

CATALOG AND COURSE INFORMATION

**TANTE MARIE'S COOKING SCHOOL, INC.**

271 Francisco Street  
San Francisco, California 94113  
(415) 788-6699

---

OWNERSHIP: Tante Marie's Cooking School, Inc.

ADMINISTRATION: MARY RISLEY, Director  
PEGGY LYNCH, Administrator

INSTRUCTORS: **MARY RISLEY** has been teaching cooking over 30 years. She received training in cooking schools in England and France.

**FRANCES WILSON** has been a professional chef for 20 years. She was educated in her native Ireland to be a home economics teacher, was the chef of Lalime's in Berkley for 10 years, and has been a private chef and teacher in a chateau in the south of France for the last 5 years.

**JENNIFER ALTMAN** has taught through out her working life, most recently at the Bread Project in Berkeley. She is a graduate from the California Culinary Academy and the pastry chef at Bay Wolf Restaurant in Berkeley.

Other part-time teachers include many graduates from Tante Marie's and chefs from local restaurants. See the attached Schedule for details.

OPERATING SCHEDULE:

OFFICE HOURS: 9 a.m. to 5 p.m., Monday through Friday  
INSTRUCTION HOURS: 10 a.m. to 10 p.m. Monday through Saturday. The school is closed on legal holidays.

Important scheduling information (operating hours, holidays, vacations, class schedules, and scheduling revisions) will be announced to students as appropriate. See the quarterly Schedules for details.

If you have any complaints, questions, or problems which you cannot work out with the school, write or call: COUNCIL FOR PRIVATE POSTSECONDARY AND VOCATIONAL EDUCATION, 1027 10th Street, Fourth Floor, Sacramento, CA 95814 (916) 445-3427.

## DESCRIPTION OF PHYSICAL FACILITIES:

There are two kitchens totaling 1,200 square feet of working area, a desk, file cabinet, a 30-seat demonstration area, a coat closet, participation areas for up to 16 students, a small library, two restrooms, a storage room, a broom closet, a dishwashing area, two 6-burner restaurant stoves, 1 freezer, 1 refrigerator, 1 dishwasher and equipment for up to 16 students to cook. There are also two 4-burner stovetops and 4 wall ovens.

This institution, the facilities it occupies, and the equipment it utilizes fully comply with any and all federal, state, and local ordinances and regulations, including requirements as to fire safety, building safety, and health.

## APPROVAL DISCLOSURE STATEMENT

TANTE MARIE'S COOKING SCHOOL, INC., 271 Francisco Street, San Francisco, California 94133, was granted institutional approval from the Council for Private Postsecondary and Vocational Education pursuant to California Education Code Section 94311. The Council's approval means that the institution and its operation comply with the standards established under law for occupational instruction by private postsecondary educational institutions. Institutional approval must be reappraised every three years and is subject to continuing review. Approved are the courses:

- 6-Month Full-Time Culinary Course - 660 Clock Hours
- 6-Month Part-Time Pastry Course - 272 Clock Hours

Instruction is in residence with facility occupancy level accommodating 16 students in each course at any one time.

California statute requires that a student, who successfully completes a course of study, be awarded an appropriate diploma or certificate verifying the fact.

Prospective enrollees are encouraged to visit the physical facilities of the School and to discuss personal educational and occupational plans with School personnel prior to enrolling or signing enrollment agreements. This School currently does not have available sponsored programs, government or otherwise, to provide grants or to pay for portions of tuition and fees.

Persons seeking to resolve problems or complaints should first contact the instructor in charge. Requests for further action maybe made to the President, Mary Risley, or the Administrator, Peggy Lynch. Unresolved complaints may be directed to the Council for Private Postsecondary and Vocational Education, 1027 10th Street, 4th Floor, Sacramento, Ca 95814, telephone (916) 445-3427.

All information in the content of this School Catalog is current and correct and is so certified as true by Mary Risley.

Signature: Mary Risley  
Mary Risley, President  
Tante Marie's Cooking School, Inc.

State of California  
STUDENT TUITION RECOVERY FUND

The Student Tuition Recovery Fund (STRF) was established by the Legislature to protect any California resident who attends a private postsecondary institution from losing money if he or she prepaid tuition and suffered a financial loss as a result of the school closing, failing to live up to its enrollment agreement or refusing to pay a court judgment.

To be eligible for STRF, you must be a "California resident" and reside in California at the time the enrollment agreement is signed. A student who is temporarily residing in California for the sole purpose of pursuing an education, specifically a student who holds a student visa, is not considered a "California resident."

To qualify for STRF reimbursement you must file a STRF application within one year of receiving notice from the Council that the School is closed. If you do not receive notice from the Council, you have four years from the date of closure to file a STRF application within two years of the final judgment.

