

California Culinary Arts Institute Catalog January 1, 2025 to December 31, 2026

California Culinary Arts Institute is the San Diego leader in hospitality training which comprises:

<u>Programs</u>	<u>Estimated Total Program Charges</u>
Culinary Arts	\$ 14,000
Baking and Pastry Arts	\$ 14,000

California Culinary Arts Institute began 11/29/2021

Today, more than ever, cooking has become one of the largest, strongest, and fastest growing industries. Here at California Culinary Arts Institute, we offer our students an intense culinary and baking curriculum, taking them all the way from basic to advanced level at a faster pace than schools with a one year program while giving them the same knowledge, and for a fraction of the cost.

Upon graduation, students receive a certificate of completion and **job placement assistance**. This kind of education gives the student the opportunity to enter the workforce at a faster pace with private schooling. Our school works with the more exclusive hotels, restaurants, resorts, country clubs, casinos, culinary staffing and as well American Culinary Federation for job placement.

Our school offers extraordinarily small classes of **no more than 10 students per class** which sets us apart from other culinary schools and provides lots of **hands-on training** and interaction with the instructor. Students are encouraged to be creative, ask questions and make comments about each lesson. Our **highly qualified chef instructors** are all certified and have teaching experience in addition to many years experience as leading chefs in the hospitality industry.

Classes are held at California Culinary Arts Institute, 1620 National Ave, San Diego, CA 92113, conveniently located close to I-5, Highways 125 and 94 in the Downtown San Diego area. Trolley and bus access are within a short walking distance of the school, and there is plenty of parking for those who drive.

We offer a choice of **two class times per day** for both Culinary and Baking in order to accommodate most anyone's schedule. Classes are held **five days per week** to ensure learning retention. By seeking education in our excellent Culinary and Baking school, students will learn how to prepare foods and how to present them with flair, in addition to learning recipes, garnishes, food costing, and menu development. Our state of the art facility offers students the proper way of cooking with **commercial gas equipment**, the only acceptable method of cooking in the hospitality industry, and includes a very large area just for the culinary kitchen and additional ovens and baking area for Baking and Pastry.

California Culinary Arts Institute does not have a pending petition in bankruptcy, is not operating as a debtor in possession, has not filed a petition within the preceding five years, nor has had a petition in bankruptcy filed against it within the preceding five years that resulted in reorganization under Chapter 11 of the United States Bankruptcy Code (11 U.S.C. Sec. 1101 et seq.).

Mission and Objectives

California Culinary Arts Institute's (CCAI) mission is to provide a high standard culinary, baking and pastry education to students in San Diego and nearby. Its goal is to provide a higher quality of knowledge in culinary and baking, pastry arts, and serving food in the San Diego community. In addition, the fact that the food industry is a serving industry, CCAI through its externship program is planning to offer financial support to both non-profit organizations to help people as well as animal shelters.

While the above objective and mission are fundamental of CCAI, we intend to ensure this institution is a successful and self-sustaining business, hoping to broaden its support over time.

The objective of the culinary program is to prepare students to be able to work successfully in a fine dining environment, including those found at hotels, restaurants, casinos, country clubs, and other establishments.

The objective of the baking and pastry program is to prepare students to be able to work successfully in baking facilities, including dessert shops, pastry shops, cake and wedding cake facilities, and candy/confectionary shops.

California Culinary Arts Institute Criteria

California Culinary Arts Institute sets a very high standard of education for our students with a broad-based curriculum which encompasses basic to advanced culinary skills and knowledge. We work with the more exclusive employers in the hospitality industry for job placement for our students because they have grown to trust the training and abilities of our graduates.

For the Culinary program our chef instructors use The Professional Chef by The Culinary Institute of America to guide students through our extremely comprehensive curriculum, beginning with the history of the food service industry, sanitation and safety all the way to international cuisine. The students are familiarized with all the commonly used tools and equipment in the industry as well as portion control, recipes, and food costing. Knife skills are honed throughout the course, as is the art of seasoning and basic cooking principles.

Our curriculum is designed to teach our students to create haut cuisine from scratch. They will become proficient in making stocks, sauces and all different kinds of soups. We teach them a thorough and complete understanding of all the different methods of cooking meats, poultry, fish and shellfish using the hands-on approach. They also learn how to select and cook vegetables and starches to complement the meal, in addition to making salads and salad dressings. Another phase of training is making sandwiches, hors d'oeuvres, canapés, relishes and dips, garnishes and food presentation.

Our Baking program uses Baking and Pastry by The California Institute of America. The course begins with sanitation and goes directly into yeast breads, rolls, and sourdough. The next step is breakfast pastries such as puff pastry, croissant, cinnamon snails and knots, and brioche. The students then move on to sugar dough, European style, and tea cookies and custards and tarts including flan, crème brûlée, pudding, custard tarts, lemon meringue tarts, and three different types of meringues. Cakes and sponge cakes are followed by piping and decorating. The final phase of schooling covers individual plated desserts and encourages individuality and creativity in presentation. Our students are also given demonstrations in sugar work and wedding cakes, flower making and chocolate creations.

Our greatest source of pride is our students' success in the food industry. We have a well-established reputation for excellence in training with the finer hotels, restaurants, country clubs and resorts in the area. Not only do our students know how to create wonderfully delicious culinary delights, but they also know how to present them beautifully. Some of our students leave our school and go into business for themselves, while others seek employment in fine dining establishments.

As a prospective student, you are encouraged to review this catalog prior to signing an enrollment agreement. You are also encouraged to review the School Performance Fact Sheet, which must be provided to you prior to signing an enrollment agreement.

