

National Schools La Mesa, CA Catalog

National Schools is the San Diego leader in hospitality training which comprises:

<u>Courses</u>		<u>Tuition</u>
Culinary Arts	Approved School Regular price	\$11,550
Basic Bakery Arts	Approved School	\$ 6,840
Pastry Arts	Approved School	\$6,500

National School has a 5100 Sq Ft Facility for Culinary & Bakery and advanced Pastry Arts located at 8400 Center Drive, La Mesa, Ca. Today, more than ever, cooking has become one of the largest, strongest, and fastest growing industries. Here at National Schools, we offer serious students an intense culinary and bakery curriculum, taking them all the way from basic to advanced level at a faster pace than another school's 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, and casinos 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 by the American Culinary Federation, the standard for professional chefs and have teaching experience in addition to many years experience as leading chefs in the hospitality industry.

National Culinary and Bakery and Pastry arts School is conveniently located close to I-8, Highways 125 and 94 in the Grossmont area of La Mesa. 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 classes two times per day for both Culinary and Bakery 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 Bakery school, you will learn how to prepare foods and how to present them with flare, 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 28 feet of cooking area just for the culinary kitchen and additional ovens and cooking area for the bakery. Sharpening your talent with a formalized program will provide the necessary skills to make you more marketable to the employers of this industry.

National School's Standard Criteria

The National Culinary and Bakery School 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 Cooking Cordon Bleu schooling to guide students through our extremely comprehensive curriculum, beginning with the history of the food service industry, sanitation and safety, kitchen management and nutrition all the way to international cuisine. A special certificate is achieved for Serve Safe for both bakery and culinary by the National Restaurant Assn. 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 Basic Bakery Arts and our Advanced Pastry Arts programs are taught the Le Cordon Bleu Professional Baking schooling. 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

Admissions

Admissions Office

National Culinary & Bakery School's Admissions Office is located at:
8400 Center Drive
La Mesa, CA 91942
Telephone: (619) 461-2800
Fax: (619) 461-2881
Website: www.nationalschools.com

Disclosure Statement

The National Culinary & Bakery School, hereinafter referred to as National Schools, located at 8400 Center Dr., La Mesa, CA, is licensed by the Bureau for Private Postsecondary and Vocational Education pursuant to California Education code Section 94311. The Bureau licensing certifies that the institution and its operation comply with the minimum standards established under the law for occupational instruction by private postsecondary educational institutions. Institutional licensing must be applied for every three years and is subject to continuing review. National Schools is licensed to provide training in the following courses:

- Culinary Arts
- Bakery Arts
- Advanced Pastry Arts

Physical Facilities

The physical facility of the National Culinary and Bakery School is a free standing building of approximately 5,100 square feet located at the corner of Jackson Drive and Center Drive, La Mesa, California, with our own large private parking lot. One block from Grossmont Center Mall in La Mesa, CA 91942

Admissions Requirements

1. Prospective students must have a tour of our school and a personal interview with a school representative to determine the degree of interest.
2. Prospective students must fill out an application and submit this with a \$150 non-refundable fee prior to applying for a student loan through Sallie Mae Financial Corp. or out own in house student loan program.
3. The prospective student is required to present a high school diploma, GED or its equivalent in order to complete enrollment in the school. For non high school graduates, the prospective student must pass a standardized and nationally recognized test approved by the U. S. Department of Education.
4. Prospective student must make financial arrangements and submit to a school representative with required back-up information.
5. Schooling must be funded or financial arrangements completed prior to class start date.
6. 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.

Admissions Procedures

1. Complete a tour of the school and have a personal interview with the director / owner Chef Dal Smith
2. Complete an application for admission.
3. Make financial arrangements covering tuition.
4. Complete an Enrollment Agreement and submit with a non-refundable registration fee of \$150 to reserve a place in the class.

Course Hours:

Culinary Arts - 382 Hours
Bakery Arts - 300 Hours
Pastry Arts - 300 Hours

Courses offered by National Schools 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 Culinary Arts Course is offered from:
7 a.m. to 1 p.m. - 6 hours per day, 5 days per week.
6 p.m. to 10 p.m. - 4 hours per day, 5 days per week.

The Bakery and Pastry Arts course is offered from:
7:30 a.m. to 1:30 p.m. or 6 p.m. to 10 p.m. 4 & 6 hours per day, 5 days per wk.

Clock Hours

A clock hour of training at National Culinary and Bakery Schools is 60 minutes of instruction or lab, with two 10 minute breaks for either the 6 hour per day class or the 4 hour per day class.

