

WESTERN CULINARY INSTITUTE
Western Culinary Institute
2003-2004 Catalogue



LE CORDON BLEU CULINARY ARTS
LE CORDON BLEU HOSPITALITY & RESTAURANT MANAGEMENT
LE CORDON BLEU PÂTISSERIE & BAKING



A MESSAGE FROM THE PRESIDENT

As I walk through the various labs and classrooms of Western Culinary Institute, I am always struck by the level of commitment and passion shared by our faculty and students. The love for the dynamic food service and hospitality industry provides a common thread that quickly interweaves the diverse ages and backgrounds of our student body.

Already a comprehensive and challenging program, Western Culinary Institute's partnership with Le Cordon Bleu resulted in an exciting new level of classical "hands-on" training in Portland. The opportunities this relationship provides our students and graduates are tremendous!

The heart of any successful organization is its staff, and nowhere is this more evident than at WCI. Our faculty already boasts a broad and diverse background of education and experience which brings the curricula to life.

I look forward to meeting every one of you in your first six weeks of the program and I am offering my personal commitment to always take the time to talk with any WCI student or graduate, for whatever reason.

Welcome to Western Culinary Institute's Le Cordon Bleu Culinary Arts, Hospitality & Restaurant Management, and Pâtisserie & Baking Programs. You are taking an important step in establishing a rewarding career and fulfilling your dream.

Sincerely,

Greg Ogdahl
President



LE CORDON BLEU CULINARY ARTS PROGRAM

AWARD OFFERING: ASSOCIATE OF OCCUPATIONAL STUDIES — LE CORDON BLEU CULINARY ARTS

Western Culinary Institute has specialized curricula to meet the general needs of students who are job and career oriented. Students who attend WCI are interested in current and relevant job training that can prepare them for professional careers and advancement opportunities. The curriculum is structured to ensure that all graduates will have the opportunity to receive a diversified education in culinary arts. This progressive, comprehensive training can provide graduates with the fundamentals necessary to adapt to the specific culinary career path they choose to follow. Students who successfully complete the entire program (107 credit hours), attain a cumulative GPA of at least 2.0, and are able to demonstrate their proficiency with Le Cordon Bleu cuisine techniques through a “Black Box” final will receive an Associate of Occupational Studies — Le Cordon Bleu Culinary Arts.

PROGRAM STRUCTURE AND SEQUENCE

All students must successfully complete CA-150 and CA-151 before progressing through the required CA-100 series, WR-101, and WR-102. When students successfully complete all required basic classes, they move to the advanced portion of the curriculum (CA-200 series and WR-202). In the second half of the program, students take the seven three-week advanced classes. After successfully completing all required advanced classes, students proceed to the six-week restaurant practicum (CA-250), during which they participate in the final Le Cordon Bleu Black Box exam. The final six-week requirement of each student’s training at WCI is a culinary externship (CA-299) at a school-approved food service operation.

PROGRAM OUTLINE

Quarter credits required for A.O.S. degree: 107
Time: 60 weeks (not to exceed 90 weeks)
General Education courses are denoted with an “**”

REQUIRED BASIC SUBJECTS		QUARTER CREDITS
CA-150	Introduction to the Culinary Arts	8.0
CA-151	Food Service Sanitation	3.0
WR-101	Written Communication*	3.0
WR-102	English Composition*	3.0
CA-160	Nutrition & Healthy Cuisine	4.0
CA-163	Flavors of the World	4.0
CA-172	Purchasing, Kitchen Math & Computers	6.0
CA-173	Butchering & Charcuterie	5.0
CA-184	Beverages & Dining Room Service	6.0
CA-188	Introduction to the A la Carte Kitchen	5.0
CA-196	Introduction to Garde Manger	5.0
CA-197	Introduction to Pâtisserie & Baking	5.0

REQUIRED ADVANCED SUBJECTS		QUARTER CREDITS
CA-217	Advanced Pâtisserie & Baking	5.0
CA-218	Advanced A la Carte Kitchen	5.0
CA-226	Advanced Garde Manger	5.0
CA-221	International Cuisine	5.0
CA-222	Professional Communication*	5.0
CA-230	Kitchen Management	6.0
WR-202	Writing Practical*	3.0
CA-250	Restaurant Practicum	8.0
CA-299	Culinary Externship	8.0

**Total Required Credits for
A.O.S. — Le Cordon Bleu Culinary Arts** 107.0

STATE OF OREGON

The following applies to all students with the exception of State of Washington residents.

PORTION OF PAYMENT PERIOD COMPLETED	TUITION CHARGE
Less than 50%:	Student shall be entitled to a pro-rata refund of the total tuition charged for the payment period less any non-refundable institutional charges.
0 - 10%	10%
10.1 - 20%	20%
20.1 - 30%	30%
30.1 - 40%	40%
40.1 - 50%	50%
50.1 to 100%	Student owes the full tuition.

STATE OF WASHINGTON

Applies only to State of Washington residents.

PORTION OF PAYMENT PERIOD COMPLETED	TUITION CHARGE
0 - 10 %	Student owes 10%
10.1 - 24.9 %	Student owes 25%
25 - 50 %	Student owes 50%
50.1 - 100 %	Student owes the full tuition.

Portion of payment period completed, as used in this catalog, means that a student will only be charged for the time attended divided by the total time in the payment period, rounded up to the nearest tenth of a percent. Unit of credit earned is not the criteria in implementing this policy. Rather, it is the period of enrollment (first to last day of attendance).

If the Institute discontinues instruction after a student enters training, including circumstances where the Institute changes its location, the student must be notified in writing of such an event and is entitled to a pro-rata refund of all tuition and fees paid unless comparable training is arranged for by the Institute and agreed upon, in writing, by the student. A written request for such a refund must be made within 30 days from the date the program was discontinued and the refund must be paid within 30 days after receipt of such a request.

A written statement showing allowable charges and total payments along with any monies due the student shall be refunded within 30 days from the student's Withdrawal Date. (See "Withdrawal Date" Page 45).



ADMINISTRATION

Greg Ogdahl, *President*
 Mike Giacomini, *Vice President of Finance & Accounting*
 Eric Stromquist, FMP, *Vice President of Academic Affairs*
 Lance Pozzi, *Vice President of Marketing & Admissions*
 Ray Colvin, *Vice President of Student Services*

Chef Michael Palmer, CEC, CCE, *Department Chair, Culinary Arts*
 Chef Robert Parks, CEPC, *Department Chair, Pâtisserie & Baking*
 Jim Aden, FMP, *Department Chair, Hospitality & Restaurant Management*

Bryan Levine, *Director of Information Technology*
 Cassandra Kelly, *Director of Compliance*
 Debbie Thomas, *Director of Accounting*
 Eric Wong, *Director of Human Resources*
 Janine Carnel, *Director of Marketing*
 Kelly O'Brien, *Director of Student Management*
 Kim Pearson, *Director of Student Finance*
 Lara Coyle, *Director of Admissions*
 Marsha Parmer, *Director of Career Services*
 Ryon Kaopuiki, *Director of Admissions*

Linda Schoen, *Registrar*