



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

Effective Date March 4, 2022, Volume 14.2

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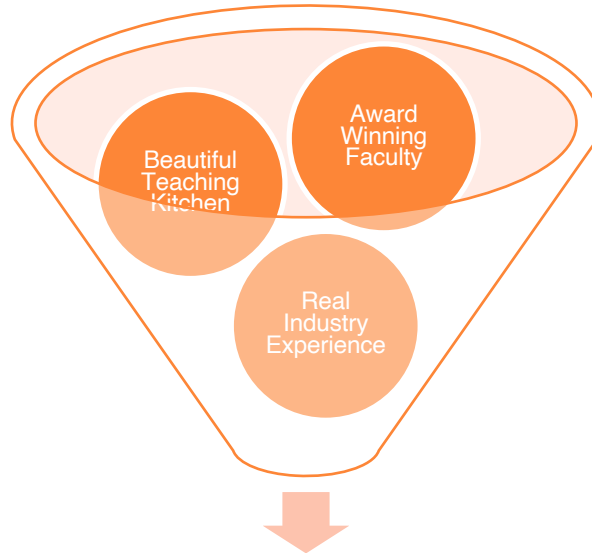
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Where the most innovative and creative minds meet to share ideas, engage, inspire and entertain

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

For three years in a row, we were honored to win **Best of State** in Culinary Education (2019, 2020, 2021). City Weekly also awarded us **Best Culinary School** for three years in a row in their 2019, 2020 and 2021 **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 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 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 Robert Angelilli Chef Robert's culinary career started at the young age of zero, having been born and raised in the Veneto region of Italy. With daily trips to the Rialto market by his grandmother's and Mom's side he began to cultivate the love of simple, fresh and authentic food and fuel his ability to drink copious amount of espresso. At the age of 19, Chef Robert came to Utah to ski the mountains of the Wasatch Front and eventually settled at the University of Utah where he earned B.S and B.A. degrees. After an eclectic career path that included Ballet, teaching third grade, selling wild mushrooms, managing Databases and administering networks he decided that cooking for a profession seemed like an interesting venture.

Twenty-five years later it seems that choice had stuck; Chef Robert has worked as an Executive Chef and Executive Pastry Chef in the Salt Lake City and Park City area, has opened five restaurants and has run the kitchens of myriad of restaurants around the area. As a working Chef he still holds to the culinary beliefs learned in his childhood of using the freshest, highest quality products and in developing fundamentals of technique to ensure that the product's taste, aroma and uniqueness is clearly displayed.

Chef Robert lives with his Pastry Chef wife Amber, his dogs Bean and Clover and crazy cat Steve. He still likes espresso.

Executive Pastry Chef W. Gabriel Mitchell is excited to bring his experience and knowledge to Park City Culinary Institute. Chef Gabriel is both a creative pastry professional and an engaged food scholar. Chef Gabriel taught pastry classes to both culinary and pastry students at Le Cordon Bleu—San Francisco. He opened San Francisco's first online gourmet pastry boutique; then the city's first late-night pastry bistro under the eponymous name of Maison Mitchell, where his creations, colloquially referred to as "The Ladies," quickly won over admirers and fans. After graduating from French Culinary Institute in New York City, he obtained his MLA in Gastronomy from Boston University where his interests included elite food, restaurant culture, and professional practitioner's intentionality. Chef Gabriel opened Maison Mitchell Pâtisserie Hamburg, where he introduced pastry consumption as a lifestyle to the German gastronomic landscape. An adherent to French technique, Chef Gabriel lists frozen desserts, pâte à choux, and plated desserts as his favorite techniques. His specialty is his famous "pink" desserts.

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

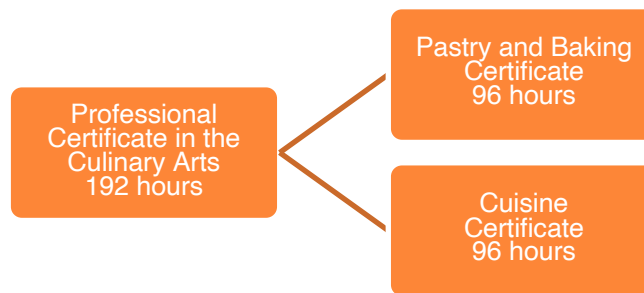
Wharton, Laurie has helped build several businesses, both for profit and non-profit. Food has always been her love, and she has traveled to over 50 countries around the world to see their markets, taste new ingredients, and take cooking classes.

