus disciplinary action in cases of alleged sexual assault will be based on the findings of the investigation of the facts pertaining to the crime and other mitigating circumstances.

Drug and Alcohol Use

While on The Culinary School of Fort Worth premises and while participating in business-related activities of The Culinary School of Fort Worth, no student or employee may use, possess, distribute, sell, or be under the influence of illegal drugs or excessive alcohol. The legal use of prescribed drugs is permitted during class, only if it does not impair a student's ability to perform the essential functions of the class effectively and in a safe manner that does not endanger other individuals in the classroom. Any student that is found in possession of or under the influence of drugs or alcohol on the school premises, will be subject to termination from the program. Consumption of alcohol on the school premises will only be authorized during the equivalent culinary class.

School Closings

The Culinary School of Fort Worth rarely closes school for any reason, including weather. If school is cancelled, the decision will be made at least 2 hours prior to the start time of classes. You will be contacted by email if school is cancelled.

Requirements for Graduation

A *Certificate of Completion* will be granted after completion of the requirements for The Professional Culinary Program (PCP) offered at The Culinary School of Fort Worth.

The required subject progression for the Professional Culinary Program (PCP) is: PCP I, PCP II, PCP III and PCP IV.

Student Services

As part of our Open-Door Policy, students are able to ask for tutoring or assistance outside of class through the chef instructors. Throughout the year, there are several extracurricular activities made available to students. For example, culinary competition team and educational seminars with local chefs.

Placement Assistance

We do not provide job placement however; we will provide placement assistance in the form of job postings on the school website. When students notify us that they are looking for employment, we strive to match them with any openings we know that would be a good fit. **We DO NOT guarantee job placement.**

Students will be contacted following graduation to verify employment status. Information gathered is used in calculation of employment and placement statistics for the Texas Workforce Commission and ACCET. Employment may be verified using approved documents such as ACCET's best practice Employment Verification, Part Time-Attestation, and/or TWC Completer Follow up Survey.

Student Grievances/Complaints

If a problem should occur during or after class, please call, email (info@csftw.edu), or speak to a school administrator.

If the complaint is not resolved in a timely manner after following proper procedures to your satisfaction, you may submit a complaint form to the Texas Workforce Commission. Complete form PS-401A and mail it to TWC-Career Schools and Colleges, 101 East 15th Street, Austin, Texas, 78778-0001, phone 512-936-3100. This form can be obtained from the school administrator or from the website: <http://www.twc.state.tx.us/svcs/propschools/propforms.html>

This institution is recognized by the Accrediting Council for Continuing Education & Training (ACCET) as meeting and maintaining certain standards of quality. It is the mutual goal of ACCET and the institution to ensure that educational training programs of quality are provided. When issues or problems arise, students should make every attempt to find a fair and reasonable solution through the institution's internal complaint procedure, which is required of ACCET accredited institutions and frequently requires the submission of a written complaint. Refer to the institution's written complaint procedure which is published in the institution's catalog or otherwise available from the institution, upon request. Note that ACCET will process complaints which involve ACCET standards and policies and, therefore, are within the scope of the accrediting agency.

In the event that a student has exercised the institution's formal student complaint procedure, and the problems or issues have not been resolved, the student has the right and is encouraged to take the following steps:

1. Complaints should be submitted in writing (by email or mail) to the ACCET office. Complaints received by phone will be documented, but the complainant will be requested to submit the complaint in writing.
2. The letter of complaint must contain the following information:
 - a) Name and location of the ACCET institution;
 - b) A detailed description of the alleged problem(s);
 - c) The approximate date(s) that the problem(s) occurred;
 - d) The names and titles/positions of all individual(s) involved in the problem(s), including faculty, staff, and/or other students;
 - e) What was previously done to resolve the complaint, along with evidence demonstrating that the institution's complaint procedure was followed prior to contacting ACCET;
 - f) The name, email address, telephone number, and mailing address of the complainant. If the complainant specifically requests that anonymity be maintained, ACCET will not reveal his or her name to the institution involved; and
 - g) The status of the complainant with the institution (e.g. current student, former student, etc.).

