

Parchment Transcript Report

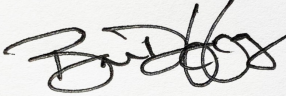
Prepared for: The Evergreen State College - Graduate Admission on 02/16/2021

DID#: TW4GJBUL

Parchment Student ID: 27291321

Student SSN: 3914

Page 1 of 3


Brian Duffy, VP Academic Services



Le Cordon Bleu College of Culinary Arts - Austin

Date: 01/26/18

Page 1 of 2

11500 Alterra Pkwy, Suite 100
Austin, TX 78758
<https://my.austin.chefs.edu>

Student: Samantha Nannetti		Student ID: 10B3795968		DOB: 15/Apr	
Grade History					
Course Code	Course Description	Credits Attempted	Credits Earned	Grade	Quality Points
<div>Program: Le Cordon Bleu Patisserie and Baking Award: Certificate Enrollment #: NA10015344 Start Date: 02/15/10 Enroll Status: Graduate Grad Date: 04/01/11</div>					
Term: 1002A		Feb 2010 6 Week Module		02/15/10	04/02/10
BK 101	Introduction to Patisserie and Baking	3.00	3.00	B	9.00
BK 110	Intro to Baking Principles & Ingredient Functions	3.00	3.00	A	12.00
Term GPA:		3.50	Cum GPA: 3.50		21.00
Term: 1004A		Apr 2010 6 Week Module		04/05/10	05/14/10
BK 111	Basic Patisserie Techniques	3.00	3.00	A	12.00
BK 112	Viennoiserie and Laminated Doughs	3.00	3.00	A	12.00
Term GPA:		4.00	Cum GPA: 3.75		24.00
Term: 1005A		May 2010 6 Week Module		05/17/10	06/25/10
BK 113	Int'l Patisserie, Custards, Fillings & Creams	3.00	3.00	A	12.00
BK 114	Intro to Cake Formulas & Assembly Techniques	3.00	3.00	B	9.00
Term GPA:		4.00	Cum GPA: 3.67		24.00
Term: 1009A		Sep 2010 6 Week Module		09/27/10	11/05/10
BK 212	Centerpieces and Cake Decoration Techniques	6.00	6.00	A	24.00
Term GPA:		4.00	Cum GPA: 3.60		24.00
Term: 1011A		Nov 2010 6 Week Module		11/08/10	12/17/10
BK 310	Advanced Techniques Module	6.00	6.00	A	24.00
Term GPA:		4.00	Cum GPA: 3.67		24.00
Term: 1008A		Aug 2010 6 Week Module		08/16/10	09/24/10
BK 211	Advanced Patisserie Techniques	6.00	6.00	B	18.00
Term GPA:		3.00	Cum GPA: 3.50		18.00
Term: 1008A		Aug 2010 6 Week Module		08/16/10	09/24/10
BK 211	Advanced Patisserie Techniques	0.00	0.00	L	0.00
Term GPA:		3.50	Cum GPA: 3.67		21.00

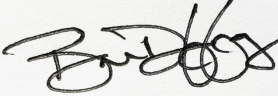
♦ Indicates a course from a previous program that is applicable to current program of study

Not official unless signed by registrar.

** Indicates Retaken Course
R* Indicates Retaken Override

Parchment Transcript Report

Prepared for: The Evergreen State College - Graduate Admission on 02/16/2021
 DID#: TW4GJBUL
 Parchment Student ID: 27291321
 Student SSN: 3914
 Page 2 of 3


 Brian Duffy, VP Academic Services



Le Cordon Bleu College of Culinary Arts - Austin

Date: 01/26/18

Page 2 of 2

11500 Alterra Pkwy, Suite 100
 Austin, TX 78758
<https://my.austin.chefs.edu>

Student: Samantha Nannetti

Student ID: 10B3795968

DOB: 15/Apr

Grade History

Course Code	Course Description	Term	January 2011 Extern	01/03/11	04/01/11	Credits Attempted	Credits Earned	Grade	Quality Points
BK 510	Externship			6.00	6.00	P	0.00		
Term GPA:	0.00		Cum GPA:	3.67					
Le Cordon Bleu Patisserie and Baking									
			GPA:	3.67	42.00	42.00			

*** End of Transcript ***


 Authorized Signature

Date

** Indicates Retaken Course
 R* Indicates Retaken Override

Not official unless signed by registrar.