Admissions

Admissions Office

California Culinary Arts Institute's Admissions Office is located at:
1620 National Ave
San Diego, CA 92113
Telephone: (858) 868-1401
Email: californiaculinaryarts@gmail.com
Website: CaliforniaCulinaryArts.com

Disclosure Statement

California Culinary Arts Institute, hereinafter referred to as CCAI, located at 1620 National Ave, San Diego CA 92113, is a private institution approved to operate by the California Bureau for Private Postsecondary Education. Approved to operate means the institution is compliant with the minimum standards contained in the California Private Postsecondary Education Act of 2009 (as amended) and Division 7.5 of Title 5 of the California Code of Regulations. Institutional licensing must be applied for every five years and is subject to continuing review. California Culinary Arts Institute is licensed to provide training in the following courses:

- Culinary Arts
- Baking and Pastry Arts

Physical Facilities

The physical facility of the California Culinary Arts Institute is in a shared building where the school is approximately 4000 square feet located at National Ave, near to downtown San Diego, California, with our own large private gated parking lot.
Address: 1620 National Ave, San Diego, California

The equipment used during program

Classroom and library, luncheon area, savory kitchen, baking lab, dining hall, dry storage room, Stoves, ovens, convection ovens, deep fryer, heavy duty 20 quart mixer, heavy 10 quart mixer, size quart mixers, proofer box, molds and cutters, chocolate tempering machines, sugar warm box, crape making machine, reach-in-freezer, walk-in-refrigerator, stainless steel work tables, professional dishwashing facility, rolling pin, utensils, cutting boards, all different size and usage or cookware.

Admissions Requirements

- A. Prospective students must have a tour of our school and a personal interview with a school representative to determine the degree of interest.
- B. As a prospective student, you are encouraged to review this catalog prior to signing an enrollment agreement. The applicants are also encouraged to review the School Performance Fact Sheet, which must be provided to you prior to signing an enrollment agreement.
- C. Prospective students must fill out and submit an application.
- D. Prospective students must make financial arrangements to a school representative with required back-up information.
- E. Schooling must be funded or financial arrangements completed on the first day of instruction
- F. Applications of prospective students under 18 years of age are considered on an individual basis and require the signed permission of a parent or guardian on the enrollment agreement.
- G. Prospective students must pass a written and practical entrance exam.
- H. California Culinary Arts Institute does not provide visa services to international students. International students are required to pay tuition in full before graduation.
- I. California Culinary Arts Institute does not grant credit for "prior experiential learning", including any credits earned at other institutions, colleges, or universities.

VA students are required to notify California Culinary Arts Institute of Post-secondary training. California Culinary Arts Institute is required to evaluate transcripts and grant credit as appropriate.

Transfer Agreements

California Culinary Arts Institute does not have any transfer or articulation agreement with any other institution and will not accept any transfer credit.

Admissions Procedures

1. Complete a tour of the school and have a personal interview with the director.
2. Complete an application for admission.
3. Make financial arrangements covering tuition.
4. Complete an Enrollment Agreement

Language Proficiency

All instruction will occur in the English language.

All applicants must possess English language proficiency sufficient to successfully complete the institution's vocational training programs. Applicants are expected to have Basic English language skills equivalent to those of a graduate of a U.S. high school (10th-grade level), including the ability to read, write, speak, and understand English, understand lectures, discussions, and be able to participate in the classes.

English language proficiency may be demonstrated by the following: Comprehension and Practical Entrance Exam.

The institution reserves the right to evaluate an applicant's English language proficiency to ensure the student can successfully participate in classroom instruction, complete coursework, and meet the learning objectives of the program. No English language services will be provided by the California Culinary Arts Institute.

Course Hours

Culinary Arts – 800 Hours which includes 200 Hours Externship
Baking and Pastry Arts – 1000 which includes 400 Hours Externship

All courses offered by California Culinary Arts Institute, including the Externship program, are considered full time courses and are held five days per week, Monday through Friday for better learning retention and to allow our students to enter the job market at a faster pace.

The Externship is a mandatory component of each program and must be successfully completed for graduation. Each student must complete all required Externship hours as part of the total program hours.

The Culinary Arts Course is offered from:

7:30 a.m. to 12:30 p.m. – 5 hours per day, 5 days per week.
12:30 p.m. to 5:30 p.m. – 5 hours per day, 5 days per week.

The Baking and Pastry Arts course is offered from:

7:30 a.m. to 12:30 p.m. – 5 hours per day, 5 days per week.
12:30 p.m. to 5:30 p.m. – 5 hours per day, 5 days per week.

Externship Program is offered from;

9:00 a.m. to 2:00 p.m. — 5 hours per day, 5 days a week.
2:00 p.m. to 7:00 p.m. — 5 hours per day, 5 days a week.

Clock Hours

A clock hour of training at California Culinary Arts Institute is 55 minutes of instruction or lab and a 5-minute break.

Academic Calendar

New cohorts begin on the scheduled program start dates listed in the Academic Calendar below, subject to capacity. Students may start their program at individual class transitions outside of the program cycle with approval from the lead instructor. Students must complete all six modules and the externship successfully to be eligible for graduation.

Culinary

Program Begins:	Program Ends:
Jan/05/2026	Jun/19/2026 (6 modules)
Jun/22/2026	Dec/04/2026 (6 modules)
Dec/07/2026	Jun/04/2027 (6 modules)

Baking and Pastry Arts

Program Begins:	Program Ends:
Jan/20/2025	Jul/04/2025 (6 modules)
Jul/07/2025	Dec/19/2025 (6 modules)
Jan/05/2026	Jun/19/2026 (6 modules)

Holidays

The school will be closed on Memorial Day, Independence Day, Labor Day, Veteran's Day, Thanksgiving Day, and Winter Break (includes Christmas Day and New Year's Day). Note that Winter Break is accommodated in the academic calendar to ensure any modules falling around that time adhere to the 4-week module timeline.

Culinary Arts, Baking and Pastry Arts and Externship Program.