It is important to keep copies of the enrollment agreement, any financial aid papers, receipts or any other information that documents the monies paid to the School. Questions regarding the STRF may be directed to:

The Council for Private Postsecondary and  
Vocational Education  
1027 10th Street, 4th Floor  
Sacramento, CA 95814

(916) 445-3427

## COURSES OF INSTRUCTION

### SIX-MONTH FULL-TIME CULINARY COURSE - 660 Total Clock Hours

Subject	Hours	Subject	Hours
Stocks . . . . .	24	Pasta, Rice and Beans . . . . .	36
Soups . . . . .	18	Charcuterie . . . . .	12
Sauces . . . . .	24	Preserving . . . . .	12
Souffles, Crepes and Quiches . . . . .	20	Breads . . . . .	48
Seafood . . . . .	30	Wines . . . . .	14
Poultry . . . . .	30	Desserts . . . . .	96
Meats . . . . .	30	Pastry . . . . .	124
Vegetables and Salads . . . . .	40	Miscellaneous . . . . .	102

The Course covers the basic techniques of French cooking, from stocks and sauces through the methods of cooking seafood, poultry, meat and vegetables, as well as pastries and desserts. Students learn to cook with seasonal foods and ethnic cuisines. Upon successful completion of the Six-Month Full-Time Culinary Course, if requested by the student, the School will arrange a four-week supervised apprenticeship at a local restaurant.

### SIX-MONTH PART-TIME PASTRY COURSE - 272 HOURS

Subject	Hours	Subject	Hours
Tarts, Pies and Cookies . . . . .	40	Breads, Croissants, Brioche and Muffins . . . . .	40
Cakes, Glazes and Meringues . . . . .	48	Holiday Desserts and Pastries . . . . .	16
Custards, Bavarians, Mousses and Sorbets . . . . .	36	Wedding Cakes . . . . .	10
Puff Pastry . . . . .	32	Miscellaneous . . . . .	18
Choux Pastry . . . . .	32		

The Six-Month Part-Time Pastry course meets on Monday and Thursday evenings and alternate Saturdays during the term. Upon successful completion of the Six-month Part-time Pastry Course, if requested by the student, the School will arrange a four-week, unpaid work experience at a local restaurant, bakery or hotel.

#### COURSE CHARGES AND FEES:

##### Six-Month Full-Time Culinary Course

Nonrefundable Registration Fee	\$ 75.00
TUITION	\$19,500.00
<b>MAXIMUM TOTAL COST</b>	<b>\$19,500.00</b>

##### Six-Month Part-Time Pastry Course

Nonrefundable Registration Fee	\$ 75.00
TUITION	\$ 8,500.00
<b>MAXIMUM TOTAL COST</b>	<b>\$ 8,500.00</b>

A \$500 deposit is required upon registration. Tuition includes instruction and demonstrations, recipes, ingredients, and noon or evening meals. All Culinary and Pastry Course students are required to wear checked pants and a white chef's jacket and to bring their own apron and knives or pastry tools. A textbook is required reading. The approximate cost of the materials that students must provide is \$500.

TANTE MARIE'S COOKING SCHOOL, INC.

**NOTICE OF STUDENT RIGHTS**

1. You may cancel your contract for school, without any penalty or obligation on the fifth business day following your first class session as described in the Notice of Cancellation form that will be given to you at the first class you go to.

Read the Notice of Cancellation form for an explanation of your cancellation rights and responsibilities. If you have lost your Notice of Cancellation form, ask the school for a sample copy.

2. After the end of the cancellation period, you also have the right to stop school at any time, and you have the right to receive a refund for the part of the course not taken. Your refund rights are described in the contract. If you have lost your contract, ask the school for a description of the refund policy.

3. If the school closes before you graduate, you may be entitled to a refund. Contact the Council for Private Postsecondary and Vocational Education at the address and telephone number printed below for information.

4. If you have any complaints, questions, or problems which you cannot work out with the school, write or call:

**Council for Private Postsecondary and  
Vocational Education  
1027 10th Street, Fourth Floor  
Sacramento, CA 95814  
(916) 445-3427**

**Enrollment Prerequisites:**

To be admitted, a student must be a high school graduate or equivalent and be evaluated favorably through the written portion of their application form or through an interview to determine the likely success of the student. To be admitted students must show an interest in learning to cook and a fair degree of motivation.

**Attendance Requirements:**

Students are expected to attend classes as scheduled, as they would be expected to be present for work. Absences and tardiness will be recorded. Students failing to maintain satisfactory attendance will be counseled by the administrator. If attendance fails to improve, the School administrator, acting at the discretion of School management, may dismiss a student for unsatisfactory attendance. Re-admittance may be permitted if the cause for

unsatisfactory attendance has been corrected. Due to the nature of this instructional program, there is no arrangement for students making up missed classwork. Students having been absent are responsible for the study material covered during the session(s) missed.

**Progress System:**

The progress or grading system by which a student can be evaluated and compared with another taking the same course is Pass/Fail based on written exams and practical cooking exams.

Students must have a good attendance record and pass the written and practical exams.

The document to be issued upon satisfactory completion of the course is a Certificate.

**Student Conduct Policy:**

At the discretion of the School Administration, a student may be dismissed from School for a serious incident or repeated incident of an intoxicated or drugged state of behavior, possession of drugs or alcohol upon School premises, possession of weapons upon School premises, behavior creating safety hazard to other persons at School, disobedient or disrespectful behavior to another student, an administrator, or faculty member, or any other stated or determined infraction of conduct.

**Placement Assistance:**

This institution maintains an active placement counselor who will list known vacancies and assist the student in obtaining an interview with employing personnel. No guarantee for placement can be made, however.

**Records Retention:**

Enrollees are advised and cautioned that state law requires this educational institution to maintain School and student records for only a five-year period.

\*\*\* END \*\*\*