

California Catalog Addendum Effective September 7, 2022

Addendum to Catalog June 1, 2022 - December 31, 2023, Volume XII, Date of Publication June 1, 2022

Recording Radio Film Connection & CASA Schools reserves the right to make changes within the terms of the catalog, which may affect any of the information published, and to make such changes, by notifying individual students. As such changes may occur, these will be published in a catalog addendum, which is intended as, and is to be regarded as, an integral part of this catalog information presented in this addendum is meant to supersede language presented in the catalog.

ACADEMIC CALENDAR

Recording Radio Film Connection & CASA Schools offers open program enrollment for an applicant meeting the admissions requirements. A student may begin the selected program of study only after being accepted by the mentor and determining the official start date. All programs are scheduled for regular program completion at the end of six to nine months of the start date depending upon the selected program and total program clock hours.

MILITARY VETERANS will receive earliest **Priority Date** based on their official course registration date and class availability.

NEW EDUCATIONAL PROGRAMS ADDED

Recording Radio Film Connection & CASA Schools has developed four new programs titled as Culinary: CASA Pro – Level 1, CASA PRO – Level 2, CASA PRO – Level 3 and Film Connection for Screenwriting with a Professional Screenwriter. These programs are approved in CA Only.

CASA PRO PROGRAM - LEVEL 1

PROGRAM LENGTH: 8 Weeks

TOTAL REQUIRED HOURS: 56

CIP CODE: 12.0500

INSTRUCTIONAL MODE: Distance Education Programs Instructor-Led coursework is completed at an externship/kitchen location determined by the Chef Instructor and student. Instructor-Led Virtual Classroom coursework is completed at a location determined by the student. The Chef Instructor will work with each student on structuring a specific schedule; the student agrees that he/she will be available to meet with the Chef Instructor in-person or via Zoom in the order of the syllabus for one session per week of the in-person lessons.

METHODS OF INSTRUCTION:

- Online Course Hours - Instructional hours consisting of new principles, delivered via the Learning Management System.
- Testing is conducted online and grading of the quiz or exam is done upon the conclusion of the test. Computerized grading provides immediate scoring of the test and is available to the student at that time.
- Externship Course Hours - Instructional hours consisting of supervised work experience activities related to skills/knowledge acquired during course hours.
- Practical assignments are required during the externship to determine level of achievement and understanding. The assignments are typically graded within 48 hours and reviewed with the student. A Digital Portfolio is required during the program to document each recipe assignment to determine completion of assignments, level of achievement and understanding of the curriculum.

PROGRAM DESCRIPTION:

The CASA PRO Program - Level 1 includes the study of safety practices, the basic fundamentals of knife skills, equipment knowledge, and basic cooking techniques. This class emphasizes proper safety and sanitation practices as well as overall knife safety. The 8 course curriculum aligns with working with a chef instructor or culinary professional in the industry within a professional restaurant and/or kitchen (or virtually from a location convenient for the student).

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PROGRAM OBJECTIVES/ LEARNING OUTCOMES:

Students will learn the basics of the culinary arts, including:

- Fundamentals of knife skills
- Overall technique and kitchen safety practices
- Basic understanding of the restaurant workflow and operations
- Knowledge of basic French and American cooking techniques and procedures

OCCUPATIONAL OBJECTIVE:

CIP Code 12.0500 Cooking and Related Culinary Arts, General.

Definition: A program that focuses on the general study of the cooking and related culinary arts, and that may prepare individuals for a variety of jobs within the food service industry. Includes instruction in food preparation, cooking techniques, equipment operation and maintenance, sanitation and safety, communication skills, applicable regulations, and principles of food servicemanagement.

The following **SOC codes** have been identified for the CASA PRO Program - Level 1:

35-2012	Cooks, Institution & Cafeteria
35-2013	Cooks, Private Household
35-2014	Cooks, Restaurant
35-2015	Cooks, Short Order
35-2019	Cooks, All Other
35-2021	Food Preparation Workers

COURSES

Courses are composed of two parts- Online Coursework and Externship Sessions.

Online Coursework

Students will complete and submit a minimum of one (1) course each week and may not exceed three (3) courses per week. It is the student's responsibility to make sure Recording Radio Film Connection & CASA Schools has received completed courses and the student has reported their hours. Testing is conducted online and grading of the quiz or exam is done upon the conclusion of the test. Computerized grading provides immediate scoring of the test and is available to the student at that time.

