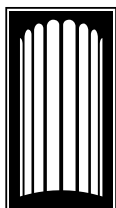
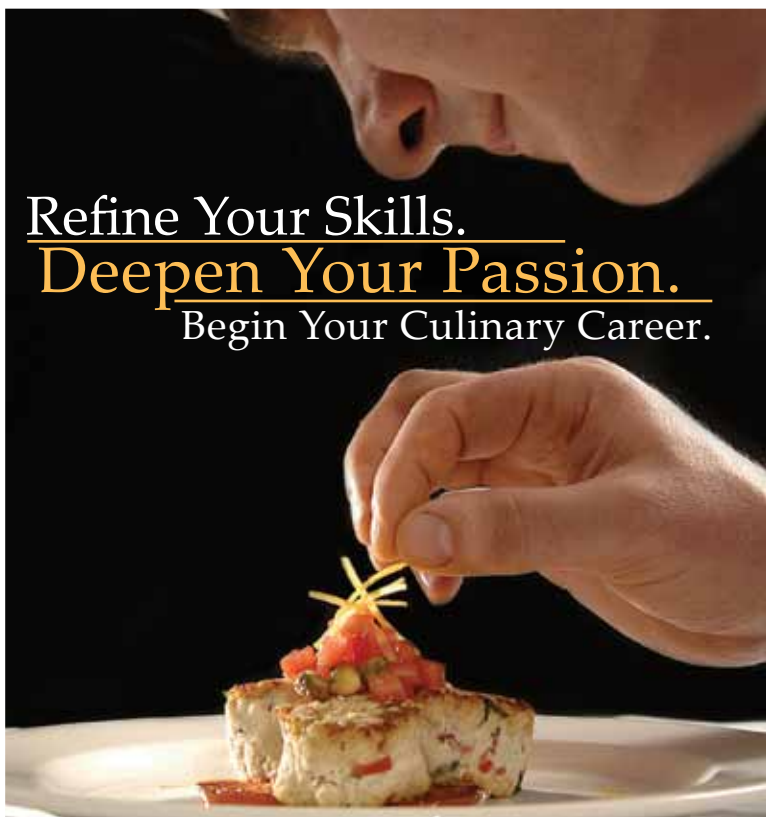


THE
CHEF'S
ACADEMY



THE
CHEF'S
ACADEMY



Refine Your Skills.
Deepen Your Passion.
Begin Your Culinary Career.

thechefscademy.com

Visit our website for a video tour!
thechefsacademy.com



The Chef's Academy is 27,000 square feet of gleaming new kitchen and classroom space dedicated to culinary education, centrally located in downtown Indianapolis, Indiana. The facility is comprised of four state of the art kitchens, five classrooms, a spacious student lounge, and wireless mobile computer lab, and staff offices.

Future Chefs:

I want to commend you on pursuing a culinary career and personally thank you for considering The Chef's Academy.

Our facility will provide you with all necessary resources for a classic culinary education: a knowledgeable faculty of chefs who have over 200 years of combined experience in the culinary field, fully-equipped kitchens, relevant textbooks, a learning resource center and dedicated students.

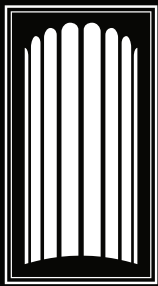


Having worked in the culinary industry for the past 35 years, I have formed many connections with chefs and restaurants. My primary goal is to ensure that their needs are reflected in our curriculum so our future chefs are fully prepared to enter the industry.

I am sure that when you make your decision on which culinary school to attend that The Chef's Academy will be at the top of your list. We are truly proud of our students, faculty, curriculum and facility.

Chef Tony

Chef Anthony G. Hanslits
Dean of Culinary Education



PROGRAMS:



Culinary Arts, Associate Degree



Pastry Arts, Associate Degree



*Hospitality & Restaurant Management,
Bachelor Degree*

All programs provide students with fundamental industry skills that are highly valued by employers.

EXPECT DEDICATION.

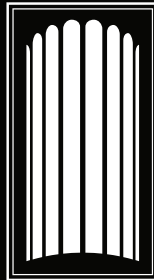
At The Chef's Academy you will be surrounded by staff, faculty and other students who are committed to the culinary field. In fact, all students must enroll full-time. Classes meet Monday through Thursday and completion time for our Associate Degrees is 80 weeks..

EXPECT RELEVANCE.

In addition to dedication, you can expect relevant culinary methods and course material. We maintain an Advisory Board that consists of professional, practicing chefs. The board functions as a liaison with the culinary industry and keeps us informed of employment needs and industry trends.

ACCREDITATION.

The Chef's Academy is the Culinary Division of Harrison College. Harrison College is accredited by the Accrediting Council for Independent Colleges and Schools. The College is also regulated by The Indiana Commission on Proprietary Education.



ADMISSIONS: PLAN YOUR PATH TO SUCCESS.

The admissions process at The Chef's Academy differs from many other schools. We conduct a personalized Career Planning Session to learn about your interests and goals. Then we assist you with individualized career planning, program selection, and obtaining the necessary financial assistance should you qualify.