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.



Online Courses

Students have the option of attending culinary school on campus in Salt Lake City or online. Our Online curriculum mirrors the Campus curriculum. On campus, classes are 4 hours long and include a demonstration followed by hands-on practice. Online, students begin by watching the pre-recorded demonstration at their leisure. The rest of the class is live with a Chef on Zoom. Zoom labs are offered with the same convenient schedules we offer on campus. Choose between morning, afternoon and evening schedules. If you choose to attend online, you will receive a free stand for your cell phone so you can turn it into a video camera for your video calls with the Chef. Online classes have several advantages:

- Train from anywhere, train from your home
- Convenient schedules
- More personalized attention from your Chef Instructor as they are by your side the entire length of the lab
- Learn from your classmates, and get a closer look at what other students are doing than you can get in person
- Flexibility to substitute ingredients and equipment so long as you are demonstrating the techniques taught
- Make up classes as needed by attending other scheduled labs
- Option to complete each dish on your own schedule and submit the lab to us by email for credit

The GI Bill® does not cover our online courses.

Online students receive a Grocery Credit to help cover the cost of groceries and equipment. This credit reduces tuition by the amount below:

Professional Culinary Arts: \$1,150
Cuisine: \$641
Pastry & Baking: \$560

Online students are not required to wear a uniform for class. You may use your own knives during the course. Students can opt out of receiving the knives, equipment and uniform issued by the school. By opting out, you will receive a credit reducing tuition by the amount below:

Professional Culinary Arts: \$1,150
Cuisine: \$641
Pastry & Baking: \$560

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
Soups, Local and International	- Croissants, Challah, New York Bagels, Focaccia
Restaurant Style Sauces	Pie Crusts and Pies
Classical & Modern Cooking Techniques	- Quiche, Roasted Tomato and Gruyère Tart
How to Build Flavors with Herbs and Spices	Pate a Choux
Basic Butchery, Trimming & Cutting	- Eclairs, Choux Puffs
Poultry Trussing, Baking, Roasting and Braising	Custards
Basic Introduction to Seafood, How to Dress, Cure and Cook	- Pastry Cream, Crème Brûlée, Bread Pudding, Cheesecake, Crème Anglaise, Chocolate Pots de Crème
Basic Introduction to Shellfish	Soufflés
Restaurant Style Potatoes, Grains & Legumes	- Flourless Chocolate and Flour-based Chocolate, Orange, Gruyère and other flavored Soufflés
Homemade Pastas, Ravioli & Gnocchi	Cakes & Cake Decor
Cooking Seasonal Vegetables & Techniques	- Butter Cake, Chocolate Buttermilk Cake, Flourless Chocolate, Gluten-Free Chocolate Cake, Flourless Lemon Almond Cake, Italian Meringue Buttercream
Professional Egg Cookery and Omelettes	Sugar
Introduction to Cheese	- Creamy Pralines, Peanut Brittle, Almond Toffee
Cold Sauces, Dressings & Vinaigrettes	Chocolate
Plate, Platter & Buffet Presentation	- Molded Chocolates, Truffle Ganache, Fruit and Nut Rochers
Hors d'oeuvres	French Macarons



“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
 - Minestrone, French Onion, Roasted Zucchini, Gazpacho, Potage
- Restaurant Style Sauces
- Introduction to Classical and Modern Cooking Techniques
- How to Build Flavors with Herbs and Spices
- Poultry, Pork, Beef & Lamb
 - How to Grill, Braise, Roast and Carve Chicken
 - How to Truss, Trim & Bone a Pork Loin
 - How to Butcher, Clean and Portion a Beef Tenderloin
 - How to Bone and Portion a Lamb Rack

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 to Dress and Clean Fish, Cure and Poach
- Basic Introduction to Shellfish, Clams and Mussels
- Restaurant Style Potatoes, Grains & Legumes
- Homemade Pastas, Ravioli and Gnocchi
- Cooking Seasonal Vegetables & Techniques
- Professional Egg Cookery
- Introduction to Cheese
- Pickling
- Cold Sauces, Dressings & Vinaigrettes
- Introduction to International Cuisines
- Plate, Platter & Buffet Presentations
- Hors d'oeuvres

Minimal lecture time so students can be practicing hands-on

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 (48 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 (48 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 and Chocolate Tempering
Molded chocolates (campus only), 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 (25 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
- 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 5 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 \$9,490, 192 hours