Students are to document all time and activities in each studio session (externship). This information is meant to be submitted electronically to the Student Services Department as a blog entry. A template for this journal will be provided to each student upon acceptance to a program. Practical assignments are required during the externship to determine level of achievement and understanding. The assignments are typically graded within 48 hours and reviewed with the student.

Students are required to keep all appointments with their Faculty/Academic Facilitator, whether for Student Services Advisors or any other scheduled appointment. If they must cancel, students are asked to provide 24-48 hours' notice. Some courses will have two assignments, one to be turned in to the student's Mentor, another to be turned in to Academic Facilitator.

Externship Sessions

Paid externship is not provided by Recording Radio Film Connection & CASA Schools or any of its employees or executives, or the Mentor, the station, studio, or company at which the student is earning externship hours. It is the student's responsibility to make sure Recording Radio Film Connection & CASA Schools has received completed courses and the student has reported their hours.

The student must understand that while Recording Radio Film Connection & CASA Schools has contracted the student's Mentor to administer the externship and allow the student to participate in the Mentor's responsibilities, the actions or opinions of the studio, its associates, artists or affiliates are of their own and not a reflection of Recording

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Radio Film Connection & CASA Schools. The student further understands that they may be offered the opportunity to fulfill additional responsibilities inside the studio.

Recording Radio Film Connection & CASA Schools will consider transfer requests to another location under certain circumstances. It is agreed by the parties that Recording Radio Film Connection & CASA Schools has the right to transfer a student to any new location within sixty (60) miles of his/her residence. The choice of the place of transfer will be at the sole discretion of Recording Radio Film Connection & CASA Schools.

REQUIRED MATERIALS:

- CASA Schools –Gourmet Chef Curriculum (Digital Copy)
- Complete set of Chefs Knives
- Complete set of Chef Whites

**CASA PRO PROGRAM – LEVEL 1
SEQUENTIAL AND DETAILED OUTLINE OF SUBJECT MATTER**

Week - Course Titles	Classroom Hours	Lab Hours	Total Weekly Hours
Week One – Introduction to Basic Knife Skills and Kitchen Safety	4	6	10
Week Two – Basic Knife Skills continued, Measuring, Culinary Math and execution of Recipes	0	6	6
Week Three – Advanced Knife Skills	0	6	6
Week Four – Beginning Basic Cooking Techniques, Beginning Stocks and Soups	0	6	6
Week Five – Basic Cooking Techniques continued, Mother and Daughter Sauces	0	6	6
Week Six – Basic Cooking Techniques continued, Mother and Daughter Sauces continued	0	6	6
Week Seven – Basic Cooking Techniques continued Vegetable Cookery and Emulsions	4	6	10
Week Eight – Basic Cooking Techniques continued	0	6	6
Total Hours	8	48	56
TOTAL PROGRAM HOURS - 56			

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NEW EDUCATIONAL PROGRAM ADDED**CASA PRO PROGRAM LEVEL 2**

PROGRAM LENGTH: 8 Weeks
TOTAL REQUIRED HOURS: 56
CIP CODE: 12.0500

INSTRUCTIONAL MODE: Distance Education Programs Instructor-Led coursework is completed at an externship/kitchen location determined by the Chef Instructor and student. Instructor-Led Virtual Classroom coursework is completed at a location determined by the student. The Chef Instructor will work with each student on structuring a specific schedule; the student agrees that he/she will be available to meet with the Chef Instructor in-person or via Zoom in the order of the syllabus for one session per week of the in-person lessons.

METHODS OF INSTRUCTION:

- Online Course Hours - Instructional hours consisting of new principles, delivered via the Learning Management System.
- Testing is conducted online and grading of the quiz or exam is done upon the conclusion of the test. Computerized grading provides immediate scoring of the test and is available to the student at that time.
- Externship Course Hours - Instructional hours consisting of supervised work experience activities related to skills/ knowledge acquired during course hours.
- Practical assignments are required during the externship to determine level of achievement and understanding. The assignments are typically graded within 48 hours and reviewed with the student. A Digital Portfolio is required during the program to document each recipe assignment to determine completion of assignments, level of achievement and understanding of the curriculum.