The Culinary Arts program, Baking and Pastry Arts program and Externship program are held five days per week and are designed to give our students a comprehensive education in culinary and baking & pastry arts which includes classroom lectures, homework assignments, hands-on instruction, tests, weekly progress reports, menu preparation, written final exam, and practical final exam. The curriculums are extensive and enable our students to enter the job market at a level commensurate with their abilities.

The Externship program is held at the California Culinary Arts Institute patio dining hall to serve the public. Any profit income from the dining hall externship program will be donated to the charity organization such as "Solution for Change" for homeless programs and animal shelter.

Library

The students may use the library bookshelf for Books, Textbooks. California Culinary Arts Institute has also provided free WIFI for students so that they would be able to access the internet through school computers as additional sources in their education. The students have access to these materials Monday through Friday from 7:30 AM – 5:30 PM.

Head Chef and lead instructor: Sohrab Zardkoohi

Professional Qualifications:

- Degrees in general science and liberal arts
- Certified executive pastry chef by American Culinary Federation
- Culinary educator by American Culinary Federation
- Chef instructor, responsible for baking and pastry certificate and diploma program, and also teaching culinary arts, culinary accounting, purchasing, management, serve safe and sanitation at San Bernardino Valley College, California 2017 -2020
- Chef instructor for baking and pastry certificate and diploma program at San Diego Art institute 2016-2017
- Acting director at National Culinary and Baking school, La Mesa California, 2014- 2016
- Executive Chef instructor at National culinary, and baking school, La Mesa California responsible for teaching culinary, baking and pastry certificate program, 2005-2016
- Chef instructor for baking and pastry certificate program at the Institute of Technology, Rossville California, 2003 to 2005
- Founded and executive chef of the Little Paris Bakery and Café, 1999-2003
- Savory, baking and pastry chef at Davis Bread and Deserts, Davis, California (1990-1999)

Chef Instructor Daniel Loredó

Professional Qualifications and Experience

- **Culinary Arts Education:** Completed the Culinary Certificate Program at California Culinary Arts Institute in San Diego, California, from July through December 2023, according to his résumé.
- **Baking and Pastry Arts:** Holds a Certificate of Completion in Baking and Pastry Arts from California Culinary Arts Institute, dated December 20, 2024.
- **International Training in France:** Successfully completed the Access Internships Worldwide (AIW) Culinary Internship Program from January 6 through March 29, 2025. The 12week program included two weeks of private Frenchlanguage instruction at LSF Language School in Montpellier, followed by a 10week internship as a Kitchen Chef Assistant at the fourstar hotel restaurant Les Corallines Thalasso in La GrandeMotte, France.

- **Practical Culinary Experience:** During his French internship, assisted with preparing and plating French dishes, mise en place, sauces, stocks, and garnishes. Experience includes classical French techniques, including sousvide, braising, and pâtisserie, as well as food preparation during restaurant service.
- **Baking and Pastry Skills:** Experience preparing breads, pastries, and desserts, including yeast fermentation, proofing, dough development, and laminated doughs. His skills include ingredient scaling, mise en place, standardized recipe execution, pastry creams, custards, fillings, meringues, piping, and dessert decoration. He is also familiar with chocolate work, macarons, and basic sugar and isomalt techniques, with an emphasis on consistency, portion control, presentation, and efficient pastry production.
- **Food Safety Training:** Completed County of San Diego Food Handler Training through StateFoodSafety on April 16, 2025. The certificate states that it is valid for three years.
- **Hotel and Restaurant Experience:** Experience as a Head Cook at Marriott San Diego Del Mar beginning in April 2025, with responsibilities including food preparation, work across multiple kitchen stations, food quality and consistency, inventory and preparation planning, and compliance with food safety and sanitation standards. He currently works at Mille Fleurs in Rancho Santa Fe, California, a restaurant featuring French cuisine with seasonal, locally sourced California ingredients.
- **Teaching Experience:** Has served as a Chef Instructor in the Baking and Pastry Arts program at California Culinary Arts Institute since April 2025 and continues in this role. Responsibilities include assisting with theoretical and practical instruction, guiding students through hands-on cooking labs, and providing feedback on culinary technique, presentation, and execution.

ServSafe Food Handler Program

After passing the sanitation examination, students obtain their Food Handlers Card which is required to work in any food facility. For those students who already have their ServSafe Food Handlers Card the above will not apply.

Tuition Breakdown and Financial Aid

California Culinary Arts Institute does not offer any Financial Aid Program. The prospective students must pay \$7000 of the school tuition by the first day of class.

Schedule of Charges per Educational Program and Period of Attendance

For both the Culinary Arts and Baking and Pastry Arts programs, the period of attendance is equal to the entire educational program. Therefore, the total charges for a period of attendance and the estimated total charges for the entire educational program are the same.

Culinary

Category	Charges for Period of Attendance	Estimated Charges for Entire Program
Tuition (800 hours)	\$ 13,678	\$13,678
Culinary Kit	\$ 227.00	\$227.00
Textbook	\$ 95.00	\$95.00
Student Tuition Recover Fund (STRF)	\$ 0	\$0
Estimated Total Charges :	\$ 14,000.00	\$14,000.00
Sum of Total Charges :	\$ 14,000.00	\$14,000.00

Uniforms not Included

Baking and Pastry Arts

Category	Charges for Period of Attendance	Estimated Charges for Entire Program
Tuition (1000 hours)	\$ 13,704.50	\$13,704.50
Baking Kit	\$ 200.50	\$200.50
Textbook	\$ 95.00	\$95.00
Student Tuition Recover Fund (STRF)	\$ 0	\$0
Estimated Total Charges :	\$ 14,000.00	\$14,000.00
Sum of Total Charges :	\$ 14,000.00	\$14,000.00

Uniforms not Included

The estimated total charges include tuition, required instructional materials, and other required charges for completion of the program. Any optional or replacement items are not included in the estimated total charges and will be disclosed separately, if applicable.