Campus Students: Choose any Pastry Term and any Cuisine Term

Mornings: Mon thru Fri 9am-1pm for 5 weeks x 2 terms = 10 weeks

Afternoons: Mon thru Fri 1:30pm-5:30pm for 5 weeks x 2 terms = 10 weeks

Accelerate your rate of progress by attending mornings and afternoons for 5 weeks

Evenings: Mon thru Wed 6pm-10pm for 8 weeks x 2 terms = 16 weeks

Class	Start Date	End Date	Time Starting	Time Ending	No Class	Add'l Class
Cuisine	3/14/22	4/15/22	9:00 AM	1:00 PM	3/24	4/15
Pastry	3/14/22	4/15/22	1:30 PM	5:30 PM	3/24	4/15
Cuisine	3/14/22	5/4/22	6:00 PM	10:00 PM		
Pastry	4/18/22	5/19/22	9:00 AM	1:00 PM		
Cuisine	4/18/22	5/19/22	1:30 PM	5:30 PM		
Pastry	5/9/22	6/29/22	6:00 PM	10:00 PM	5/30	6/2
Cuisine	5/23/22	6/24/22	9:00 AM	1:00 PM	5/30	
Pastry	5/23/22	6/24/22	1:30 PM	5:30 PM	5/30	
Pastry	6/27/22	7/29/22	9:00 AM	1:00 PM	7/4	
Cuisine	6/27/22	7/29/22	1:30 PM	5:30 PM	7/4	
Cuisine	7/5/22	8/24/22	6:00 PM	10:00 PM	7/4	7/7
Cuisine	8/1/22	9/1/22	9:00 AM	1:00 PM		
Pastry	8/1/22	9/1/22	1:30 PM	5:30 PM		
Pastry	8/29/22	10/19/22	6:00 PM	10:00 PM	9/5	9/8
Pastry	9/6/22	10/7/22	9:00 AM	1:00 PM	9/5	
Cuisine	9/6/22	10/7/22	1:30 PM	5:30 PM	9/5	
Cuisine	10/10/22	11/10/22	9:00 AM	1:00 PM	11/11	
Pastry	10/10/22	11/10/22	1:30 PM	5:30 PM	11/11	
Cuisine	10/24/22	12/14/22	6:00 PM	10:00 PM	10/31	11/3
Pastry	11/11/22	12/16/22	9:00 AM	1:00 PM	11/24, 11/25	11/11
Cuisine	11/11/22	12/16/22	1:30 PM	5:30 PM	11/24, 11/25	11/11

Professional Certificate in the Culinary Arts

Online Students: Choose any two Terms

Mornings: Mon thru Fri for 5 weeks x 2 terms = 10 weeks

Afternoons: Mon thru Fri for 5 weeks x 2 terms = 10 weeks

Evenings: Mon thru Wed for 8 weeks x 2 terms = 16 weeks

Time Zones for Zoom Labs

Time of Day	Pacific (California)	Mountain (Utah)	Central	Eastern (New York)
Morning	8am-11am	9am-12pm	10am-1pm	11am-2pm
Afternoon	1pm-4pm	2pm-5pm	3pm-6pm	4pm-7pm
Night	5pm-8pm	6pm-9pm	7pm-10pm	8pm-11pm

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6/27/22	7/29/22	9:00 AM	12:00 PM	7/4	
6/27/22	7/29/22	2:00 PM	5:00 PM	7/4	
8/1/22	9/1/22	9:00 AM	12:00 PM		
8/1/22	9/1/22	2:00 PM	5:00 PM		
9/6/22	10/7/22	9:00 AM	12:00 PM	9/5	
9/6/22	10/7/22	2:00 PM	5:00 PM	9/5	
10/10/22	11/10/22	9:00 AM	12:00 PM		
10/10/22	11/10/22	2:00 PM	5:00 PM		
11/11/22	12/16/22	9:00 AM	12:00 PM	11/24-25	
11/11/22	12/16/22	2:00 PM	5:00 PM	11/24-25	
Evenings					
1/17/22	3/9/22	6:00 PM	9:00 PM		
3/14/22	5/4/22	6:00 PM	9:00 PM		
5/9/22	6/29/22	6:00 PM	9:00 PM	5/30	6/2
7/5/22	8/24/22	6:00 PM	9:00 PM	7/4	7/7
8/29/22	10/19/22	6:00 PM	9:00 PM	9/5	9/8
10/24/22	12/14/22	6:00 PM	9:00 PM	10/31, 11/ 24-25	11/3

