

COSTS AND TUITION FEES

All the costs and tuition fees must be paid in advance unless an arrangement is made in writing with the institution. The Institution reserves the right to adjust the cost of the program each semester and agrees to notify the student by electronic mail thirty (30) days in advance.

Name of Program	Total Tuition Cost	Non-Refundable Admission Fee	First Semester Fee	Second Semester Fee	Third Semester Fee	Fourth Semester Fee	Total Cost*
Specialist in Culinary Arts	\$13,765.00	\$50.00	\$400.00	\$400.00	\$400.00	\$200.00	\$15,215.00
Baking and International Pastry	\$13,960.00	\$50.00	\$450.00	\$450.00	\$450.00	\$200.00	\$15,560.00

* The average price of a theory class is 160 dollars. The average price of a laboratory class is 362 dollars. *Students are responsible for this amount. If student loans are obtained, the student is responsible for paying the loan amount and the interest rate, less the amount of the refund. If the student has received financial aid funds, he/she is entitled to a refund of the unpaid money coming from federal funds. The student is responsible for defraying the cost of uniforms, books, and tools, in accordance with the itemization on the following pages. The graduation fee is charged to the student's account and the student must pay it off once he/she is certified to attend the internship. Any debt with the institution should be paid off before the student is referred to the practice centers. For information on the tuition, fees, and program duration, comparable with other programs, please contact ACCSC at (703) 247-4212, or by regular mail to: ACCSC; 2101 Wilson Blvd., Suite 302, Arlington, VA 22201.

Other costs

Credit transcript	\$5.00
Duplicate diploma	\$20.00 plus shipping, which can be between \$8 to \$20
Certifications	\$3.00
Replacement of ID card	\$5.00
Readmission	\$10.00
Withdrawal	\$100.00**
Regular course validation fee	\$375.00
SCA internship validation fee	\$1200.00
BIP internship validation fee	\$2000.00

**The charge will not be applied if the withdrawal is due to unavailability of classes. The Institution has the power to forgive the withdrawal and readmission fees when a supervisor so determines in the case of attenuating circumstances.

Estimated charge payment for each attendance period

Program Name	Charges for the first attendance period	First semester fee	Charges for the second semester	Second semester fee	Charges for the third semester	Third semester fee	Charges for the fourth semester	Fourth semester fee
Specialist in Culinary Arts	\$4,060.00	\$400.00	\$4,225.00	\$400.00	\$4,280.00	\$400.00	\$ 1,200.00	\$ 200.00
Baking and International Pastry	\$3,960.00	\$450.00	\$4,040.00	\$450.00	\$3,960.00	\$450.00	\$2,000.00	\$200.00

Charges do not include the semester fees nor are they refundable.

Taxes are not included in the costs of the program and materials.

The fourth semester fee is not refundable.


Cost of the Specialist in Culinary Arts Program

(59 Credits)

Cost of the Course	\$13,765.00
Admission Fee	50.00
First Semester Fee	400.00
Second Semester Fee	400.00
Third Semester Fee	400.00
Fourth Semester Fee	200.00
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	\$15,215.00

Additional costs

****The costs of uniforms, tools, and books may be subject to changes due to market costs.****

	<p style="text-align: right;">**Uniforms \$ 236.00</p> <ul style="list-style-type: none"> <input type="checkbox"/> 2 Chef Coat with logo \$ 37.00 ea. (S-1XL) \$ 6.00 additional for sizes 2XL-6XL. <input type="checkbox"/> 1 Beanie \$ 16.00 ea. <input type="checkbox"/> 3 Kerchiefs \$ 10.00 ea. (Red, White, and Blue) <input type="checkbox"/> 2 Chef Pant \$ 35.00 ea. (S-1XL) \$ 6.00 additional for sizes 2XL-6XL. <input type="checkbox"/> 2 Black Aprons \$ 12.00 ea. <input type="checkbox"/> 2 White Aprons \$11.00 ea.
<p style="text-align: center;">* Course includes</p> <ul style="list-style-type: none"> <input type="checkbox"/> 1 Chef Coat with logo <input type="checkbox"/> 1 Chef Pant <input type="checkbox"/> 1 beanie <input type="checkbox"/> 1 Kerchief (White) <input type="checkbox"/> Professional Cooking Book DIGITAL <input type="checkbox"/> ID Card \$ 5.00 <p>**1 ID Card \$ 5.00 (for lost card)</p>	<p style="text-align: right;">**Tools \$ 160.00</p> <p>Knife Set with Carrying Case includes:</p> <ul style="list-style-type: none"> ● 10" STEEL-GENESIS-BULK ● 3 ½" PARING KNIFE-BULK-MILL ● 6" BONING KINFE-BULK-MILL ● 1 1/8" OVAL MELON BALLER ● 1" & 7/8" DOUBLE MELON BALLER ● CITRUS ZESTER ● 8" CHEF'S KINFE-BULK-MILLENNIA ● 8" OFFSET WAVY BULK-MILL ● DIGITAL THERMOMETER ● Y PEELER WHITE HANDLE BULK ● KNIFE ROLL- 7 POCKETS W/MERCER LOGO

****THE TOTAL COST OF THE SPECIALIST IN CULINARY ARTS PROGRAM IS \$15,611.00.**

Fieldwork is not included in the price of the course and should be defrayed by the student.