California Culinary Arts Institute will accept, on our credit approval, WIA contracts, up to 100% of the tuition of \$14,000 if qualified.

Culinary Arts

The remaining \$7,000.00 estimated program charges must be paid within 60 days after the class starting date.

Baking and Pastry Arts

The remaining \$7,000.00 estimated program charges must be paid within 60 days after the class starting date.

Organization: California Culinary Arts Institute
Phone: 858-868-4101 // Web: www.CaliforniaCulinaryArts.com

Address: 1620 National Ave San Diego, CA 92113

California Culinary Arts Institute requires a credible co-signer on payment extension plans.

California Culinary Arts Institute is a private school, and receives funds from the Veterans of Administration only based on the same requirement above. We are not a federal title IV school.

California Culinary Arts Institute is a certificate but is not an accredited school. California Culinary Arts Institute students are not eligible for federal financial aid programs.

If a student obtains a loan to pay for an educational program, the student will have the responsibility to repay the full amount of the loan plus interest, less the amount of any refund, and that, if the student has received federal student financial aid funds, the student is entitled to a refund of the moneys not paid from federal student financial aid program funds.

Financial Aid Programs

California Culinary Arts School does not participate in federal Title IV or California state financial aid programs. However, the institution is an approved training provider on the California Eligible Training Provider List (ETPL) and partners with the San Diego Workforce Partnership. Eligible students may qualify for training cost assistance funded through the federal Workforce Innovation and Opportunity Act (WIOA).

Housing

California Culinary Arts Institute has no responsibility to find or assist a student in finding housing. The institute does not have dormitory facilities under its control. Housing is available within a reasonable distance of the institute's facilities, available at a range of costs from \$1500/month to \$3500+/month.

Payment Policies

All school fees must be funded or a payment plan approved on the first day of instruction.

There will be a \$0.00 non-refundable STRF fee due upon signing the Enrollment Agreement.

Tuition and fees are subject to change. Tuition changes will not affect currently enrolled students or those on approved Leave of Absence. If a student withdraws and then re-applies, then any tuition changes that have taken place will apply at the start of the new enrollment. We will provide an amendment to the catalog for any changes as required.

Terms of Enrollment

The agreement governs the named student for the specific course mentioned.

Class start date may be changed by either party upon notice, with reasonable cause. Once the start date is determined or has commenced, the parties will be bound by the agreement. The student has the right to cancel the enrollment agreement and obtain a refund of charges paid through attendance at the first class session, or the seventh day after enrollment, whichever is later.

NSF Checks or Stop Payments

There will be a charge of \$25.00 for non-sufficient checks or stop payments. Collection of past due amounts will be initiated by the school in normal business practice and failing that by an independent collection agency at an additional fee of 35% or cost of collection.

The State of California established the Student Tuition Recovery Fund (STRF) to relieve or mitigate economic loss suffered by a student in an educational program at a qualifying institution, who is or was a California resident while enrolled, or was enrolled in a residency program, if the student enrolled in the institution, prepaid tuition, and suffered an economic loss. Unless relieved of the obligation to do so, you must pay the state-imposed assessment for the STRF, or it must be paid on your behalf, if you are a student in an educational program, who is a California resident, or are enrolled in a residency program, and prepay all or part of your tuition.

You are not eligible for protection from the STRF and you are not required to pay the STRF assessment, if you are not a California resident, or are not enrolled in a residency program.

It is important that you keep copies of your enrollment agreement, financial aid documents, receipts, or any other information that documents the amount paid to the school. Questions regarding the STRF may be directed to the Bureau for Private Postsecondary Education, 1747 N. Market Blvd. Suite 225, Sacramento, CA 95834, (916) 574-8900 or (888) 370-7589.

To be eligible for STRF, you must be a California resident or are enrolled in a residency program, prepaid tuition, paid or deemed to have paid the STRF assessment, and suffered an economic loss as a result of any of the following:

1. The institution, a location of the institution, or an educational program offered by the institution was closed or discontinued, and you did not choose to participate in a teach- out plan approved by the Bureau or did not complete a chosen teach-out plan approved by the Bureau.
2. You were enrolled at an institution or a location of the institution within the 120 day period before the closure of the institution or location of the institution, or were enrolled in an educational program within the 120 day period before the program was discontinued.
3. You were enrolled at an institution or a location of the institution more than 120 days before the closure of the institution or location of the institution, in an educational program offered by the institution as to which the Bureau determined there was a significant decline in the quality or value of the program more than 120 days before closure.
4. The institution has been ordered to pay a refund by the Bureau but has failed to do so.
5. The institution has failed to pay or reimburse loan proceeds under a federal student loan program as required by law, or has failed to pay or reimburse proceeds received by the institution in excess of tuition and other costs.
6. You have been awarded restitution, a refund, or other monetary award by an arbitrator or court, based on a violation of this chapter by an institution or representative of an institution, but have been unable to collect the award from the institution.
7. You sought legal counsel that resulted in the cancellation of one or more of your student loans and have an invoice for services rendered and evidence of the cancellation of the student loan or loans.

To qualify for STRF reimbursement, the application must be received within four (4) years from the date of the action or event that made the student eligible for recovery from STRF.

A student whose loan is revived by a loan holder or debt collector after a period of non collection may, at any time, file a written application for recovery from STRF for the debt that would have otherwise been eligible for recovery. If it has been more than four (4) years since the action or event that made the student eligible, the student must have filed a written application for recovery within the original four (4) year period, unless the period has been extended by another act of law.

However, no claim can be paid to any student without a social security number or a taxpayer identification number.

Organization: California Culinary Arts Institute
Phone: 858-868-4101 // Web: www.CaliforniaCulinaryArts.com
Address: 1620 National Ave San Diego, CA 92113

Refund Policy

Cancellation and withdrawal

The student has the right to cancel the enrollment agreement and obtain a refund of charges paid through attendance at the first class session, or the seventh day after enrollment, whichever is later.