Cuisine Certificate

Tuition and Fees \$5,840, 96 hours

Campus Students

Mornings: Mon thru Fri 9am-1pm for 5 weeks
 Afternoons: Mon thru Fri 1:30pm-5:30pm for 5 weeks
 Evenings: Mon thru Wed 6pm-10pm for 8 weeks

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8/1/22	9/1/22	9:00 AM	1:00 PM		
9/6/22	10/7/22	1:30 PM	5:30 PM	9/5	
10/10/22	11/10/22	9:00 AM	1:00 PM	11/11	
10/24/22	12/14/22	6:00 PM	10:00 PM	10/31	11/3
11/11/22	12/16/22	1:30 PM	5:30 PM	11/24, 11/25	11/11

**Cuisine Certificate
Online Students**

Mornings: Mon thru Fri for 5 weeks
Afternoons: Mon thru Fri for 5 weeks
Evenings: Mon thru Wed for 8 weeks

Time Zones for Zoom Labs

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9/6/22	10/7/22	2:00 PM	5:00 PM	9/5	
10/10/22	11/10/22	9:00 AM	12:00 PM		
10/10/22	11/10/22	2:00 PM	5:00 PM		
11/11/22	12/16/22	9:00 AM	12:00 PM	11/24-25	
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1/17/22	3/9/22	6:00 PM	9:00 PM		
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10/24/22	12/14/22	6:00 PM	9:00 PM	10/31, 11/ 24-25	11/3

Pastry & Baking Certificate
Tuition and Fees \$5,260, 96 hours

Campus Students

Mornings: Mon thru Fri 9am-1pm for 5 weeks
 Afternoons: Mon thru Fri 1:30pm-5:30pm for 5 weeks
 Evenings: Mon thru Wed 6pm-10pm for 8 weeks

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11/11/22	12/16/22	9:00 AM	1:00 PM	11/24, 11/25	11/11

**Pastry & Baking Certificate
Online Students**

Mornings: Mon thru Fri for 5 weeks
Afternoons: Mon thru Fri for 5 weeks
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Time Zones for Zoom Labs

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6/27/22	7/29/22	9:00 AM	12:00 PM	7/4	
6/27/22	7/29/22	2:00 PM	5:00 PM	7/4	
8/1/22	9/1/22	9:00 AM	12:00 PM		
8/1/22	9/1/22	2:00 PM	5:00 PM		
9/6/22	10/7/22	9:00 AM	12:00 PM	9/5	
9/6/22	10/7/22	2:00 PM	5:00 PM	9/5	
10/10/22	11/10/22	9:00 AM	12:00 PM		
10/10/22	11/10/22	2:00 PM	5:00 PM		
11/11/22	12/16/22	9:00 AM	12:00 PM	11/24-25	
11/11/22	12/16/22	2:00 PM	5:00 PM	11/24-25	
Evenings					
1/17/22	3/9/22	6:00 PM	9:00 PM		
3/14/22	5/4/22	6:00 PM	9:00 PM		
5/9/22	6/29/22	6:00 PM	9:00 PM	5/30	6/2
7/5/22	8/24/22	6:00 PM	9:00 PM	7/4	7/7
8/29/22	10/19/22	6:00 PM	9:00 PM	9/5	9/8
10/24/22	12/14/22	6:00 PM	9:00 PM	10/31, 11/ 24-25	11/3

Please refer to our website for the most current dates
<https://www.parkcityculinaryinstitute.com>

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. Students who carpool assume the responsibility and risk.

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. Generally, students on campus can make up as many as 4 classes by attending class with another cohort.

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. 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.

Changes due to COVID-19: Several activities are on hold due to the risks of COVID-19. For example, we are not currently holding field trips or having graduation ceremonies. We hope to resume those extra activities as soon as possible, once safe to do so.