PROGRAM DESCRIPTION:

CASA PRO Program – Level 2 reintroduces students to classical cooking and current theories that provide students with an understanding of food chemistry and cooking techniques used within a professional kitchen. This class emphasizes proper use of kitchen equipment, ingredients and basic professional cooking techniques. Classical techniques with a modern approach are practiced through the preparation of sauces, soups, meat, seafood, poultry, and vegetables. The **8 course** curriculum aligns with working with a chef instructor or culinary professional in the industry within a professional restaurant and/or kitchen (or virtually from a location convenient for the student).

PROGRAM OBJECTIVES/ LEARNING OUTCOMES:

Students will learn the basics of the culinary arts, including:

- Proper use of Kitchen Equipment
- Overall Comprehension of Cooking Techniques Within a Restaurant Setting
- Extensive Preparation of Meat, Seafood, Poultry, and Vegetables

OCCUPATIONAL OBJECTIVE:**CIP Code 12.0500 Cooking and Related Culinary Arts, General.**

Definition: A program that focuses on the general study of the cooking and related culinary arts, and that may prepare individuals for a variety of jobs within the food service industry. Includes instruction in food preparation, cooking techniques, equipment operation and maintenance, sanitation and safety, communication skills, applicable regulations, and principles of food servicemanagement.

The following **SOC codes** have been identified for the CASA PRO Program - Level 2:

35-1011	Chefs & Head Cooks
35-1012	First Line Supervisors of Food Preparation & Serving Workers
35-2012	Cooks, Institution & Cafeteria

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35-2013	Cooks, Private Household
35-2014	Cooks, Restaurant
35-2015	Cooks, Short Order
35-2019	Cooks, All Other
35-2021	Food Preparation Workers
11-9051	Food Service Managers

COURSES

Courses are composed of two parts- Online Coursework and Externship Sessions.

Online Coursework

Students will complete and submit a minimum of one (1) course each week and may not exceed three (3) courses per week. It is the student's responsibility to make sure Recording Radio Film Connection & CASA Schools has received completed courses and the student has reported their hours. Testing is conducted online and grading of the quiz or exam is done upon the conclusion of the test. Computerized grading provides immediate scoring of the test and is available to the student at that time.

Students are to document all time and activities in each studio session (externship). This information is meant to be submitted electronically to the Student Services Department as a blog entry. A template for this journal will be provided to each student upon acceptance to a program. Practical assignments are required during the externship to determine level of achievement and understanding. The assignments are typically graded within 48 hours and reviewed with the student.

Students are required to keep all appointments with their Faculty/Academic Facilitator, whether for Student Services Advisors or any other scheduled appointment. If they must cancel, students are asked to provide 24-48 hours' notice. Some courses will have two assignments, one to be turned in to the student's Mentor, another to be turned in to Academic Facilitator.

Externship Sessions

Paid externship is not provided by Recording Radio Film Connection & CASA Schools or any of its employees or executives, or the Mentor, the station, studio, or company at which the student is earning externship hours. It is the student's responsibility to make sure Recording Radio Film Connection & CASA Schools has received completed courses and the student has reported their hours.

The student must understand that while Recording Radio Film Connection & CASA Schools has contracted the student's Mentor to administer the externship and allow the student to participate in the Mentor's responsibilities, the actions or opinions of the studio, its associates, artists or affiliates are of their own and not a reflection of Recording Radio Film Connection & CASA Schools. The student further understands that they may be offered the opportunity to fulfill additional responsibilities inside the studio.

Recording Radio Film Connection & CASA Schools will consider transfer requests to another location under certain circumstances. It is agreed by the parties that Recording Radio Film Connection & CASA Schools has the right to transfer a student to any new location within sixty (60) miles of his/her residence. The choice of the place of transfer will be at the sole discretion of Recording Radio Film Connection & CASA School.

REQUIRED MATERIALS:

- CASA Schools –Gourmet Chef Curriculum (Digital Copy)
- Complete set of Chefs Knives
- Complete set of Chef Whites

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**CASA PRO PROGRAM – LEVEL 2
SEQUENTIAL AND DETAILED OUTLINE OF SUBJECT MATTER**

