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NEW YORK CAMPUS  
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**OEDS Graduates between 7/1/2020 and  
6/30/2021**

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## **MISSION STATEMENT**

## **HISTORY**

**1975-1995**



## **FACILITIES**



**HOSPITALITY AND HOTEL MANAGEMENT**

Katie Chamberlain

\_\_\_\_\_

Andrew Catalano



**CLASS SIZE**

**PROGRAM DURATION**

Schedule

Duration

**TOTAL INSTITUTIONAL CHARGES**

**REQUIRED EQUIPMENT**

**ATTENDANCE**

**EVALUATION CRITERIA**  
Examinations & Projects

Participation & Performance

## **CURRICULUM**

**Course 1: Introduction to Baking Techniques and  
Ingredients Part 1 - 44 Hours**



## Participation & Performance



## **CURRICULUM**

**Course 1: Fundamentals of Culinary Arts - 52 hours**





**CLASS SIZE**

**PROGRAM DURATION**

Schedule

Duration

**TOTAL INSTITUTIONAL CHARGES**

**REQUIRED EQUIPMENT**

## **CURRICULUM**

**Course 1: Concept Development and Menu Design -  
45 Hours**

**CLASS SIZE**

**PROGRAM DURATION**

Schedule

Duration



## EDUCATIONAL OBJECTIVES



## **CURRICULUM**

**Course 1: Introduction to Hospitality, Travel and  
Tourism -**

## EDUCATIONAL OBJECTIVES

## **CURRICULUM**

**Course 1 Introduction to Butter Cream Piping - 40 Hours**

**Course 2 Introduction to Royal Icing, Rolled Fondant and Pastillage - 60 Hours**

**Course 3 Advanced Rolled Fondant and Hand Modeling 40 Hours**





**CLASS SIZE**

**PROGRAM DURATION**

Schedule

Duration

**TOTAL INSTITUTIONAL CHARGES**

**ATTENDANCE**

4.

**EVALUATION CRITERIA**  
**Examinations & Projects**

**Participation & Performance**

## **CURRICULUM**

**Course 1 Wine Foundation 36 Hours**





**TOTAL INSTITUTIONAL CHARGES**

**ATTENDANCE**

**EVALUATION CRITERIA**

**COURT OF MASTER SOMMELIERS EXAMS**

**HOW TO CONTACT**

**ENTRANCE REQUIREMENTS**







**DISABILITIES**

**NONDISCRIMINATION STATEMENT**

**BACKGROUND CHECK**



## **DIRECT SUBSIDIZED & UNSUBSIDIZED LOANS**

### **FEDERAL PELL GRANT**

[How can I get a Direct Loan?](#)

[How much can I get?](#)

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[How much can I borrow?](#)

### **FSEOG PROGRAM**



How will I get the loan money?

How do my parents get a loan?

How much can my parents borrow?

Who gets my parents' loan money?



**PAYMENT METHODS**

Payment in Full

Contract to Make Payment in Full Prior to Class Start Date

**PRIVATE LOANS**





**Student Feedback/Incidents**

**Disciplinary Aspects**

**Externship Placement**

**ASSESSING STUDENT PROGRESS**

**Frequency of Evaluation**

**Grades**

Letter Grade	Grade Points	Numerical Equivalent	Explanation





## GRADE SCALE

**How Transfer Credits, Change of Program, or Incompletes Affect SAP**

**Academic Standing**

\_\_\_\_\_

\_\_\_\_\_

**Financial Aid Probation**

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\_\_\_\_\_

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**CLOCK HOUR**

**HOLIDAYS**

\*See Addendum

**SCHOOL CLOSING**

## LEAVE OF ABSENCE POLICY

**WITHDRAWAL, DISMISSAL & REINSTATEMENT  
POLICIES**

**Withdrawal**

**Readmission after Withdrawal**





## INFORMATION TECHNOLOGY POLICY

### Policies Pertaining to Grievances

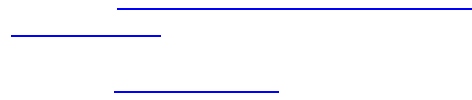
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**SCHOLARSHIPS**



**The ICE Kevin Nurse Memorial Scholarship**



**ICE Cares Scholarship Program**

**ICE Food Dreams Scholarship**

**ICE High School Senior Scholarship**

**James Beard Foundation Scholarship Program**

*or*

*or*

**ProStart Competition Scholarship**

**HOUSING & TRANSPORTATION**



## **VOLUNTEER OPPORTUNITIES**

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**Other Emergencies**

**Catastrophic Events & Disaster Policy for Continuity  
of Operations**

**FERPA**

## HOW TO REGISTER TO VOTE

**VA PENDING PAYMENT COMPLIANCE**

**VETERANS CATALOG APPENDIX**

Externship

Housing Benefits



## WEEKLY TUITION LIABILITY CHART

### Career Culinary Arts Program

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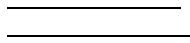
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First Quarter

Subsequent Quarters

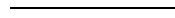


**The Techniques of Artisan Bread Baking**



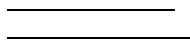
First Quarter

**Intensive Sommelier Training**



First Quarter

**The Art of Cake Decorating**



First Quarter



First Quarter

Subsequent Quarters



**What is the tuition refund and cancellation policy?**

**What should students know about "private school agents?"**



**CAREER PASTRY AND BAKING ARTS**

Schedule		Time	Total Charges

**Supplies**

Supplies	Total Price





**HOSPITALITY & HOTEL MANAGEMENT**

Schedule		Time	Total Charges

**Supplies**

Supplies	Total Price
Total	

**Books**

Title	ISBN	Price

**THE TECHNIQUES OF ARTISAN BREAD BAKING**

Schedule	Time		Total Charges
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**SCHOOL HOLIDAYS FOR STUDENTS 2024**


## HEERF DISCLOSURES

**ICE 2022 ACCSC GRADU**