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 a few days of receiving each application. Students are notified of acceptance by phone and/or email. Once accepted, your seat is not confirmed until your tuition deposit is paid, and we have executed an Enrollment Agreement. Payments 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

Application fee non-refundable	55
Tuition for 192 hours of instruction, demonstrations and hands-on training	9,490
Free with Tuition: Knives and Equipment Four knives, thermometer, peeler, bench scraper, piping tip set, electronic scale, shears, sharpener, ruler, and carrying bag Uniform including two Chef's jackets, two aprons, Chef pants, and beanie	
Total	9,545

Pastry and Baking Certificate – 96 hours

Application fee non-refundable	55
Tuition for 96 hours of instruction, demonstrations and hands-on training	5,260
Free with Tuition: Knives and Equipment Three knives, and other tools such as a thermometer, peeler, bench scraper, piping tip set, electronic scale, ruler, and carrying bag Uniform including two Chef's jackets, two aprons, Chef pants, and beanie	
Total	5,315

Cuisine Certificate – 96 hours

Application fee non-refundable	55
Tuition for 96 hours of instruction, demonstrations and hands-on training	5,840
Knives and Equipment Four knives, and other tools such as a thermometer, peeler, bench scraper, shears, sharpener, piping tips, and carrying bag Uniform including two Chef's jackets, two aprons, Chef pants, and beanie	
Total	5,895

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 unless accepted and enrolled in a payment plan
Late fees may be charged for payments received after this date

Only those students who have paid Tuition and Fees in full or who are enrolled and current in a payment plan 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.

Credits for Online Courses

Students who attend online are given a grocery credit to purchase groceries and supplies. This credit reduces tuition.

Professional Culinary Arts: \$1,150
 Cuisine: \$641
 Pastry & Baking: \$560

Students who attend online can also opt out of receiving knives, equipment and the uniform. This credit reduces tuition.

Professional Culinary Arts: \$1,150
 Cuisine: \$641
 Pastry & Baking: \$560

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. 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. 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, a payment plan with us may be a good alternative.

Financial Aid and Scholarships

Payment plans are offered for all courses at an interest rate of 7%. Payments and interest are significantly lower than at many other schools. To apply for a payment plan, please call us at (801) 413-2800. We do not pull your credit.

Certificate	Professional Culinary Arts	Cuisine	Pastry & Baking
Deposit	\$1,250.00	\$1,250.00	\$1,250.00
Monthly Payments	575.32	320.47	279.98
Number of Months	15 (13 for online after credit)	15 (13 for online after credit)	15 (13 for online after credit)
Total Tuition	\$9,490.00	\$5,840.00	\$5,260.00
Total Interest	389.75	217.11	189.67
Total	\$9,879.75	\$6,057.11	\$5,449.67

Rights and Responsibilities of Students Borrowing Money through Payment Plans

- You may request an update on your interest rate, fees, balance owed and repayment options at any time.
- Defer or adjust repayment at any time, if qualified.
- You must tell the School if you change your name, address, or phone number.
- Before you leave school, you need to tell the School your permanent address, the name and address of your expected employer (if known), and the address of your nearest relative.

- You must pay your payment plan in full, including interest, even if you did not finish your program, did not finish your program in the regular time allotted for program completion, you are unable to get a job after you finish, or if you are unhappy with or do not get the education or other services you purchased from the school.
- You may prepay your loan at any time.

Rights of School Lending Money through Payment Plans

- All payment plans require authorizing the School to take payments automatically from a bank account, debit or credit card. You will be given a credit card authorization form to set up your payment plan and allow the School to take those payments.
- Any withdrawals from your account that do not go through on the scheduled date because of a lack of funds or any other reason are subject to a \$30 fee.
- If you stop making payments, the School has the right to remove you from class. In this event, you may not graduate. In most cases, you will not be eligible for a refund of any payments already made.
- If you stop making payments, the School has the right to confiscate any knives, equipment, student materials or uniform issued. In most cases, you will not be eligible for a refund of any payments already made.
- If you stop making payments, the entire balance of your loan (principal and interest) becomes immediately due. This is called acceleration. Once your loan is accelerated, the School as your lender can withhold money from your wages. The School may also engage a Collections Agency to collect from you. The School may also pursue your loan balance in court.

Students who participate in ProStart in High School are eligible for a scholarship based on the following scale:

One year in ProStart: \$125 for Cuisine or Pastry / \$250 for Professional Culinary Arts

Two years in ProStart: \$250 for Cuisine or Pastry / \$500 for Professional Culinary Arts

Other scholarships may occasionally be available. Please ask your Admissions Counselor for more information.

GI Bill® - Only available for Campus Courses

The GI Bill assists servicemembers and eligible veterans in covering the cost of our campus education and training. Students attending on campus for cooking and baking programs may be eligible for the GI Bill®. The GI Bill® is not currently available for our online courses. *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 campus 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.

