

RECEIVED
 DEC 01 2016
 ACADEMIC PROGRAMS

Denton Independent School District
 Request for Travel
 Non State-Sanctioned Activities*

Please Return to;
 Linda Yarbrough /ATC

I. ORGANIZATIONAL DATA

Campus ATC - Return to Linda Yarbrough Date of Request 11-15-16
 School Organization Culinary Arts Activity Sponsor Niles/Tivis

II. DESCRIPTION OF PROPOSED TRAVEL

Destination(s)** Austin
 Description of Activities or Events Culinary competition
 Dates of Travel 2/12-/2/13/17 Mode of Travel enterprise rentals
 Number of Student Participants 10-12 Number of Adult Sponsors/Chaperones 2
 Educational Purposes and Value Students will compete against other schools. Help understand the need to be successful under pressure students will also have the opportunity to see a culinary school upclose

** Attach copy of proposed itinerary

III. SOURCE OF FUNDING

Source	Amount
<input type="checkbox"/> District Title 1	_____
<input type="checkbox"/> Students (personal)	_____
<input type="checkbox"/> Organization	_____
<input checked="" type="checkbox"/> Fund Raising Activities***	_____
<input checked="" type="checkbox"/> Other: <u>CTE</u>	_____
Total Cost of Activity	3,000.00
Estimated Cost/Student	250-300 per student

***Description of Fund Raising Activities (if required)
ATC Bistro sales
CTE funds transportation
This years info hasn't been posted

IV. ORGANIZATIONAL REVIEW / APPROVAL

Principal Carla Ruge DIRECTOR [Signature] 11/17/16
 School Operations Gwendolyn M. Perkins [Signature] 12/2/16
 Superintendent _____
 Board President _____

*Reference Policy FMG (L)

Culinary competition

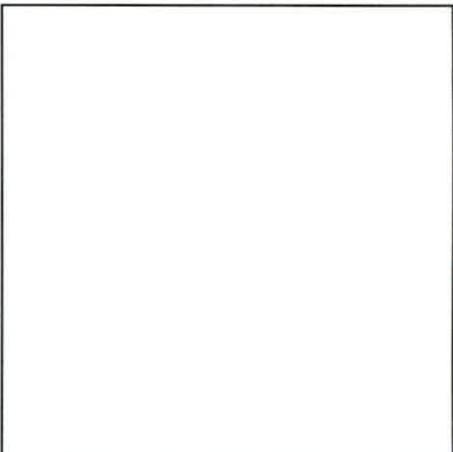
Leave Sunday 2/12/16 @ noon

Arrive Austin @ 4:00 pm

2/13/16 Go to Escoffier and compete all day

Leave Austin @ 4:00

Arrive at ATC 8:00



Offering Educational Presentations

To Your High School

Get your students thinking about their careers! Auguste Escoffier School of Culinary Arts is now offering something no other culinary school is: a video detailing the recipe to success as told by **Curtis Duffy**, chef and owner of the **three star Michelin restaurant Grace and James Beard Award winner**. No matter your students' career paths, Duffy has advice on how to not only be good-but great-at what you do in your profession.