Week - Course Titles	Classroom Hours	Lab Hours	Total Weekly Hours
Week One – Cooking Techniques, Chicken Fabrication and Cookery, Brining and Frying	4	6	10
Week Two – Cooking Techniques continued, Chicken Cookery, Roasting/Baking, Grilling and Frying	0	6	6
Week Three – Cooking Techniques continued, Beef Cookery, Grilling, Pan-Searing, Roasting, Deep-Frying	0	6	6
Week Four – Cooking Techniques continued, Pork and Lamb Cookery, Grilling, Pan-Searing, Steaming, Shallow-Frying	0	6	6
Week Five – Cooking Techniques continued, Fish Cookery, Grilling, Pan-Searing, Steaming, Deep-Frying, Poaching	0	6	6
Week Six – Cooking Techniques, Egg Cookery	4	6	10
Week Seven – Cooking Techniques, Egg Cookery continued, Brunch Dishes, Griddling	0	6	6
Week Eight – Cooking Techniques continued, Rice and Grain Cookery, Cooking with Herbs, Steaming	0	6	6
Total Hours	8	48	56
TOTAL PROGRAM HOURS – 56			

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NEW EDUCATIONAL PROGRAM ADDED**CASA PRO PROGRAM LEVEL 3**

PROGRAM LENGTH: 8 Weeks
TOTAL REQUIRED HOURS: 56
CIP CODE: 12.0500

INSTRUCTIONAL MODE: Distance Education Programs Instructor-Led coursework is completed at an externship/kitchen location determined by the Chef Instructor and student. Instructor-Led Virtual Classroom coursework is completed at a location determined by the student. The Chef Instructor will work with each student on structuring a specific schedule; the student agrees that he/she will be available to meet with the Chef Instructor in-person or via Zoom in the order of the syllabus for one session per week of the in-person lessons.

METHODS OF INSTRUCTION:

- Online Course Hours - Instructional hours consisting of new principles, delivered via the Learning Management System.
- Testing is conducted online and grading of the quiz or exam is done upon the conclusion of the test. Computerized grading provides immediate scoring of the test and is available to the student at that time.
- Externship Course Hours - Instructional hours consisting of supervised work experience activities related to skills/ knowledge acquired during course hours.
- Practical assignments are required during the externship to determine level of achievement and understanding. The assignments are typically graded within 48 hours and reviewed with the student. A Digital Portfolio is required during the program to document each recipe assignment to determine completion of assignments, level of achievement and understanding of the curriculum.

PROGRAM DESCRIPTION:

The CASA PRO Program - Level 3 introduces advanced level skills relating to international cooking and preparations within the cold kitchen (Garde Manger). Students will learn skills necessary to prepare international foods including traditional methods of preparation and specific cultural dishes, as well as learning about the role of the cold kitchen in a professional restaurant setting, such as the preparation of salads, sandwiches and appetizers. The **8 course** curriculum aligns with working with a chef instructor or culinary professional in the industry within a professional restaurant and/or kitchen (or virtually from a location convenient for the student).

PROGRAM OBJECTIVES/ LEARNING OUTCOMES:

Students will learn the basics of the culinary arts, including:

- International and Regional Dishes and Preparations
- Introduction to the Cold Kitchen within a Restaurant Setting
- Different Preparations of Proteins and Vegetables within Cultural Dishes
- Salad, Sandwich and Appetizer Preparation and Service

OCCUPATIONAL OBJECTIVE:**CIP Code 12.0500 Cooking and Related Culinary Arts, General.**

Definition: A program that focuses on the general study of the cooking and related culinary arts, and that may prepare individuals for a variety of jobs within the food service industry. Includes instruction in food preparation, cooking techniques, equipment operation and maintenance, sanitation and safety, communication skills, applicable regulations, and principles of food servicemanagement.

The following **SOC codes** have been identified for the CASA PRO Program – Level 3:

35-1011	Chefs & Head Cooks
35-1012	First Line Supervisors of Food Preparation & Serving Workers
35-2012	Cooks, Institution & Cafeteria

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35-2013	Cooks, Private Household
35-2014	Cooks, Restaurant
35-2015	Cooks, Short Order
35-2019	Cooks, All Other
35-2021	Food Preparation Workers
11-9051	Food Service Managers

COURSES

Courses are composed of two parts- Online Coursework and Externship Sessions.

Online Coursework

Students will complete and submit a minimum of one (1) course each week and may not exceed three (3) courses per week. It is the student's responsibility to make sure Recording Radio Film Connection & CASA Schools has received completed courses and the student has reported their hours. Testing is conducted online and grading of the quiz or exam is done upon the conclusion of the test. Computerized grading provides immediate scoring of the test and is available to the student at that time.

Students are to document all time and activities in each studio session (externship). This information is meant to be submitted electronically to the Student Services Department as a blog entry. A template for this journal will be provided to each student upon acceptance to a program. Practical assignments are required during the externship to determine level of achievement and understanding. The assignments are typically graded within 48 hours and reviewed with the student.