3. In addition to the letter of complaint, copies of any relevant supporting documentation should be forwarded to ACCET (e.g. student's enrollment agreement, syllabus or course outline, correspondence between the student and the institution).

4. SEND TO:

ACCET
CHAIR, COMPLAINT REVIEW COMMITTEE 1722 N Street, NW
Washington, DC 20036
Telephone: (202) 955-1113
Email: complaints@accet.org
Website: www.accet.org

Note: Complainants will receive an acknowledgement of receipt within 15 days.

Family Education Rights and Privacy Act (FERPA)

The Family Educational Rights and Privacy Act (FERPA) (20 U.S.C. § 1232g; 34 CFR Part 99) is a Federal law that protects the privacy of student education records. The law applies to all schools that receive funds under an applicable program of the U.S. Department of Education.

FERPA gives parents certain rights with respect to their children's education records. These rights transfer to the student when he or she reaches the age of 18 or attends a school beyond the high school level. Students to whom the rights have transferred are "eligible students."

- Parents or eligible students have the right to inspect and review the student's education records maintained by the school. Schools are not required to provide copies of records unless, for reasons such as great distance, it is impossible for parents or eligible students to review the records. Schools may charge a fee for copies.
- Parents or eligible students have the right to request that a school correct records which they believe to be inaccurate or misleading. If the school decides not to amend the record, the parent or eligible student then has the right to a formal hearing. After the hearing, if the school still decides not to amend the record, the parent or eligible student has the right to place a statement with the record setting forth his or her view about the contested information.
- Generally, schools must have written permission from the parent or eligible student in order to release any information from a student's education record. However, FERPA allows schools to disclose those records, without consent, to the following parties or under the following conditions (34 CFR § 99.31):

- School officials with legitimate educational interest;
- Other schools to which a student is transferring;
- Specified officials for audit or evaluation purposes;
- Appropriate parties in connection with financial aid to a student;
- Organizations conducting certain studies for or on behalf of the school;
- Accrediting organizations;
- To comply with a judicial order or lawfully issued subpoena;
- Appropriate officials in cases of health and safety emergencies; and
- State and local authorities, within a juvenile justice system, pursuant to specific State law.

Schools may disclose, without consent, "directory" information such as a student's name, address, telephone number, date and place of birth, honors and awards, and dates of attendance. However, schools must tell parents and eligible students about directory information and allow parents and eligible students a reasonable amount of time to request that the school not disclose directory information about them. Schools must notify parents and eligible students annually of their rights under FERPA.

Procedure for Inspecting or Reviewing Student Records

Student may schedule an appointment by emailing info@csftw.edu to review or inspect educational records.

Procedure for Amending Student Records

- 1) The student must submit in writing a request to amend any information contained in the School's educational records.
- 2) The written request must be specific in identifying which information is to be changed and why it is believed to be inaccurate.
- 3) The School will either comply with the request or notify the student of the student's right to a hearing to challenge the information believed to be inaccurate.
- 4) The hearing will be conducted by a disinterested party, but who may be an official of the school. The student will have the opportunity to present evidence relevant to the issues raised in the original request to amend the student's education records.
- 5) The student may seek the assistance of an individual willing to serve as an advisor during the hearing.
- 6) After the hearing, The School will make a decision to amend or not to amend the record. If the school still does not amend the record, the student has the right to place a written statement with the record stating his or her view about the contested information.

Copyright Policy

The copyright law of the United States (Title 17, U.S. Code) governs the reproduction of copyrighted materials, including but not limited to publications, computer software, audio music, video and audiovisual materials. It is necessary to assume that all works are copyrighted even if the copyright symbol does not appear on them. Students may not make additional copies of any copyrighted materials provided to them in the classroom. Unauthorized use or distribution of copyrighted materials can result in criminal penalties, including imprisonment or severe fines.

