This is an addendum for the consolidated Catalog for the following campuses of Argosy University:

- The Art Institute of California – Hollywood, a campus of Argosy University
- The Art Institute of California – Inland Empire, a campus of Argosy University
- The Art Institute of California – Los Angeles, a campus of Argosy University
- The Art Institute of California – Orange County, a campus of Argosy University
- The Art Institute of California – Sacramento, a campus of Argosy University
- The Art Institute of California – San Diego, a campus of Argosy University
- The Art Institute of California – San Francisco, a campus of Argosy University
- The Art Institute of California – Silicon Valley, a campus of Argosy University

CATALOG ADDENDUM
Catalog 2012-2013

1. Minimum Academic Achievement Standards for Student Receiving Department of Defense Tuition Assistance

2. Culinary Standards
The following is added to the 2012-2013 Catalog. Effective 09/05/14

Minimum Academic Achievement Standards for Student Receiving Department of Defense Tuition Assistance:

In addition to the College’s Standards of Satisfactory Academic Progress Policy, in order for a Service member student to continue to receive Tuition Assistance (TA) military education benefits for TA-funded courses, the following minimum academic standards must be achieved.

The Department of Defense requires reimbursement from the Service member if a successful course completion is not obtained. For the purpose of reimbursement, a successful course completion is defined as a grade of “C” or higher for undergraduate courses, a “B” or higher for graduate courses and a “Pass” for “Pass/Fail” grades. Reimbursement will also be required from the Service member if he or she fails to make up a grade of “I” for incomplete within the time limits stipulated by the educational institution or 6 months after the completion of the class, whichever comes first.

Students using TA must maintain a cumulative grade point average (GPA) of 2.0 or higher after completing 15 semester hours/23 quarter hours, or equivalent, in undergraduate studies, or a GPA of 3.0 or higher after completing 6 semester hours/9 quarter hours, or equivalent, in graduate studies, on a 4.0 grading scale. If the GPA for TA funded courses falls below these minimum GPA limits, TA will not be authorized and Service members will use alternative funding (such as financial aid or personal funds) to enroll in courses to raise the cumulative GPA to 2.0 for undergraduate studies or 3.0 for graduate studies.

The Secretary of the Military Department will establish recoupment processes with the Service member directly for unsuccessful completion of courses.

The following is added to the 2012-2013 Catalog on page136. Effective 08/01/14:

CULINARY STANDARDS

I. Purpose or Scope

The culinary profession requires skills and abilities in the classroom and kitchen settings. As such, guidelines for students are necessary to provide appropriate expectations. Industry and kitchen standards introduced and reinforced throughout the curriculum are essential for student’s success in the classroom and the industry. Abiding by local health codes is essential for safety and sanitation in the kitchen. The Art Institute is committed to equal opportunity in its culinary programs and does not discriminate on the basis of disability (or any other reason) and will make reasonable accommodations to a qualified student to enable the student to participate in culinary programs, provided that the accommodation does not jeopardize safety, pose an undue hardship, or materially alter the academic integrity of the program.

II. Policy Provisions

To participate in any program in The International Culinary Schools at The Art Institute, each student, with or without reasonable accommodations, must be able to safely and effectively:

- Attend and participate in both day and night shift (including first and fourth shifts) classes
- Communicate in person with co-workers, students and guests and process written and verbal instructions
- Attend and participate in laboratory and production classes of up to 6 hours in length
• Regularly lift and transport food and other culinary product, equipment, small wares and utensils weighing up to 40 pounds
• Regularly lift and transport trays with hot and cold plated foods, small wares and other items, and serve and clear tables where guests are seated
• Pour and serve liquids and beverages, including hot liquids up to temperatures of 180-185 degrees Fahrenheit (82.2 – 85 degrees Celsius)
• Use knives and other commercial cooking utensils
• Perform repetitive motion skills required in the kitchen and the food industry, such as whisking, dicing, or piping
• Handle and cook different varieties of fish, seafood, beef, pork, chicken, lamb, venison, or other meats, vegetables, and fruit products
• Handle and bake/cook using different flours – including all grains – as well as chocolate, fruits, and nuts
• Operate commercial cooking and food service equipment
• Stand or maneuver in professional or commercial kitchens, dining rooms and related facilities for up to 2 hours
• Sit on a kitchen stool or at a classroom desk for up to 50 minutes
• Visually assess, and evaluate the taste, appearance, texture and aroma of food and beverage products
• Use commercial cleaning and sanitizing equipment and materials
• Produce food products within the time parameters designated by a course objective within a class or for a hands-on cooking or baking practical

The foregoing technical standards are essential to the programs of instruction in The International Culinary Schools at The Art Institute and also reflect industry requirements and standards.