A notice of cancellation shall be in writing and can be sent by mail to 1620 National Ave, San Diego, CA 92113 or email to institute@ccaicampus.com. A withdrawal may be effectuated by the student's written notice or by the student's conduct, including, but not necessarily limited to, a student's lack of attendance or violation of federal or state law.

California Culinary Arts Institute shall refund 100 percent of the amount paid for institutional charges if notice of cancellation is made through attendance at the first class session, or the seventh class day after enrollment, whichever is later.

The refund policy for California Culinary Arts Institute A student is entitled to a refund if they complete 60% or less of the period of attendance. A student is not entitled a refund if they complete more than 60% of the period of attendance.

California Culinary Arts Institute is a private institution and is approved to operate by the California Bureau for Private Postsecondary Education (BPPE). Approval to Operate means compliance with state standards as set forth in the California Private Postsecondary Education Act of 2009. Any question a student may have regarding the school brochure/catalog that have not been satisfactorily answered by the institution may be directed to the Bureau for Private Postsecondary Education at the following.

Bureau for Private Postsecondary Education
Address: 1747 North Market Blvd Suite 225
Sacramento, CA 95834
Web address: www.bppe.ca.gov
Telephone: 916-574-8900 or (888) 370-7589
Fax: 916-263-1897 or Toll free (888) 370 -7589

Hypothetical Refund Example as Calculated According to the State of California Regulations:

The student pays \$14,000.00 for the Culinary Arts Certificate program and/or \$14,000.00 for Bakery and Pastry program

A student is entitled to a refund if they complete 60% or less of the period of attendance. A student is not entitled a refund if they complete more than 60% of the period of attendance. Failure to comply with the stated rules pertaining to the section on CONDUCT can place the student on administrative probation and failing this all funds due or paid to date are forfeited and due to completion of the program if unpaid. **(This applies to all students including WIA and VA beneficiaries.)**

Veterans Affairs Beneficiaries: If a student receiving Veterans Affairs education benefits withdraws or is dismissed from the program, California Culinary Arts Institute will calculate and issue a pro rata refund of institutional charges in accordance with the applicable Veterans Affairs and California requirements. Any unearned institutional charges will be refunded in the manner required by law and applicable VA rules.

Gainful Employment Reporting

The Culinary Arts program prepares graduates for the following job classifications

35-2012	Cooks, Institution and Cafeteria
35-2013	Cooks, Private Household
35-2014	Cooks, Restaurant
35-2015	Cooks, Short Order
35-2019	Cooks, All Other

The Baking and Pastry Arts program prepares graduates for the following job classifications

51-3010	Bakers
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Attendance

Students must complete all lessons before graduating. Students are required to notify the school office if they are not coming to class. One absence is defined as not being present for one scheduled class. Students who have three unexcused absences will be placed on probation. Further absences can lead to termination at the discretion of the school. Students must maintain 80% attendance to graduate.

Interruptions and leaves must be requested in writing to the Director, and may be granted for valid reasons. Students may make up classes at no additional charge as long as it was an excused absence, and should meet with their chef instructor to arrange scheduling. Students or graduates are only allowed to appear in class if their name is on the roster or advance permission has been granted by the Director.

Leave Of Absence (LOA) Policy

Students must complete all courses before graduation. In the event that a leave of absence occurs, students must make up missed classes before graduation.

Tardiness Policy

Students who are tardy more than 15 minutes will not be admitted into class unless they have received prior approval from the school.

Conduct

Any student not conducting themselves in an orderly and professional manner, which includes the use of drugs and alcohol before or during class time, dishonesty, disrupting, defacing school property, use of profanity, excessive tardiness, insubordination, violation of safety rules, or not abiding by the school rules will lead to either probation or dismissal from classes. Termination occurring from a student's failure to abide by the terms of probation based on the school rules while having completed 60% or less of the period of attendance will result in a pro rata refund of tuition. Otherwise, termination will result in the loss of the entire tuition and will be considered forfeited for breach of contract.

Probation

A student will be placed on probation for unsatisfactory attendance or academic progress only once. The length of probation will be for 30 days and at the end of the probationary period the student will be re-evaluated. During the probation the student must maintain 80% attendance and have satisfactory progress based upon feedback from the chef instructor. Progress and attendance must be satisfactory at the conclusion of the probationary period. The Veterans Administration will be notified regarding unsatisfactory progress for Veterans receiving benefits and the Veteran's Benefits will cease. The student can submit a written appeal of their probation to the Director. All requests will be evaluated and acted upon.

Grading / Graduation Requirement

On written tests:

- 100% to 70 % - Satisfactory
- 69% or less – Unsatisfactory

Students will also be evaluated on practical skills, homework, and other assignments by the chef instructor. Weekly tests will be given and a weekly progress report will be completed on each student by the chef instructor.

Formal Progress Evaluations: To ensure Satisfactory Academic Progress (SAP), a student's academic and practical standing is formally evaluated at six distinct checkpoints, occurring at the conclusion of each of the six program modules. At each of these six evaluation points, students failing to maintain the required academic standards will be placed on Warning, Probation, or Termination status, with formal written documentation provided to the student and added to their official transcript.

SAP Measurement and Status Determination: At each formal SAP evaluation checkpoint, the student's progress is measured using the student's examination results, practical skills performance, homework and assignments, progress reports, and attendance record. The minimum academic standard for written examinations is 70 percent, and students must maintain at least 80 percent attendance. The instructor documents the student's evaluation results on the student's progress record and communicates the evaluation outcome directly to the student.

Warning: A student who does not meet one or more SAP standards at a formal evaluation checkpoint will receive written notice of the deficiency and be placed on Warning status.

Probation: A student who remains below the required SAP standards after Warning, or who otherwise meets the institution's established criteria for academic or attendance probation, will be placed on Probation status pursuant to the Probation Policy. The student will receive written notice of the deficiencies and the conditions required to return to satisfactory progress.