To apply to The Chef's Academy you must:

- Have a personalized Admissions Appointment with an Admissions Representative. This is required for most students; recommended for all.
- Certify that you have graduated from high school or received a GED prior to the first day of attendance.
- Complete The Chef's Academy application for admission and submit the \$50 application fee.
- Successfully pass a Wonderlic assessment.

FINANCIAL AID: DISCOVER RESOURCES.

Our Financial Aid Analysts are here to help you through the financial aid process and make it easy for you to understand and follow. We'll explain the various types of aid available for those who qualify and how they interrelate, so you can get the best possible financial plan for your situation. The Financial Aid Office is here to provide information on student loans, grants, and scholarships as well as the necessary application forms.

CAREER SERVICES: FIND YOUR FUTURE.

We are dedicated to connecting students with prospective employers through networking and referrals. Our Career Services Office also provides students with a complete range of support services, including resume and cover letter writing, interviewing workshops, resource materials, goal setting, and guest presenters. Lifetime employment assistance is also available for graduates.



CHEF TONY HANSLITS
Dean of Culinary Education



Chef Tony brings respected experience and innovation to The Chef's Academy. He has resided as Executive Chef over Indianapolis' finest restaurant kitchens such as 14 West and Malibu on Maryland. He was also the Executive Chef and Co-owner of a popular local establishment, Tavola di Tosa Italian Restaurant and Tosa EuroCafe. A 1979 graduate of Johnson and Wales Culinary Institute in Providence, Rhode Island, Chef Tony and his recipes have appeared in numerous publications, and he has won numerous culinary competitions. For a complete biography, please visit our website.



CULINARY ARTS

Completion Time: Eight quarters

This program is designed to provide hands-on training in practical food preparation skills, preparation and presentation of classic and international cuisine, store room operations, nutrition, safety, sanitation, food selection and purchasing. Upon successful completion of the program, graduates can pursue entry-level positions as Cooks, Line Cooks, and Assistant Pastry Chefs. With experience, and the foundation provided through the well-balanced curriculum, graduates are on a career path ready to assume Chef status and opportunities as Sous Chefs, Head Chefs, and Pastry Chefs. The program culminates in a 20-week extern/internship offering students opportunities to apply their skills. For a complete list of our courses, please visit our website.

THE CHEF'S ACADEMY



CHEF PIERRE GIACOMETTI
Pastry Chef Instructor



Chef Pierre Giacometti was born in the Principality of Monaco. His father was born in Bergamo, Italy and his mother was born in Villefranche-Sur-Mer, on the French Riviera. Chef Pierre started his career in pastries working for one of the finest pastry shops in Monaco. He graduated from the French Culinary Institute in Nice, France. He also took advanced classes at LeNotre's Culinary Institute in Paris. Pierre moved to America in 1986 where he has worked for three major corporations including his last position of 15 years with Marsh Supermarket, where he developed a French Pastry program for the supermarket chain. The quality of his work reflects his understanding, passion, and love for the art of pastries.

PASTRY ARTS

Completion Time: Eight quarters

This program prepares students for opportunities as Pastry Cooks and Assistant Pastry Chefs. A solid foundation provided by the program combined with industry experience puts graduates on a path to achieving Pastry Chef status. Students are introduced to the art of making specialty breads, cakes, pies, pastry creams and French pastry, and presented with skills in advanced decoration and design. Student are also given an overview of the organization and operation of a commercial kitchen in addition to a bake shop. Commercial kitchen food fabrication and techniques are included to give students the ability to function as a Pastry Assistant or entry-level Line Cook. The program culminates in a 20-week externship offering students opportunities to apply their skills. For a complete list of courses please visit our website.



THE CHEF'S ACADEMY



JOKIMA L. HILLER
Hospitality and Restaurant Management
Program Coordinator



Jokima Hiller's passion to please has helped her sustain an interesting career in the hospitality industry since the age of 15. Her blend of experience and education make her a great resource for students. Ms. Hiller has held a variety of positions ranging from Human Resources Clerk and Assistant Reservation Sales Manager to Front Office Manager and General Manager. Her ability to take what she's learned on-the-job and in the classroom and share it with others made her an ideal trainer for the Radisson Hotel and Country Inn & Suites By Carlson hotel brands. Her Bachelor degree in Restaurant, Hotel, Institutional, & Tourism Management and Masters in Business Administration put her in positions to create best practices adopted by hotel colleagues, management and franchise companies. Ms. Hiller has enjoyed impacting the lives of hotel owners, managers, employees, and guests and is looking forward making an impact on students as well.



HOSPITALITY AND RESTAURANT MANAGEMENT

Completion Time: Eleven quarters

This program is designed to develop the knowledge and skills to begin a career path toward management in the hospitality and food service industry. Drawing on the resources of The Chef's Academy, it integrates the industry's preference for both food service ("the back of the house") and hospitality ("the front of the house") skills. The program includes a strong management component which encompasses problem-solving, forecasting, strategic-planning, team building, and human resource management.