Culinary and Bakery and Pastry Arts

The Culinary and Bakery and Pastry Arts programs are held five days per week and are designed to give our students a comprehensive education in culinary and 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.

Serve Safe Certificate

After passing the sanitation examination at National Schools, the student will receive a certificate for Serve Safe by the National Restaurant Assn.

Financial Aid

National Schools offers a student loan program through SLM Financial Corp. or for those who qualify. This is an unsecured loan with no out of pocket expense and extremely reasonable payments. Forms and details are available through the Counselor's office. Also VA approved and EDD approved thru the Work Force Partnership, Metro Career Center and also TAA programs. National School also has in own in house Student Loan Company separate from any 3rd party lender, approval by Chef Dal, owner of MD-Western California Trust.

Payment Policies

All school fees must be funded prior to class start date. No student may attend class prior to the payment of tuition or the acceptance of a payment plan. If funding is through SLM Financial Corp. the student's loan must have been funded or approved and in the process of being funded by the lending institution.

There will be a \$150 non-refundable registration 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.

Terms of Enrollment

The agreement governs the named student for the specific course mentioned. Tuition is separate from the registration fee which is non-refundable upon execution of the agreement.

Class start date may be changed by either party upon notice, with reasonable cause. Once start date is determined or has commenced, the parties will be bound by the agreement. Student shall have three business days in which this agreement may be cancelled providing the school is notified in writing.

NSF Checks or Stop Payments

There will be a charge of \$35.00 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.

Refund Policy

Cancellation

A student may cancel his/her enrollment with the National Schools by submitting a written notice of cancellation via Registered Mail or hand delivered to: Chef Dal Smith, Director, 8400 Center Drive, La Mesa, CA 91942, before midnight of the third business day of the scheduled class sessions, after attending the first day of class. The student will receive a full refund of paid tuition and fees if the applicant provides a written Notice of Cancellation within the three days.

If student payment has been received in the form of a check, and the check has cleared the bank, the student will receive a refund check within 30 days of proper cancellation.

If the student has received student funding through a third party, the third party will receive the refund. If the student has paid with a credit card the student will receive a credit on the same card as originally presented.

Canceling by phone, verbally, or by not attending classes, will not be considered cancellation. CANCELLATION MUST BE SUBMITTED IN WRITTEN FORM. If you have any complaints, questions, or problems that you cannot resolve with National Schools, write to:

Bureau for Private Postsecondary and Vocational Education
400 "R" Street, Suite 5000
Sacramento, CA 95814-6200

Withdrawal

A student who withdraws from the National Schools shall receive a refund of tuition on a prorated basis, if any is due within 30 days following receipt of the student's written request for withdrawal via Registered Mail, by National Schools. Upon receipt of the written request for withdrawal, the student will be assigned a refund amount based upon the number of class hours remaining. Students who withdraw will not receive a Certificate.

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

This is prorated on unused hours paid for on tuition

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.

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.

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 student's failure to abide by the terms of probation based on the school rules will result in student's loss of 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.

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

Policies Pertaining to Grievances

National Schools 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 National Schools 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 National Schools 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. Unresolved grievances may be directed to the State of California, Bureau for Private Postsecondary and Vocational Education.

Bureau for Private Postsecondary and Vocational Education
400 "R" Street, Suite 5000
Sacramento, CA 95814
Phone: (916) 445-3427

Student Resumes

All students are required to submit a personal resume to the Director 30 days prior to graduation for use in assisting the students in job placement.

Catalog Disclosure

This is to certify that this information is true and correct at the time of printing.

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 cancelled because of insufficient enrollment, elimination or reduction of program, or for any other reason considered sufficient by the Director of National Schools.

National Schools is committed to providing equal opportunities in its activities and in its educational programs. Therefore, no National Schools 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

- Better Business Bureau
- California Restaurant Association
- American Culinary Federation

Record Retention

The California State Law requires National Schools to retain school and student's records for a minimum of 5 years.

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.

Class Size

National Culinary and Bakery School limits the size of each class to 10 students or less.

