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**GROUND-BREAKING AFFILIATION INITIATES LAUNCH OF
AUGUSTE ESCOFFIER SCHOOL OF CULINARY ARTS
Triumph Higher Education Group and The Auguste Escoffier Foundation and
Museum to Expand Innovative Culinary Education Worldwide**

HOFFMAN ESTATES, IL and VILLENEUVE-LOUBET, FRANCE (April 12, 2010)
[Triumph Higher Education Group](#) (Triumph HEG) and the [Auguste Escoffier Foundation and Museum](#), along with Michel Escoffier, its president and great grandson of Auguste Escoffier, have entered into historic affiliation agreements through which Triumph HEG will launch the Auguste Escoffier School of Culinary Arts in the United States and internationally. A professional school for culinary and baking, it will offer a demanding, accelerated program focused exclusively on classical culinary training and mastery of the skills and techniques sought by employers. Truly the next generation of culinary education, the school will combine interactive delivery, world-class instructors, emphasis on sustainable cuisine, and affordable tuition.

“The Foundation is dedicated to preserving the legacy of my great grandfather as the *‘chef of kings and king of chefs,’*” said Michel Escoffier, “and the museum is dedicated to the history and promotion of the culinary arts. What better way to extend Escoffier’s legacy and advance the profession than by providing innovative

training that cultivates our future culinary leaders? I am confident that the program model and outstanding team will set a new standard of excellence in culinary education.”

Auguste Escoffier is perhaps the most distinguished and respected name in the culinary world – no other figure in history has done more for the development and modernization of culinary arts. Escoffier professionalized the kitchen, raising the stature of cooking to respected career paths in the culinary arts.

Modeled after the lessons and achievements of its namesake, the Auguste Escoffier School of Culinary Arts will utilize a proprietary program that includes a hybrid platform to provide flexibility for students and access to renowned chef-instructors all over the world. Small classes will provide students a hands-on experience in well-equipped kitchens. A focus on preparation of sustainable, seasonal cuisine offers students challenge and opportunity, and is consistent with the founders’ commitment to environment and community.

Michel Escoffier will consult with the School, will serve on its advisory board and will assist in building a cadre of world-class chef advisors to the program. He published *Auguste Escoffier: Memories of My Life* (John Wiley & Sons), by Auguste Escoffier, and is involved in numerous culinary organizations, including Les Dames d’Escoffier, Les Amis d’Escoffier in the United States, Les Disciples d’Escoffier worldwide, the American Institute of Wine and Food, and the American Culinary Federation. Last year, he was inducted into the American Academy of Chefs Culinary Hall of Fame.

Paul Ryan, president of Triumph HEG, will serve as president of the Auguste Escoffier School of Culinary Arts. Ryan has over 30 years of experience in the hospitality industry. He headed up the Le Cordon Bleu North America culinary schools for eight years, growing locations to 19 schools throughout the United States. Triumph HEG is a subsidiary of Triumph Capital, LLC, a company focused on investments in the education industry that is led by John Larson, founder and former president, CEO and chairman of Career Education Corporation.

“We are extremely pleased and honored to affiliate with the Auguste Escoffier Foundation and Museum, and to be working with Michel,” said Ryan. “We are committed to a program that consistently meets and exceeds the highest standards in the industry – a program worthy of the Escoffier name.”

About Triumph Higher Education Group

Triumph Higher Education Group, a subsidiary of Triumph Capital, LLC is dedicated to developing global post-secondary education that is innovative, high quality and affordable. The company is managed by a team of professionals who have decades of experience in launching and cultivating highly successful career-focused schools, both on-ground and online. It is focused exclusively on providing rigorous

curriculum designed to develop the skills necessary to meet significant employer demand. www.triumpheducation.com

About Auguste Escoffier Foundation and Museum

The Auguste Escoffier Foundation was founded in 1966 by Joseph Donen and other friends and colleagues who had worked with Escoffier in London at the Savoy and Carlton Hotels. Dedicated to perpetuating the memory and great achievements of Escoffier, the Foundation now has three main functions: to grow and sustain the Museum of Culinary Arts, housed within the Foundation, by continuing to add historical objects and exhibitions that document the history of culinary arts; to provide workshops that develop the culinary knowledge and expertise of chefs across the world; and to participate in and support historical and applied research by organizing meetings and seminars with experts within the culinary arts and related hospitality fields. Led by Escoffier's great grandson, Michel Escoffier, the Foundation and Museum are open to the public and are located in the actual home where Escoffier was born, in the heart of the old village of Villeneuve-Loubet, near Nice, France. www.fondation-escoffier.org/escoffier

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