Termination: A student who fails to satisfy the requirements established during the Probation period, or otherwise fails to meet the institution's SAP requirements for continued enrollment, may be terminated in accordance with the institution's termination policy. The student will receive written notice of the decision.

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Documentation and VA Notification: Each SAP evaluation and resulting status will be documented in the student's official academic record. Students will receive written notification of their SAP status and any required corrective action. For students receiving VA education benefits, the institution will notify the appropriate VA authority of unsatisfactory progress, probation, or termination as required.

Student Services

Job Placement - The California Culinary Arts Institute provides job placement services into positions at various hotels, casinos, restaurants, resorts, and other industry partners. These locations routinely notify the institute of open positions and may offer tuition reimbursement to students hired into full time positions.

The institute does not offer any tutoring or language services.

Student Grievance or Complaint

All grievances or complaints are to be made directly to the Director and are to be documented in writing and signed by the parties. The Director is responsible to investigate and attempt to resolve the grievance and communicate a decision to the student within ten (10) working days.

A student or any member of the public may file a complaint about this institution with the Bureau for Private Postsecondary Education by calling (888) 370-7589 or by completing a complaint form, which can be obtained on the bureau's Internet Web Site www.bppe.ca.gov

Policies Pertaining to Grievances

California Culinary Arts Institute will receive information submitted by a student concerning a grievance in strict confidence. All involved members will discuss a grievance only with individuals directly involved and those involved with processing the grievance.

The President of California Culinary Arts Institute is the Grievance Officer charged with ensuring that these policies and procedures are enforced when investigating complaints.

Upon request, the Grievance Officer will provide information about how California Culinary Arts Institute complies with federal and state laws.

Decisions on grievances will be neither precedent-setting nor binding upon future grievances, unless they are officially adopted as policy. Students may direct grievances to the State of California, Bureau for Private Postsecondary Education at any time.

Bureau for Private Postsecondary Education
1747 North Market Blvd Suite 225
Sacramento, CA 95834
Phone: (916) 431-6959 or Toll free (888) 370 - 7589

Catalog Disclosure

This is to certify that this information is true and correct at the time of printing. We will provide amendments to the catalog as required.

As this information must be prepared well in advance of the time period it covers, changes may occur. Courses as described are subject to change with reasonable notice. Some classes offered might be canceled because of insufficient enrollment, elimination, or reduction of program, or for any other reason considered sufficient by the Director of California Culinary Arts Institute.

California Culinary Arts Institute is committed to providing equal opportunities in its activities and in its educational programs. Therefore, no California Culinary Arts Institute student or staff member shall be unlawfully subjected to discrimination on the basis of ethnic group, religion, age, gender, color, sexual orientation, marital status, or physical or mental disability.

Affiliations

- American Culinary Federation
- Culinary Staffing

Record Retention

All student records, including but not limited to signed agreements, student information, submitted homework assignments, course exams, final exams, and practical exam grades/notes are kept electronically indefinitely.

Privacy Act

The Family Educational Rights and Privacy Act (FERPA) is a federal law designed to protect the privacy of students' educational records. Students have the right to review their records and request changes to any records believed to be inaccurate. Records will be released without student's consent to a governmental agency as required by law or pursuant to a subpoena, court order or other compulsory legal process.

The Office of Student Assistance and Relief

The Office of Student Assistance and Relief is available to support prospective students, current students, or past students of private postsecondary educational institutions in making informed decisions, understanding their rights, and navigating available services and relief options. The office may be reached by calling (888) 370-7589 or by visiting <https://www.osar.bppe.ca.gov/>.

Organization: California Culinary Arts Institute
Phone: 858-868-4101 // Web: www.CaliforniaCulinaryArts.com
Address: 1620 National Ave San Diego, CA 92113

Class Size

Culinary Arts Certificate program and Baking and Pastry Arts Certificate program limits the size of each class to 10 students or less.

Uniforms

Uniforms are not covered by tuition. Students must provide their own uniforms.

Uniforms may be purchased online at www.schools.newchef.com

- 2 Chef Coats embroidered with California Culinary Arts Institute's logo and student's name
- 2 Checkered Chef Pants
- 2 White Chef Aprons
- 2 Skullcap (Chef Hats)
- 2 Neckerchiefs

Estimated Cost: \$163.00-\$196.00, cost varies depending on size.

Shoes

Shoes are not covered by tuition. Students must purchase black non-slip shoes or clogs. Canvas shoes and open toed shoes are not allowed.

Textbooks

Currently, textbooks are:

The Professional Chef, 9th Edition by The Culinary Institute of America for Culinary Arts.
Mastering the Art and Craft 3rd Edition Baking and Pastry by Culinary Institute of America.

Knife Set

Students must provide the following tools – California Culinary Arts Institute has a very good source for a reasonable price.

Culinary Kit \$227.00

- Digital Thermometer
- 8" Chef's knife
- 8" x 2" Knife Guard
- 10" Steel-Genesis
- 11" Granton Slicer-Mill
- 3" Paring Knife
- 2-1/2" Peeling Knife
- 10" Wide Bread Knife
- 6" Narrow Boning
- 7" Straight Fork
- 10" Straight Spatula
- 6" Boning Knife
- Y Peeler
- Kitchen Shears
- 6pc. Plastic Tube Set-Plain
- 6pc. Plastic Tube Set-Star
- 1" & 7/8" Double Melon Baller

Baking Kit \$200.50.