NATIONAL CULINARY & BAKERY SCHOOL CURRICULUM for approved schools

Course: **CULINARY ARTS**

- A. A Short History of Modern Food Service
 - B. The Organization of Modern Kitchens
 - C. Standards of Professionalism
- SANITATION – 6 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
 - SAFETY – 6 Hrs**
 - A. The Safe Workplace
 - B. Preventing Cuts, Burns, Fires and Falls
 - C. Preventing Injuries from Machines and Equipment
 - D. Preventing Strains and Injuries from Lifting
 - TOOLS AND EQUIPMENT – 3 Hrs**
 - A. Introduction to Quantity Food Equipment
 - B. Cooking Equipment

Uniforms (Offered only on our special)

Currently, uniforms are covered by tuition and include:

- 2 Chef Coats embroidered with National School's logo and student's name
- 2 Checkered Chef Pants
- 2 White Chef Aprons
- 2 Toques (Chef Hats)

Textbooks (Offered only on our special)

Currently, textbooks are covered in cost to enroll and include:
The Professional Chef (The Culinary Institute of America)
Bakery and Pastry (The Culinary Institute of America)

Tools: Provided by school except students uniforms

Shoes

Student must purchase black shoes or clogs. Canvas shoes and open toed shoes are not allowed.

Tuition

Culinary Tuition Special	\$ 11,550.00
Adm. Fee (non-refundable)	150.00
Books	Included
Knife Set	Included
Total	\$11,550

Basic Bakery Tuition	\$ 6,840	Advanced Pastry	\$6,500
Adm. Fee (non-refundable)	150		150
Books	Included		Included
Uniforms	Included		Included
Total	\$ 6,840		\$ 6,500

- C. Processing Equipment
- D. Pots, Pans, and Containers
- E. Knives, Hand Tools, Measuring Devices, and Small Equipment

5. PORTION CONTROL AND MEASUREMENTS – 3 Hrs

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

6. THE MENU – 6 Hrs

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

7. BASIC COOKING PRINCIPLES – 6 Hrs

- A. Effects of Heat on Foods
- B. Heat Transfer
- C. Cooking Times
- D. Moist-Heat Methods
- E. Dry-Heat Methods
- F. Dry-Heat Methods Using Fat
- G. Cooking Terminology

8. THE ART OF SEASONING AND FLAVORING – 6 Hrs

- A. Definition of Flavoring and Seasoning
- B. When to Season and When to Flavor
- C. Common Seasonings and Flavorings
- D. Using Herbs and Spices
- E. When to Use Fresh Herbs

9. STOCKS - 12 Hrs

- A. Ingredients
- B. Procedures
- C. Reduction and Glazes
- D. De-glazing
- E. Using Convenience Bases

10. SAUCES - 18 Hrs

- A. Mother Sauces
- B. Roux
- C. Other Thickening Agents
- D. Modern Sauces
- E. Leading Sauce

11. SOUPS - 30 Hrs

- A. Classification of Soups
- B. Service of Soups
- C. Clear Soups
- D. Thick Soups
- E. Cold Soups
- F. Soup Presentation and Garnish

12. UNDERSTANDING AND COOKING MEATS - 30 Hrs

- A. Reading Meat Labels and Knowing the Basic Cuts
- B. Composition, Structure, and Basic Quality Factors
- C. Cooking and Handling Meats
- D. Marinating
- E. Broiling, Grilling, and Pan-broiling
- F. Roasting and Baking
- G. Braising
- H. Sautéing, Pan-frying, and Griddling
- I. Simmering

13. UNDERSTANDING AND COOKING POULTRY - 30 Hrs

- A. Classification and Market Forms
- B. Handling and Storage
- C. Cutting Up Chicken
- D. Roasting and Baking
- E. Boiling and Grilling
- F. Sautéing, Pan-frying, and Deep-frying
- G. Simmering and Poaching
- H. Braising
- I. Dressings and Stuffings

14. UNDERSTANDING AND COOKING FISH AND SHELLFISH - 30 Hrs

- A. Composition and Structure
- B. Cutting Fish
- C. Varieties and Characteristics
- D. Handling and Storage
- E. Mollusks
- F. Cephalopods
- G. Crustaceans
- H. Miscellaneous Seafood
- I. Sushi and Sashimi
- J. Baking and Broiling
- K. Sautéing, Pan-frying, and Deep-frying
- L. Poaching and Simmering
- M. Mixed Cooking Techniques
- N. Seafood Served Raw
- O.

