Professional Culinary Arts Courses

Important information for all incoming students:

- 20% of fees are due upon registration (i.e. For the Professional Skills Course, $500)
- The remaining balance is due one month prior to course start date
- ECP does not offer financing
- ECP accepts credit cards and checks
- Textbooks can be purchased online through vendors such as Powell's or Amazon
- Uniforms are mandatory and consist of a long sleeved chef's white jacket (we recommend the Marcou jacket from Bragard) and houndstooth pants, chef's white beanie and white chef's bistro apron. *two sets are recommended.
- Students must have their own knife kits. A list of knives and tools will be provided upon enrollment.

PROFESSOINAL CULINARY ARTS COURSES			
Class	**Dates**	**Weeks**	**Tuition**
Professional Skills Course	A-Track:TR, 6:30pm; 10/19/10-12/23/10 B-Track: MW 6:30pm; 1/31/11-5/9/11 No Class: 2/14, 2/16, 2/21	12	$2,500
Meat, Poultry and Seafood Fabrication Course	TR, 6:30pm; 2/01/11-4/28/11 No Class: 3/1, 3/3, 3/7, 3/10, 4/5, 4/7	10	$2,300
International Course	TR, 6:30pm; 5/17/11-8/18/11 No Class: 7/5, 7/7	12	$2,500
Garde Manger Course	TR, 6:30pm; 8/30/11-10/20/11	8	$1,800
American Regional Course	TR, 6:30pm; 11/1/11-12/1/11	4	$950
Professional Skills Course C-Track	08/01/11	12	$2,500.00
Fabrication B-Track	January, 2012		
PROFESSIONAL BAKING AND CLASSIC PASTRY ARTS COURSES			
Basic Pastry-Introductory Course	MW, 6:30pm; 1/10/11-1/26/11	3	$630
Yeast Breads	MW, 6:30pm; 1/31/11-3/21/11 No Class: 2/14, 2/16, 2/21	5	$1,050
Breakfast Baking/ Pastry Dough	MW, 6:30pm; 4/04/11-5/04/11	2/3	$1,050
Custard and Frozen Dessert/ Meringues	MW, 6:30pm; 5/16/11-6/22/11	3 3	$1,260.00
Laminated Dough/ Pate a Choux and Pastry Cream (Glendale ARC)	T/Th 6:30pm; 7/12/11-8/18/11	3/3	$1,260
Chocolate and Candy/ Plated Desserts And Menu Design	T/Th, 6:30pm; 8/30/11-10/06/11	3/3	$1,260.00