- 8" chef knife
- 8" x 2" knife guard
- 12" wavy edge slicer
- 12" x 2" knife guard
- Mil 3" paring knife
- 4" x 1" knife guard
- Plastic bowl scraper
- 2" pastry brush
- Plastic comb
- 10" piano wire whip
- Digital thermometer (-40F / 450F)
- Small decorating tube set
- 16" pastry bag
- 4-1/4" offset spatula
- 8" offset spatula
- swivel peeler-plastic handle

"NOTICE CONCERNING TRANSFERABILITY OF CREDITS AND CREDENTIALS EARNED AT OUR INSTITUTION"

The transferability of credits you earn at California Culinary Arts Institute is at the complete discretion of an institution to which you may seek to transfer. Acceptance of the certificates you earn in culinary arts and/or baking and pastry arts are also at the complete discretion of the institution to which you may seek to transfer. If the credits or certificates that you earn at this institution are not accepted at the institution to which you seek to transfer, you may be required to repeat some or all of your coursework at that institution. For this reason you should make certain that your attendance at this institution will meet your educational goals. This may include contacting an institution to which you may seek to transfer after attending this school to determine if your credits or certificates will transfer.

Section 13: California Culinary Arts Institute Curriculum

The students are required to complete all weekly exams with 70% or higher and the final exam with 70% or higher in order to complete the program. In addition, the students must complete the practical final exam with 75% or higher. Moreover, the students are required to complete their education hours based on the program that they are taking, Culinary Arts 800 Hours, or Baking and Pastry Arts 1000 Hours, in order to graduate.

Courses and modules within each program are delivered sequentially and separately, not concurrently. Students must complete each course/module entirely before moving onto the next one.

The Externship program must be fulfilled at the California Culinary Arts Institute dining hall located at 1620 National Ave, San Diego California 92113, during the program duration.

Head Chef Sohrab serves as the managing supervisor of the 400 hour externship for the Baking and Pastry Arts program and the 200 hour externship for the Culinary Arts program and is responsible for managing and supervising students' training in backofhouse operations, frontofhouse service, and menu creation. The externship takes place in the afternoons after class, providing students with additional opportunities to reinforce classroom instruction, practice recipes, and develop their culinary skills. To provide comprehensive practical training tailored to students' interests and career goals, the externship does not require a fixed allocation of hours to each task. Under Chef Zardkoohi's direct guidance, students participate in varied practical activities and rotations to develop wellrounded competencies in a live dining environment.

Externship activities include preparing food for donation to people experiencing homelessness and community organizations, including Solutions for Change; preparing Christmas dinners for donation to Northmont Elementary School; and preparing Thanksgiving dinners for Monarch School, a public K–12 school in San Diego serving children and youth experiencing homelessness. Students also prepare meals for nearby communities and lunches or dinners for fundraising events supporting Promises2Kids in San Diego, which serves foster children.

Students assist with brunch preparation for California Culinary Arts Institute's graduation celebrations and other events held at the Institute. The school also donates vouchers for culinary classes to fundraising events, and students assist instructors in delivering those classes. While still enrolled in the program, students may also have access to job placement opportunities in restaurants and hotel kitchens.

Course: **CULINARY ARTS**

**600hrs Lab
200hrs Externship**

Year: **2025 - 2026**

Test #1 "Comprehension and Performance Entrance Assessment"

SERVSAFE SANITATION AND SAFETY – 25 Hrs

- A. Introduction to Microbiology
- B. Food Borne Diseases
- C. Personal Hygiene
- D. Food Handling, Preparation, and Storage
- E. Cleaning and Sanitizing Equipment
- F. Sanitation Test
- G. The Safe Workplace
- H. Kitchen Safety

MODULE (1) FOUNDATIONS OF FOOD SERVICE INDUSTRY AND BASIC CULINARY SKILLS – 93 Hrs

This Module is focused on foundational culinary skills, food service operations, kitchen organization, cooking principles, measurements, menu development, and the preparation of stocks. Students will study the following subjects:

1. KNIFE SKILLS/THE FOOD SERVICE INDUSTRY – 18 Hrs

- A. Modern Food Service VS Classical
- B. The Organization of Modern Kitchens
- C. Standards of Professionalism
- D. Classical Knife Skills

2. FOOD COST & RESTAURANT MANAGEMENT – 30 Hrs

- A. The importance of customer Service
- B. The professional Server
- C. Customer-Centric Service
- D. Marketing the Positive Guest Service Experience
- E. Managing Revenue & Expenses
- F. Managing Food & Beverage Pricing
- G. Planning for Profit

3. COOKING PRINCIPLES/TOOLS AND EQUIPMENT – 10 Hrs

- A. Moist Heat Method
- B. Dry Heat Methods
- C. The Arts of Seasoning
- D. Introduction of Equipment

4. PORTION CONTROL AND MEASUREMENTS – 10 Hrs

- A. Equivalents of Weight and Measures
- B. Dry and Liquid Measurements
- C. The Written Recipe
- D. Converting Recipes
- E. Food Cost

5. THE MENU – 5 Hrs

- A. Menu Forms and Functions
- B. Building the Menu
- C. Nutritional Considerations

6. STOCKS – 20 Hrs

- A. Ingredients
- B. Procedures and Methods of Stocks

- C. Reduction
- D. Glace

Test #1 – 50 Points

MODULE (2) SAUCES, SOUPS, AND MEAT COOKERY – 95 Hrs

This Module is focused on the preparation of sauces and soups and the understanding and application of methods used in cooking meats. Students will study the following subjects:

1. SAUCES – 20 Hrs

- A. Leading and Mother Sauces (Béchamel, Espagnol, Volute, Hollandaise, Tomato)
- B. Roux
- C. Modern Sauces
- D. Butter Sauces

2. SOUPS – 40 Hrs

- A. Classification of Soups
- B. Cream Soups
- C. Clear Soups
- D. Hearty Soups
- E. Chowder Soups
- F. Bisque

3. UNDERSTANDING AND COOKING MEATS – 35 Hrs

- A. Grilling Method
- B. Braising Method
- C. Stewing Method
- D. Pan Frying Method
- E. Sauté Method