15. UNDERSTANDING AND COOKING VEGETABLES - 12 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

16. COOKING STARCHES - 12 Hrs

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

17. SALADS AND SALAD DRESSINGS - 12 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

18. SANDWICHES AND HORS D'OEUVRES - 12 Hrs

- A. Breads, Spreads, Fillings
- B. Types of Sandwiches
- C. Making Sandwiches
- D. Canapés
- E. Cocktails
- F. Relishes
- G. Dips
- H. Miscellaneous Hors d'Oeuvres

19. BREAKFAST PREPARATION AND DAIRY PRODUCTS - 24 Hrs

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

20. FOOD PRESENTATION AND GARNISH - 6 Hrs

- A. Hot Food Presentation
- B. The Importance of Appearance
- C. Fundamentals of Plating
- D. Garnish
- E. Simple Decorative Techniques
- F. Cold Food Presentation and Buffet Service
- G. Buffet Arrangement and Appearance
- H. Cold Platter Presentation
- I. Hot Foods for Buffets

21. INTERNATIONAL CUISINES - 30 Hrs

- A. Japanese
- B. Chinese
- C. Mexican
- D. Italian
- E. French

STUDENTS RESUMES

REVIEW OF PROGRAM

JOB SEARCH INSTRUCTION

JOB INTERVIEW TECHNIQUE

KEEPING AND ADVANCING ON THE JOB

GRADUATION DAY

Course: **BASIC BAKERY ARTS - APPROVED SCHOOL**

Year: **2009-2010**

SANITATION - 20 Hrs

1. **PRINCIPLES OF BAKING - 20 Hrs**
 - A. Yeast product types
 - A. Mixing methods
 - B. Steps in yeast dough production
 - C. Bread and rolls formulas
2. **BREAKFAST PASTRIES - 20 Hrs**
 - A. Puff Pastry
 - B. Croissant
 - C. Cinnamon Snails and Knots
 - D. Brioche
 - E. Puff Pastry breakfast items
 - F. Different fillings
3. **COOKIES - 20 Hrs**
 - A. Sugar dough
 - B. European style cookies
 - C. Tea cookies
 - D. Puff Pastry cookies
4. **CUSTARDS AND TARTS - 20 Hrs**
 - A. Different Custards, Flan, Crème Brulée, Pudding
 - B. Tarts filled with custard
 - C. Individual tarts
 - D. Lemon Meringue tarts
 - E. Meringues - 3 types
5. **CAKES AND SPONGE CAKES - METHODS - 30 Hrs**
 - A. Different Sponge cakes - formulas and methods

- B. Fillings for cakes
- C. Butter cream
- D. Icings & Glazes

STUDENTS RESUMES

6. **PIPING AND WEDDING CAKE DECORATING - 30 Hrs.**
 - A. How to use piping bags
 - B. Practice with butter cream decoration
 - C. Various methods of using rolled fondant for wedding cake
 - D. Making wedding cakes with different patterns
7. **INDIVIDUAL PLATED DESSERTS - 20 Hrs**
 - A. Chocolate decoration
 - B. Making sauces for plated desserts
 - C. Preparing individual desserts
 - D. Warm plated desserts
 - E. Fresh fruit decoration for plated desserts
8. **DEMONSTRATION - 20 Hrs**
 - A. Introduction of sugar work, chocolate, and nougat
 - B. Wedding cake
 - C. Student to prepare from scratch a plated dessert
9. **REVIEW OF PROGRAM**
10. **JOB SEARCH INSTRUCTION**
11. **JOB INTERVIEW TECHNIQUE**
12. **KEEPING AND ADVANCING ON THE JOB**
13. **GRADUATION**

ADVANCED PASTRY ARTS CURRICULUM

SANITATION, SAFETY & H.A.C.C.P.

CAKES WITH ADVANCED DECORATIONS

- A. Flavored Cakes
- B. Tasteful Filling
- C. Wedding Cake Assembly
- D. Icing and glazing
- E. Weekly reviews & exams

PLATED DESERTS

- A. Fruit Sauces
- B. Warm & Cold Plate
- C. Fresh fruit garnishes
- D. Weekly review & Exams

INDIVIDUAL PASTRIES

- A. Petit fours
- B. Puff Pastry dough & Danish
- C. Weekly reviews & exams

FINAL PROJECTS

- A. Complex selection

COMPLEX CUSTARDS AND MOUSSES

- A. Charlottes
- B. Custards
- C. Bavarian Creams
- D. Mousses
- E. Souffles
- F. Weekly review & exams

JOB SEARCH & INSTRUCTIONS

JOB INTERVIEW TECHNIQUE

- A. Student Resumes

CHOCOLATE ARTISTRY

- A. Chocolate Tempering
- B. Advanced chocolate decorations
- C. Chocolate Candies
- D. Candy Box
- E. Truffles & Ganache based candies
- F. Weekly review & Exams

KEEPING & ADVANCING ON THE JOB

- B Pulled Sugar Rose
- C Sugar Blowing
- D Carmel Cages
- E Weekly review & Exams

STRF: THE STUDENT TUITION RECOVERY FUND

THE STATE OF CALIFORNIA CREATED THE STUDENT TUITION RECOVER FUND (STRF) TO RELIEVE OR MITIGATE ECONOMIC LOSSES SUFFERED BY CALIFORNIA RESIDENTS WHO WERE STUDENTS ATTENDING SCHOOLS APPROVED BY, OR REGISTERED TO OFFER SHORT-TERM CAREER TRAINING WITH THE BUREAU FOR PRIVATE POSTSECONDARY AND VOCATIONAL EDUCATION.