Students are required to keep all appointments with their Faculty/Academic Facilitator, whether for Student Services Advisors or any other scheduled appointment. If they must cancel, students are asked to provide 24-48 hours' notice. Some courses will have two assignments, one to be turned in to the student's Mentor, another to be turned in to Academic Facilitator.

Externship Sessions

Paid externship is not provided by Recording Radio Film Connection & CASA Schools or any of its employees or executives, or the Mentor, the station, studio, or company at which the student is earning externship hours. It is the student's responsibility to make sure Recording Radio Film Connection & CASA Schools has received completed courses and the student has reported their hours.

The student must understand that while Recording Radio Film Connection & CASA Schools has contracted the student's Mentor to administer the externship and allow the student to participate in the Mentor's responsibilities, the actions or opinions of the studio, its associates, artists or affiliates are of their own and not a reflection of Recording Radio Film Connection & CASA Schools. The student further understands that they may be offered the opportunity to fulfill additional responsibilities inside the studio.

Recording Radio Film Connection & CASA Schools will consider transfer requests to another location under certain circumstances. It is agreed by the parties that Recording Radio Film Connection & CASA Schools has the right to transfer a student to any new location within sixty (60) miles of his/her residence. The choice of the place of transfer will be at the sole discretion of Recording Radio Film Connection & CASA Schools.

REQUIRED MATERIALS:

- CASA Schools –Gourmet Chef Curriculum (Digital Copy)
- Complete set of Chefs Knives
- Complete set of Chef Whites

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CASA PRO PROGRAM – LEVEL 3
SEQUENTIAL AND DETAILED OUTLINE OF SUBJECT MATTER

Week - Course Titles	Classroom Hours	Lab Hours	Total Weekly Hours
Week One – International Cuisine: Italian Cuisine, Pasta and Dumpling Cookery	4	6	10
Week Two – Regional Cuisine: American Cajun Cuisine, Fish and Shellfish Cookery	0	6	6
Week Three – International Cuisine: Spanish and Mediterranean Cuisines	0	6	6
Week Four – International Cuisine: Asian Cuisines	0	6	6
Week Five – Alternative Cuisines: Vegetarian and Vegan Cuisines, Meat Alternatives	0	6	6
Week Six – The Cold Kitchen: Cheeses, Charcuterie, Salads and Salad Dressings	4	6	10
Week Seven – The Cold Kitchen: Hot and Cold Sandwich Assembly	0	6	6
Week Eight – The Cold Kitchen: Appetizers, Canapes and Hors d’ Oeuvres	0	6	6
Total Hours	8	48	56
TOTAL PROGRAM HOURS - 56			

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NEW EDUCATIONAL PROGRAM ADDED**FILM CONNECTION FOR SCREENWRITING WITH PROFESSIONAL SCREENWRITER****PROGRAM LENGTH:** 3 Months/ 12 Weeks**TOTAL HOURS:** 83**CIP Code:** 50.0504**INSTRUCTIONAL MODE:** Distance Education Programs - coursework is completed remotely by the student.**METHODS OF INSTRUCTION:**

- Online Course Hours - Instructional hours consisting of new principles, delivered via the Learning Management System.
- Testing is conducted online and grading of the quiz or exam is done upon the conclusion of the test. Computerized grading provides immediate scoring of the test and is available to the student at that time.

PROGRAM DESCRIPTION:

The Film Connection Screenwriting Program provides a structured, academic curriculum. At the conclusion of the program, students will have a firm grasp on the very specific fundamentals of Screenwriting, and they will learn to build a complete, full-length screenplay from start to finish. Students will focus on transitioning from being intuitive authors into strategic writers and story developers, through developing a deep understanding of the various aspects that go into the intricate screenwriting process.

PROGRAM OBJECTIVES/ LEARNING OUTCOMES:

Students will learn the story development techniques of screenwriting, as well as the art, craft and business of screenwriting, specifically through:

- Narrative Fundamentals
- Idea Formulation
- Theme Creation
- Scenes and Sequences
- Character Development
- Screenplay Format

OCCUPATIONAL OBJECTIVE:

The graduate should be able to acquire an entry-level position as a

- Screenwriter

CIP Code 50.0504 Playwriting & Screenwriting

Definition: A program that focuses on the principles and techniques for communicating dramatic information, ideas, moods, and feelings through the composition of creative written works for the theater, film and/or television. Includes instruction in creative writing craft, scene writing, script development, stage and/or camera instructions, line and moment analysis, script reading, script editing, and the creation of full productions.