For more specific information on copyright laws and penalties, please see the Web site of the U.S. Copyright Office at www.copyright.gov, especially the FAQ's at www.copyright.gov/help/faq.

Summary of Civil and Criminal Penalties for Violation of Federal Copyright Laws

Copyright infringement is the act of exercising, without permission or legal authority, one or more of the exclusive rights granted to the copyright owner under section 106 of the Copyright Act (Title 17 of the United States Code). These rights include the right to reproduce or distribute a copyrighted work. In the file-sharing context, downloading or uploading substantial parts of a copyrighted work without authority constitutes an infringement. Penalties for copyright infringement include civil and criminal penalties. In general, anyone found liable for civil copyright infringement may be ordered to pay either actual damages or "statutory" damages affixed at not less than \$750 and not more than \$30,000 per work infringed. For "willful" infringement, a court may award up to \$150,000 per work infringed. A court can, in its discretion, also assess costs and attorneys' fees. For details, see Title 17, United States Code, Sections 504, 505. Willful copyright infringement can also result in criminal penalties, including imprisonment of up to five years and fines of up to \$250,000 per offense. For more information, please see the website of the U.S. Copyright Office at www.copyright.gov.

Academic Dishonesty Policy

Cheating and Plagiarism

Learning to think and work independently is part of the educational process. Cheating or plagiarism in any form is considered a serious violation of expected student behavior and may result in disciplinary action.

Definition of Cheating

Cheating is defined as obtaining or attempting to obtain, or aiding another to obtain credit for work, or any improvement in evaluation of performance, by any dishonest or deceptive means. Cheating includes, but is not limited to: lying; copying from another's test or examination; discussion at any time of answers or questions on an examination or test, unless such discussion is specifically authorized by the instructor; taking or receiving copies of an exam without the permission of the instructor; using or displaying notes, "cheat sheets," or other information devices inappropriate to the prescribed test conditions; allowing someone other than the officially enrolled student to represent same.

Definition of Plagiarism

Plagiarism is defined as the act of using the ideas or work of another person or persons as if they were one's own without giving proper credit to the source. Such an act is not plagiarism if it is ascertained that the ideas were arrived through independent reasoning or logic or where the thought or idea is common knowledge. Acknowledgement of an original author or source must be made through appropriate references; i.e., quotation marks, footnotes, or commentary.

Medical Emergencies

A medical emergency is defined as injury to any person or persons requiring treatment by a physician or by registered professional personnel under the standing orders of a physician (i.e., paramedics, ambulance personnel, nurses, etc.)

First responders may call 911 if they determine immediate medical attention is necessary. Once emergency services have been contacted, the School Director should be notified of the nature and location of emergency.

Minor First Aid

For the treatment of minor injuries not requiring the services of physician or registered professional personnel under the standing orders of a physician, First Aid Kits are located in the Chef Instructor Office and next to the hand washing stations on each side of the kitchen.

Use of Cellular Telephones

Cell phone use and similar device use is extremely disruptive to the instructors and the other students.

The following policies apply to cell phone use during class time:

- No personal calls are to be made or received during class, except in an emergency.
- The main phone lines to the school are answered by our Answering Service during evening classes and when the administrative offices are closed. Please advise family and friends if there is an emergency, to notify the answer service and an alert will be sent to school officials
- During class, cell phones should be set to silent, vibrate, or off.
- Messages may be checked, and phone calls made outside of the classroom and kitchen.

Preferably this should be done during breaks or at the end of class.

**APPROVED AND REGULATED BY THE TEXAS WORKFORCE COMMISSION,
CAREER SCHOOLS AND COLLEGES, AUSTIN, TEXAS.**

“The information contained in this catalog is true and correct to the best of my knowledge”.

SCOTT WADE, President and Director of School