YOU MAY BE ELIGIBLE FOR STRF IF YOU ARE A CALIFORNIA RESIDENT, PREPAID TUITION, PAID THE STRF FEE, AND SUFFERED AN ECONOMIC LOSS AS A RESULT OF ANY OF THE FOLLOWING:

1. THE SCHOOL CLOSED BEFORE THE COURSE OF INSTRUCTION WAS COMPLETED.
2. THE SCHOOL'S FAILURE TO PAY REFUNDS OR CHARGES ON BEHALF OF A STUDENT TO A THIRD PARTY FOR LICENSE FEES OR ANY OTHER PURPOSE, OR TO PROVIDE EQUIPMENT OR MATERIALS FOR WHICH A CHARGE WAS COLLECTED WITHIN 180 BEFORE THE CLOSURE OF THE SCHOOL.
3. THE SCHOOL'S FAILURE TO PAY OR REIMBURSE LOAN PROCEEDS UNDER A FEDERALLY GUARANTEED STUDENT LOAN PROGRAM AS REQUIRED BY LAW OR TO PAY OR REIMBURSE PROCEEDS RECEIVED BY THE SCHOOL PRIOR TO CLOSURE IN EXCESS OF TUITION AND OTHER COST.
4. THE SCHOOL'S BREACH OR ANTICIPATORY BREACH OF THE AGREEMENT FOR THE COURSE OF INSTRUCTION.
5. THERE WAS A DECLINE IN THE QUALITY OF THE COURSE OF INSTRUCTION WITHIN 30 DAYS BEFORE THE SCHOOL CLOSED, OR IF THE DECLINE BEGAN EARLIER THAN 30 DAYS PRIOR TO CLOSURE, A TIME PERIOD OF DECLINE DETERMINED BY THE BUREAU.
6. THE SCHOOL COMMITTED FRAUD DURING RECRUITMENT OR ENROLLMENT OR PROGRAM PARTICIPATION OF THE STUDENT.

YOU MAY ALSO BE ELIGIBLE FOR STRF IF YOU WERE A STUDENT THAT WAS UNABLE TO COLLECT A COURT JUDGMENT RENDERED AGAINST THE SCHOOL FOR VIOLATION OF THE BPPVE.

YOU MUST PAY THE STATE-IMPOSED FEE FOR STUDENT RECOVERY FUND (STRF) IF ALL OF THE FOLLOWING APPLIES TO YOU.

1. YOU ARE A STUDENT, WHO IS A CALIFORNIA RESIDENT AND PREPAYS ALL OR PART OF YOUR TUITION EITHER BY CASH, GUARANTEED STUDENT LOANS, OR PERSONAL LOANS, AND
2. YOUR TOTAL CHARGES ARE NOT PAID BY ANY THIRD-PARTY PAYER SUCH AS AN EMPLOYER, GOVERNMENT PROGRAM OR OTHER PAYER UNLESS YOU HAVE A SEPARATE AGREEMENT TO REPAY THE THIRD PARTY.

YOU ARE NOT ELIGIBLE FOR PROTECTION FROM THE STRF AND YOU ARE NOT REQUIRED TO PAY THE STRF FEE IF EITHER OF THE FOLLOWING APPLIES:

1. YOU ARE NOT A CALIFORNIA RESIDENT.
2. YOUR TOTAL CHARGES ARE PAID BY A THIRD PARTY, SUCH AS AN EMPLOYER, GOVERNMENT PROGRAM OR OTHER PAYER, AND YOU HAVE NO SEPARATE AGREEMENT TO REPAY THE THIRD PARTY

www.nationalschools.com

Schedule of Holidays

Memorial Day – Monday, May 26th

4th of July – Friday, July 4th

Labor Day – Monday, September 1st

Thanksgiving – Thursday, Nov. 27th – Friday, Nov. 28th

Christmas – Friday, Dec. 19th last day of class,
Return Monday, Jan 5th

National Culinary & Bakery School
8400 Center Drive
La Mesa, CA 91942
(619) 461-2800 Fax: (619) 461-2881

ADDENDUM

Owner/Director

Chef Dai Smith, CCA, CPA

Instructors

Sohrab Zardkoohi, CEPC, CCE – Chef Instructor