The following **SOC codes** have been identified for the Film Connection for Screenwriting w/Mentor program:

27-3043	Writers and Authors
27-3041	Editors
27-3042	Technical Writers
27-3099	Media & Communications Workers

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COURSES

Courses are composed of Online Coursework, Instructor-Led Online sessions, and Lab Hours.

Online Coursework: Instructor-Led Virtual Classroom

A total of 3 lessons are delivered online in an interactive training format which are Instructor Led sessions. These Instructor-Led sessions are scheduled 1.5 hours over a period of twelve weeks. Included within these sessions are live demonstrations which students will apply practical application of the processes and techniques demonstrated during the assigned lab hours. It is the student's responsibility to make sure Recording Radio Film Connection & CASA Schools has received completed coursework and that the student and/or Academic Facilitator/Faculty/Mentor have reported their completed hours.

Online Coursework: On Demand

Students will complete and submit a minimum of one (1) course each week. It is the student's responsibility to make sure Recording Radio Film Connection & CASA Schools has received completed courses and the student has reported their hours. Testing is conducted online and grading of the quiz or exam is done upon the conclusion of the test. Computerized grading provides immediate scoring of the test and is available to the student at that time.

Students are to document all times and activities. This information is meant to be submitted electronically to the Student Services Department as a blog entry. A template for this journal will be provided to each student upon acceptance to a program. Practical assignments are required during the externship to determine level of achievement and understanding. The assignments are typically graded within 48 hours and reviewed with the student.

Students are required to keep all appointments with their Academic Facilitator/Faculty, whether for Student Services Advisors or any other scheduled appointment. If they must cancel, students are asked to provide 24-48 hours' notice. Some courses will have two assignments, one to be turned in to the student's Mentor, another to be turned in to Academic Facilitator/Faculty.

Lab Hours: Practical Application

Students' home or self-selected environment will serve as their resource to execute various practical assignments. Students are to complete all coursework and practical assignments on a weekly basis and turn them in for evaluation, feedback, and credit. This information is meant to be submitted electronically to the Academic Facilitator/Faculty as a blog entry. A template for this journal will be provided to each student upon acceptance to a program. Practical assignments are typically graded within 48 hours and reviewed with the student.

REQUIRED MATERIALS:

- Basic requirements for students taking distance education courses include a personal email address and a computer and an Internet connection at home.
- Screenwriting software: *Final Draft* (not included)
- Film Connection Course Curriculum [eBook Format]
- *The Art, Craft & Business of Screenwriting eBook*, written by Ron Osborn
- *The Hollywood Standard*, written by Christopher Riley (not included)
- *The Courage to Create*, by Rollo May
- *The Hollywood Pitching Bible*, by Ken Aguado and Douglas J. Eboch
- *The Art of Dramatic Writing*, by Lajos Egri
- *Screenplay*, by Syd Field
- Screenwriting With The Masters (Video Package)

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FILM CONNECTION FOR SCREENWRITING WITH A PROFESSIONAL SCREENWRITER

SEQUENTIAL AND DETAILED OUTLINE OF SUBJECT MATTER

Course Titles	Online Hours Instructor - Led	Online Hours On -Demand	Lab Hours	Total Hours
Course One – Thinking Like a Screenwriter	0	1.5	7	8.5
Course Two – The Essential Needs of a Narrative	0	1.5	3.5	5
Course Three – Coming Up with the Idea	1.5	1.5	7	10
Course Four – Three-Act Structure	0	1.5	1.5	3
Course Five – On Theme	0	1.5	6.5	8
Course Six- Scenes and Sequences	1.5	1.5	4	7
Course Seven – On Character	0	1.5	4	5.5
Course Eight – Dialogue Exposition	0	2	5.5	7.5
Course Nine – Point of View	1.5	1	8	10.5
Course Ten – Comedy and Drama	0	1.5	7	8.5
Course Eleven – Writing Genre and High Concept	0	1	6.5	7.5
Course Twelve – Proper Screenplay Format	0	1	1	2
Total	4.5	17	61.5	83

The following text replaces the Private Loan Programs found on pages 41-42 of the catalog.

PRIVATE LOAN PROGRAMS

Private loan programs are available for students who choose a payment plan to cover tuition and fees.