♦ Indicates a course from a previous program that is applicable to current program of study



Austin
Office of the Registrar/Phone: (512) 837-2665
11500 Alterra Parkway, Suite 100, Austin, TX 78758

Key to Transcript

INSTITUTIONAL HISTORY

On March 29, 2010, the institution previously known as Texas Culinary Academy became Le Cordon Bleu College of Culinary Arts.

ACCREDITATION

Le Cordon Bleu College of Culinary Arts is accredited by the Accrediting Council for Independent Colleges and Schools (ACICS). The Associate of Applied Science degree in Le Cordon Bleu Culinary Arts and Certificate in Le Cordon Bleu Culinary Arts are both accredited by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC).

UNIT OF CREDIT AND ACADEMIC YEAR

The quarter credit hour is the unit of academic measurement used by Le Cordon Bleu College of Culinary Arts. A minimum of 10 lecture hours of not less than 50 minutes each plus outside reading and/or preparation; 20 laboratory hours; or 30 externship hours; or an appropriate combination of all three constitutes one quarter hour of credit. Credit earned at another institution and accepted by Le Cordon Bleu College of Culinary Arts is recorded in quarter hours. An academic year is 30 weeks in length in which full-time students can earn at least 36 credit hours.

COURSE NUMBERING AND SEQUENCE

Le Cordon Bleu College of Culinary Arts uses a course numbering system that consists of a three and four-letter prefix followed by three numbers and indicates both the area of study and general freshman or sophomore level of the course.

Courses numbered 100 – 199 are generally taken during a student's first academic year.

Courses numbered 200 – 299 are generally taken during a student's second academic year.

COURSE REPEAT POLICY

The student must repeat any required course in which a grade of 'F' or 'W' is received. Students will only be allowed to repeat courses in which they received a 'D' or below. In the case of a 'D' or 'F', the better of the two grades is calculated into the CGPA. The lower grade will include a double asterisk indicating that the course has been repeated. Both original and repeated credits will be counted as attempted credits in rate of progress calculations. All course attempts count in the total number of credits attempted and will be recorded on the transcript.

GRADE SCALE

GRADE POINT AVERAGE

Earned quality points are calculated for each course by multiplying the quality point value for the grade received for the course times the credit hour value of the course. The Cumulative Grade Point Average (CGPA) is calculated by dividing the total earned quality points by the total attempted credits. Credits and grade points for the courses in which TC, PR, AU, I, L, or W have been received do not affect the grade point average.

HONORS

Students who graduate with a CGPA of 3.50 to 3.74 will receive the designation of "Honors" on their transcript.

Students who graduate with a CGPA of 3.75 to 4.00 will receive the designation of "High Honors" on their transcript.

FAMILY EDUCATION RIGHTS AND PRIVACY ACT (FERPA)

The Family Education Rights and Privacy Act of 1974 prohibits the release of this record or disclosure of its contents to any third party without the written consent of the student.

AUTHENTICITY

An official transcript displays the Le Cordon Bleu seal and the Registrar's signature. When photocopied, the word "COPY" should appear across the face of the document and will not be considered official. All transcripts provided directly to the student, whether official or unofficial, will be clearly marked "Issued to Student".

<i>Included in Letter Code</i>	<i>Description</i>	<i>Included in Credits Earned</i>	<i>Included in Credits Attempted</i>	<i>CGPA</i>	<i>Quality Points</i>
A	A	Yes	Yes	Yes	4.00
B	B	Yes	Yes	Yes	3.00
C	C	Yes	Yes	Yes	2.00
D	D	Yes	Yes	Yes	1.00
F	F	No	Yes	Yes	0.00
I	<i>Incomplete</i>	No	Yes	No	n/a
W	<i>Withdrawn</i>	No	Yes	No	n/a
AU	<i>Audit</i>	No	No	No	n/a
P	<i>Pass</i>	Yes	Yes	No	n/a
TC	<i>Transfer</i>	Yes	Yes	No	n/a
PR	<i>Proficiency Credit</i>	Yes	Yes	No	n/a
L	<i>Leave of Absence</i>	No	No	No	n/a

Courses with a diamond (♦) indicates a course from a previous program that is applicable to the current program