Student Conduct Policy

Professional and ethical conduct are of critical importance in a restaurant setting. There are fundamental values of professionalism such as honesty, respect, integrity and trustworthiness. We take pride in having students that also value a commitment to excellence, punctuality, reliability, empathy and compassion. All students are expected to demonstrate high standards of professional behavior, both in and out of the classroom. Failure to meet these standards will result in disciplinary action up to, and possibly including, dismissal. The Executive Chef, or his/her designee, is responsible for investigating alleged violations of professional conduct standards and recommending corrective measures, or discipline, as appropriate.

When a staff member observes a student action that represents a possible violation of expected professional standards, he or she will contact the student directly to discuss the issue. If the staff member feels that an effective resolution results from meeting with the student, no further action is required, except that the staff member shall document the incident in the student's file and will notify the Executive Chef and Director.

If, after discussing the issue with the student, the staff member feels that a satisfactory resolution has not been reached, he or she will notify the Executive Chef and Director of the incident, the alleged violation of professional conduct, and the failure to obtain resolution. The Executive Chef will interview the student to discuss the nature of the incident and the student's perception of that event, the staff member involved, and other students or faculty as appropriate to determine a course of action. The Executive Chef may require remedial action, such as probation.

If the student believes that the finding and subsequent action by the Executive is wrong or otherwise violates the student's rights, the student may appeal to the Director of the school. The determination of the Director of the school shall be final.

If the staff member is unwilling or unable to contact the student directly, the matter should be referred directly to the Executive Chef or Director of the school.

Any student indicating a serious problem with professional conduct will be notified by the Executive Chef or Director of a possible probation. Continued violations will merit probation of three days or longer. If the student returns and continues to have trouble maintaining a professional approach to the program and/or other students, the student will be dismissed from the program.

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.

Students who believe that a faculty member has behaved in an unprofessional manner are encouraged to discuss their concerns directly with that faculty member. Alternatively, a student may elect to discuss his or her concern with the Executive Chef, another staff member, or the Director of the school.

Students who feel that some disciplinary action taken against them by Executive Chef is not warranted or appropriate may appeal that decision to the Director of the school.

Examples of professional behavior include, but are not limited to, the following:

1. Honesty and integrity:

- a. Act with honesty and integrity in using and properly storing school supplies.

2. Empathy and cultural diversity:

- a. Demonstrate appropriate interpersonal interaction with respect to culture, race, religion, ethnic origin, gender, and sexual orientation

3. Punctuality:

- a. Arrive and leave as scheduled for class.

4. Professional behavior:

- a. Show regard for persons in authority.

5. Negotiation, compromise, and conflict resolution:

- a. Demonstrate how to resolve conflicts.
- b. Display positive attitude when receiving constructive criticism.

6. Lifelong improvement:

- a. Produce quality work.
- b. Demonstrate a desire to exceed expectations.
- c. Demonstrate characteristics of lifelong learning.

7. Time management and decision-making:

- a. Utilize time efficiently.
- b. Demonstrate self-direction in completing labs.

8. Appearance:

- a. Maintain dress appropriate to a kitchen classroom.
- b. Maintain personal hygiene and grooming, including clean and complete uniforms and shoes.

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, sexual orientation, 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 \$292,000, 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.

A student enrolled in a correspondence institution may withdraw from enrollment following the cooling-off period, prior to submission by the student of any lesson materials or prior to receipt of course materials, whichever comes first, and effective upon deposit of a written statement of withdrawal for delivery by mail or other means, and the institution shall be entitled to retain no more than \$200 in tuition or fees as registration charges or an alternative amount that the institution can demonstrate to have been expended in preparation for that particular student's enrollment.

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: Campus courses are 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. Courses are also taught online using video demonstrations and Zoom for live interactive hands-on labs.

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 25 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: After paying a \$55 application fee, the tuition for each program: Professional Certificate in the Culinary Arts \$9,490; Pastry and Baking Certificate \$5,260; Cuisine Certificate \$5,840. A fee of \$30 applies to returned checks and automatic payments that do not go through or are delayed on payment plans.

Financial Assistance: Credit unions generally provide the best rates. We also offer payment plans at 7% interest that can pay off tuition in under 15 months. 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.

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 \$292,000 payable to the Division of Consumer Protection, State of Utah.

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: 2021: 96% graduation/93% employment; 2020: 97% graduation/95% employment; 2019: 97% graduation/98% employment. Employment rates are based on students seeking employment. Park City Culinary Institute does not guarantee jobs, or wage and salary levels.