Recording Radio Film Connection, Inc. This is a private loan available to students who need to supplement their education related expenses. The interest rate is 12.99%. Students will make in-school payments. Payments will be made to Recording Radio Film Connection, Inc. Repayment of principal and interest are paid monthly during matriculation and thereafter. Tuition Options, LLC is a third party student loan servicer who partners with Recording Radio Film Connection, Inc. to service its student loans.

Climb Credit Inc. This is a third-party private loan servicing and financing solution for students enrolling in the Recording Radio Film Connection & CASA Schools programs. The interest rate is fixed for the life of the loan and ranges from 7.99% to 14.98%. Climb Credit Inc. provides an origination and online servicing platform compliant with regulatory requirements in multiple states. (AZ Consumer Lender #CL-0939233; CA Finance Lender #60DBO-44527, 60DBO-86584; MI Regulatory Loan License #RL 0019910; OH Small Loan, Consumer Installment Loan Act License #SL.400251.000, CI.550013.000, CI.550013.01-BR; TN Industrial Loan and Thrift #3854; and WI Wisconsin Consumer Act Registration-N/A.)

Meritize Lending, LLC. This is a third party loan servicing and financing solution for students enrolling in the Recording Radio Film Connection & CASA Schools programs with the exception of Culinary. The interest rate may be fixed or variable and range from 4.44% to 26.29% based upon various tiers and key indicators. Meritize Lending LLC provides an origination and online servicing platform compliant with regulatory requirements in multiple states. (AZ Consumer Lending License #CL-0944316, CA Finance Lender #60DBO-76414, IL Consumer Installment

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License #CI.0004343-H, MI Loan License #RL0023992, OH Certificate of Registration #GL.502092.000, OR Division of Financial Regulation #0455-001-C, PA License #67455, and TN Industrial Loan & Thrift #000004011.)

PAST DUE ACCOUNTS

The student is obligated for tuition and fees for the enrollment period. Any student who is delinquent in payments due to the school is subject to exclusion from school privileges, including, but not limited to issuing transcripts and receipt of awarded credential at graduation.

PRIVATE LOANS & PAYMENT OPTIONS**Option 1 – Pay In Full Tuition**

At the student's option, upon being accepted to the School with an executed enrollment agreement that discloses the start date, the student may provide payment in full for Total Charges for the Entire Educational Program.

Option 2 – Recording Radio Film Connection, Inc. – 1-Year Payment Plan

If you wish to make monthly payments for a one-year (12 months) payment plan a down payment of \$3,800.00 will be required to start the program. Monthly payments are made during matriculation and thereafter.

Option 3 – Recording Radio Film Connection, Inc. – 2-Year Payment Plan

If you wish to make monthly payments for a two-year (24 months) payment plan a down payment of \$3,800.00 will be required to start the program. Monthly payments are made during matriculation and thereafter.

Option 4 – Recording Radio Film Connection, Inc. – 3-Year Payment Plan

If you wish to make monthly payments for a three-year (36 months) payment plan a down payment of \$3,800.00 will be required to start the program. Monthly payments are made during matriculation and thereafter.

Option 5 – Recording Radio Film Connection, Inc. – 4-Year Payment Plan

If you wish to make monthly payments for a four-year (48 months) payment plan a down payment of \$3,800.00 will be required to start the program. Monthly payments are made during matriculation and thereafter.

Option 6 – Private Loan With Climb Credit Inc.

Select this option if you have applied or will be applying with our affiliate *Climb Credit Inc.* to help fund your Recording Radio Film Connection & CASA Schools programs. Climb Credit Inc.'s origination and servicing platform is fully compliant with all student loan regulations. A down payment of \$500 will be required to start the program.

Option 7 – Private Loan With Meritize Lending, LLC.

Select this option if you have applied or will be applying with our affiliate *Meritize Lending, LLC* to help fund your Recording Radio Film Connection & CASA Schools programs. Meritize Lending, LLC origination and servicing platform is fully compliant with all student loan regulations. A down payment of \$500 will be required to start the program.

To be considered for a monthly payment plan, the student must fill out the credit application provided with the enrollment agreement and return the credit application to the Recording Radio Film Connection & CASA Schools offices.