The materials included in the course will be provided by the Institution.

****Some materials are available at the Institution for your convenience and are not included.**

These costs are effective prospectively, after 30 days from the date of publication.


Cost of the Baking and International Pastry Program

(58 Credits)

Cost of the Course	\$13,960.00
Admission Feen	50.00
First Semester Fee	450.00
Second Semester Fee	450.00
Third Semester Fee	450.00
Fourth Semester Fee	200.00
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	\$ 15,560.00

Additional costs

** The costs of uniforms, tools, and books may be subject to changes due to market costs.**

	<p style="text-align: right;">**Uniforms \$235.00</p> <ul style="list-style-type: none"> <input type="checkbox"/> 2 Chef Coat with logo \$37.00 ea. (S-1XL) \$6.00 additional for sizes 2XL-6XL. <input type="checkbox"/> 1 Toque \$15.00 ea. <input type="checkbox"/> 3 Kerchief \$10.00 ea. (White, Blue or Red) <input type="checkbox"/> 2 Chef Pant \$35.00 ea. \$6.00 additional for sizes 2XL-6XL <input type="checkbox"/> 2 Black Aprons \$ 12.00 ea. <input type="checkbox"/> 2 White Aprons \$11.00 ea.
<p style="text-align: center;">*Course Includes</p> <ul style="list-style-type: none"> <input type="checkbox"/> 1 Chef Coat with logo <input type="checkbox"/> 1 Chef Pant <input type="checkbox"/> 1 Toque <input type="checkbox"/> 1 Kerchief (White) <input type="checkbox"/> Professional Baking Book DIGITAL <input type="checkbox"/> ID Card \$ 5.00 **1 ID Card \$ 5.00 (for lost card) 	<p style="text-align: right;">**Tools \$192.00</p> <ul style="list-style-type: none"> <input type="checkbox"/> Rubber spatula 9.5" \$ 4.00 <input type="checkbox"/> Rubber scraper \$ 2.00 <input type="checkbox"/> Baking tray 13x18" \$14.00 <input type="checkbox"/> Metal scraper \$ 6.00 <input type="checkbox"/> Cake pan 8x3" \$15.00 <input type="checkbox"/> 5 Pastry Sleeves \$ 5.00 <input type="checkbox"/> Measuring spoon set \$ 3.50 <input type="checkbox"/> Wooden rolling pin \$13.00 <input type="checkbox"/> Measuring cup set \$ 7.00 <input type="checkbox"/> Timer/Thermometer \$22.00 <input type="checkbox"/> Whisk 10" \$10.00 <input type="checkbox"/> Offset spatula 8" \$10.00 <input type="checkbox"/> Paring Knife 3" \$10.00 <input type="checkbox"/> Bread knife 9" \$18.00 <input type="checkbox"/> Pastry brush 2" \$ 6.00 <input type="checkbox"/> Silpat (½ tray size) \$16.00 <input type="checkbox"/> Turntable \$24.00 <input type="checkbox"/> Dummy 8x3" \$ 6.50
<p style="text-align: center;">** Tools \$160.00</p> <p>Pastry Knife Set includes:</p>	
<p>8" Chef's Kinfe-Bulk-Millenia</p>	
<p>Mil 3" Paring-slim-black-bulk</p>	
<p>10" White Bread Knife-Mill-Bulk</p>	
<p>Sil Bake Mat Half Size Bulk Orange</p>	
<p>8" offset Spatula-Bulk</p>	
<p>Hell's tools sil scraper 10" Bulk</p>	
<p>Kitchen Shears Packaged</p>	
<p>Mercergrates Fine Zster-Narrow-Bulk</p>	
<p>Bench Scraper- Bulk</p>	
<p>Apple Corer</p>	
<p>Single Zip Case-12 pockets</p>	

**THE TOTAL COST OF THE BAKING AND INTERNATIONAL BAKING PROGRAM IS \$16,147.00.

Fieldwork is not included in the price of the course and should be defrayed by the student.

The materials included in the course will be provided by the Institution.** Costs do not include the Method Cards of book Professional Baking Edition. Some materials are available in the Institution for your convenience and are not included.

These costs are effective prospectively, after 30 days from the date of publication.