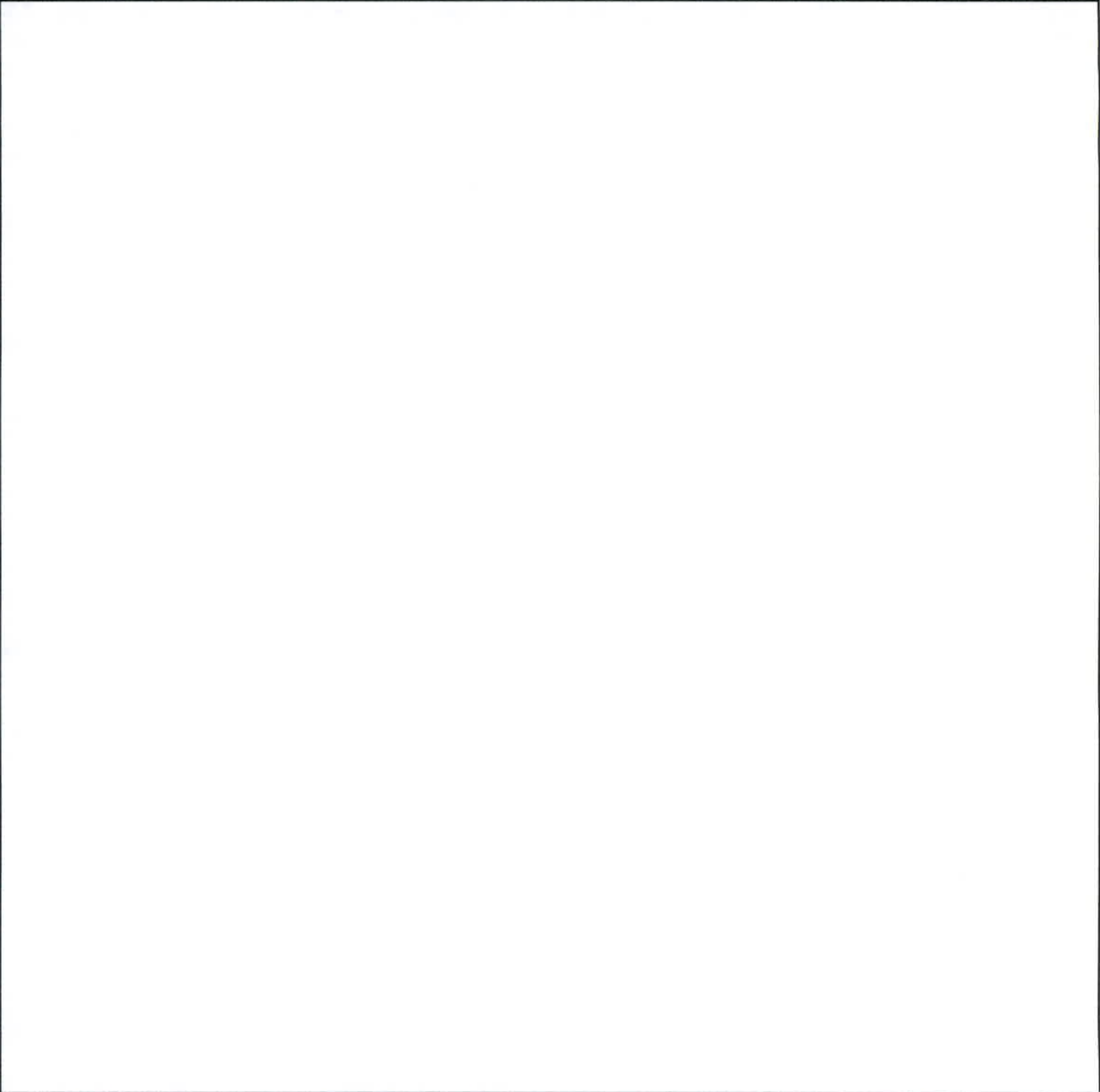
Our Classroom Presentation Also Includes:

- A brief history of Chef Auguste Escoffier
- Breakdown of campus events
- Q&A
- Your choice of presentation on a number of topics including: interactive chef demonstration, nutrition, plating & food styling, farm-to-table, budgeting and living on your own, entrepreneurship and career readiness.
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We prepare our students for exciting, satisfying careers in professional programs focused on farm-to-table philosophy and based on the methods, principles and systems of Chef Auguste Escoffier, the international culinary icon. Our culinary and pastry programs offer rigorous industry skills training, as well as professionalism and excellence sought by employers. Our goal is to

make a positive impact on the direction of American food culture by offering a fresh approach to professional culinary training.

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637 S Broadway Street, Suite H
Boulder, CO 80305
admissionsboulder@escoffier.edu
[\(877\) 249-0305](tel:(877)249-0305)


For more information about our graduation rates, the median debt of students who completed the program, and other important information, please visit our website. AESCA Boulder is a recipient of WACS Recognition of Quality Culinary Education Award; a member of the International Association of Culinary Professionals; accredited by the Accrediting Council for Continuing Education and Training; licensed and regulated by the Colorado Department of Higher Education; and a member of Colorado Proud.

6020-B Dillard Circle
Austin, TX 78752
[\(512\) 451-5743](tel:(512)451-5743)
admissionsaustin@escoffier.edu

For more information about our graduation rates, the median debt of students who completed the program, and other important information, please visit our website. AESCA Austin is a recipient of WACS Recognition of Quality Culinary Education Award; a member

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