Test #2 – 50 Points

MODULE (3) POULTRY, FISH & SHELLFISH, AND PORK – 105 Hrs

This Module is focused on the preparation and cooking of poultry, fish and shellfish, and pork using a variety of culinary methods. Students will study the following subjects:

1. UNDERSTANDING AND COOKING POULTRY – 35 Hrs

- A. Chicken Fabrication
- B. Sauté Method
- C. Pan Frying Method
- D. Braising Method
- E. Poaching Method
- F. Grilling Method
- G. Deep Fry Method

2. UNDERSTANDING AND COOKING FISH & SHELLFISH – 35 Hrs

- A. Fish Fabrication
- B. Broiling Method
- C. Sauté Method
- D. Pan Fry Method
- E. Deep Fry Method
- F. Grilling Method
- G. Poaching Method

3. UNDERSTANDING AND COOKING PORK – 35 Hrs

- A. Pan Frying Method / Cutlet
- B. Braising Method
- C. Poaching Method
- D. Grilling Method
- E. Stewing Method
- F. Sauté Method

Test #3 – 50 Points

MODULE (4) GAME, VEGETABLES, AND STARCHES – 105 Hrs

This Module is focused on the preparation and cooking of game, vegetables, and starches using a variety of culinary techniques. Students will study the following subjects:

1. UNDERSTANDING AND COOKING GAME – 40 Hrs

- A. Grilling Method
- B. Braising Method
- C. Stewing Method

2. UNDERSTANDING AND COOKING VEGETABLES – 35 Hrs

- A. Controlling Quality Changes During Cooking
- B. General Rules of Vegetable Cookery
- C. Standards of Quality in Cooked Vegetables
- D. Handling Fresh and Processed Vegetables
- E. Production and Holding Problems in Quantity Cooking
- F. Storage
- G. Boiling and Steaming
- H. Sautéing and Pan-frying
- I. Braising
- J. Baking
- K. Broiling and Grilling
- L. Deep-frying

3. COOKING STARCHES – 30 Hrs

- A. Potatoes
- B. Rice
- C. Pasta & Dumplings
- D. Other Grains
- E. Stuffing and Dressings
- F. Pilaf Method

Test #4 – 50 Points

MODULE (5) GARDE MANGER, SALADS, BREAKFAST, AND DAIRY PRODUCTS – 90 Hrs

This Module is focused on the preparation and presentation of salads, salad dressings, garde manger items, breakfast foods, and dairy products. Students will study the following subjects:

1. SALADS AND SALAD DRESSINGS – 25 Hrs

- A. Types of Salads
- B. Arrangements and Presentation
- C. Components of a Salad Bar
- D. Emulsion Dressings
- E. Vinaigrette Dressings
- F. Art of Garde Manger

2. GARDE MANGER – 35 Hrs

- A. Hors d'oeuvres
- B. Sandwiches
- C. Canapés

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- D. Cocktails
- E. Dips

3. BREAKFAST PREPARATION AND DAIRY PRODUCTS – 30 Hrs

- A. Understanding and Cooking Eggs
- B. Breakfast Breads, Cereals, and Meats
- C. Milk, Cream, and Butter
- D. Cheese

Test #5 – 50 Points

MODULE (6) BAKING, RESTAURANT DESSERTS, AND INTERNATIONAL CUISINES – 87 Hrs

This Module is focused on baking and restaurant desserts and the preparation of foods representing a variety of international cuisines. Students will study the following subjects:

1. BAKING AND RESTAURANT DESSERTS – 57 Hrs

- A. Plated Desserts
- B. Sauces
- C. Cakes
- D. Tarts
- E. Mousses
- F. Soufflé

2. INTERNATIONAL CUISINES – 30 Hrs

- A. French
- B. Spanish
- C. Mexican
- D. Italian
- E. Thai
- F. Japanese

Test #6 – Final and Practical Test

4. MODULE (3) CAKES AND CAKE DECORATING - 96 Hrs

This Module focuses on various methods of cake mixing and variety of making butter cream.

- A. Creaming Method
- B. Two Stage Method
- C. Chiffon Method
- D. Genoise Method
- E. Joconde Sponge Method
- F. Italian, French, Swiss Buttercream Icing
- G. Bavarian creams

Test # 3. 50 Points

5. MODULE (4) WEDDING CAKE - 96 Hrs

This Module focuses on required piping technique for decoration of wedding cakes. Students also learn the method of making fondant as well as making a variety of flowers with gumpaste.

- A. Piping technique
- B. Classical wedding cake piping
- C. Fondant Making
- D. Gumpaste Flowers
- E. Lace making on Wedding Cakes
- F. Wedding Cake design

Test # 4. 50 Points

6. MODULE (5) PLATED HOT AND COLD DESSERTS/ INDIVIDUAL DESERTS - 96Hrs

This Module focuses on making fine dining plated desserts, as well as individual desserts. Students will explore the design and presentation of hot and cold desserts.

- A. Different Custards, Flan, Crème Brule, Pudding
- B. Individual Mousse Slice
- C. Bombes
- D. Chocolate Basket dessert with Mousse
- E. Chocolate Cup desserts With Mousse
- F. Ice cream
- G. Sorbet
- H. Granit
- I. Fruit Sauce

Test # 5. 50 Points

7. MODULE (6) SUGAR CONFECTIONERY AND CHOCOLATE ARTS – 96 Hrs

This Module is focused on sugar and chocolate work. Students will learn to work with sugar and chocolate to create artistic showpieces. In addition, students learn to create a variety of chocolate candies and truffles.

- A. Techniques of melting sugar to High temperature
- B. Casting Method
- C. Pulling Method
- D. Blowing Method
- E. Sugar Showpiece
- F. Pastillage
- G. Molding and cutting pastillage
- H. Pastillage Showpiece
- I. Tempering Chocolate
- J. Chocolate Showpiece

K. Chocolate Candies and Truffles

Test #6 Final Practical Exam