RECORDING RADIO FILM CONNECTION & CASA SCHOOLS

PROGRAM TUITION AND FEES – Replaces page 111 of the catalog and is effective September 1, 2022

PROGRAM TUITION AND FEES-California Residents Only

Program Name	Program Tuition	*Registration Fee (Non-Refundable)	**Associated Institutional Fees Administrative & Institutional Fees, Materials, Software, Tutorial & Student Support Services (Non-Refundable)	***Non-Institutional Fee (Non-Refundable)	Total Charges for a Period of Attendance	****Student Tuition Recovery Fund (STRF)	Estimated Schedule of Total Charges for the Entire Educational Program
Film Connection for Cinematography	\$11,000.00	\$250.00	\$2,250.00	\$375.00	\$13,875.00	\$34.00	\$13,909.00
Film Connection for Film Production & Editing	\$11,290.00	\$250.00	\$2,250.00	\$375.00	\$14,165.00	\$34.00	\$14,199.00
Film Connection for Screenwriting with a Professional Screenwriter	\$1,700.00	\$250.00	\$550.00	0	\$2,500.00	\$6.25	\$2,506.25
Radio Connection for Radio Broadcasting	\$11,180.00	\$250.00	\$2,250.00	\$0.00	\$13,680.00	\$34.00	\$13,714.00
Recording Connection for Audio Engineering & Music Production	\$11,110.00	\$250.00	\$2,250.00	\$285.00	\$13,895.00	\$34.00	\$13,929.00
Recording Connection for Advanced Audio Engineering & Music Production	\$11,610.00	\$250.00	\$2,250.00	\$285.00	\$14,395.00	\$35.00	\$14,430.00
Recording Connection for Ableton Electronic Music Production	\$11,470.00	\$250.00	\$2,250.00	\$285.00	\$14,255.00	\$35.00	\$14,290.00
Recording Connection for Advanced Ableton Electronic Music Production	\$14,470.00	\$250.00	\$2,250.00	\$285.00	\$17,255.00	\$42.50	\$17,297.50
Recording Connection for Artist & Producer in Ableton Live	\$10,850.00	\$250.00	\$2,250.00	\$285.00	\$13,635.00	\$33.00	\$13,668.00
Recording Connection for Creator Pro	\$2,600.00	\$250.00	\$950.00	\$285.00	\$4,085.00	\$9.50	\$4,094.50
Recording Connection for Hip Hop & Beat Making	\$11,220.00	\$250.00	\$2,250.00	\$285.00	\$14,005.00	\$34.00	\$14,039.00
Recording Connection for Live Music	\$11,110.00	\$250.00	\$2,250.00	\$285.00	\$13,895.00	\$34.00	\$13,929.00
Recording Connection for Logic Pro Electronic Music Production	\$11,220.00	\$250.00	\$2,250.00	\$285.00	\$14,005.00	\$34.00	\$14,039.00
Recording Connection for Music Producing	\$11,220.00	\$250.00	\$2,250.00	\$285.00	\$14,005.00	\$34.00	\$14,039.00

RECORDING RADIO FILM CONNECTION & CASA SCHOOLS

Recording Connection for Music Business	\$11,000.00	\$250.00	\$2,250.00	\$285.00	\$13,785.00	\$34.00	\$13,819.00
Recording Connection for Live DJ	\$11,470.00	\$250.00	\$2,250.00	\$285.00	\$14,255.00	\$35.00	\$14,290.00
CASA Schools for Culinary Apprenticeship – Gourmet Chef	\$11,370.00	\$250.00	\$2,250.00	\$400.00	\$14,270.00	\$35.00	\$14,305.00
CASA PRO – Level 1	\$3,000.00	\$250.00	\$950.00	\$400.00	\$4,600.00	\$11.50	\$4,611.50
CASA PRO – Level 2	\$3,000.00	\$250.00	\$950.00	0	\$4,200.00	\$10.50	\$4,210.50
CASA PRO – Level 3	\$3,000.00	\$250.00	\$950.00	0	\$4,200.00	\$10.50	\$4,210.50

*The **Registration Fee** for the programs is \$250.00 (non-refundable)

The **Associated Institutional Fees for are based upon program cost and is non-refundable. This fee includes Administrative and Institutional Fees, Materials, Software, Tutorial and Student Support Services.

*** The **Non-Institutional Fees** cover the additional resources and learning materials, external professional videos and reference materials which are a part of the educational program requirements. This is a stand along fee paid to a third party and non-refundable.

**** **Student Tuition Recovery Fund (STRF)** is a state imposed assessment by The Bureau of Private Postsecondary Education. See catalog for further details.