



SAN IGNACIO
UNIVERSITY
MIAMI, USA

2016-2017 CATALOG

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Volume IV

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MESSAGE FROM THE PRESIDENT

Welcome to San Ignacio University!

By choosing San Ignacio University, you are choosing an educational path that will open your world to new ideas, cultures, languages, friendships and learning opportunities.

My promise to you is that we will cultivate a supportive learning environment at all levels which will encourage each student to achieve his or her potential. San Ignacio University has a global perspective and a clear understanding of the importance of educating our students with the skills to excel in a multicultural, sophisticated workplace.

San Ignacio University prepares students to develop their leadership skills and foster their entrepreneurial spirit. Along with academic programs we provide hands-on learning experience and facilitate access to renowned international educational partners in France, Italy, Spain, and Peru – among others.

Be prepared to be challenged, to develop your creativity, your entrepreneurial spirit, your leadership skills and your passion in the professional field of your choice.

We look forward to seeing you.

Professor John Fong, PhD, MBA, BBus.

President and CEO San Ignacio University

ABOUT SAN IGNACIO UNIVERSITY
MISSION STATEMENT

Our mission is to provide our students with the tools to succeed in a competitive local, national and international marketplace by providing a high-quality education, fostering an entrepreneurial spirit and sharing experiences with competent professionals in the field of Culinary Arts and Business.

Our supportive objectives for each program are:

- Exhibit a solid knowledge of professional skills that conform to established U.S. professional practices.
- Establish and maintain high standards that conform to and exceed requirements set forth by the best practices and governmental agencies.
- Develop problem-solving techniques in real world applications and demonstrate the ability to act as a team member.
- Conform to established code of ethics and of professional standards in appearance, attitude and performance.
- Demonstrate good presentation techniques and working knowledge of the factors involved in setting up and operating a facility.
- Establish a commitment to the profession through activities such as attending food shows, seminars, continuing education programs, and professional association memberships.
- Use microcomputers for information management.
- Develop a career portfolio with an Entrepreneurial Spirit.

The main attributes that characterized our institution and support our mission statement are:

- **Leadership and Teamwork:** Today's professional world requires people that are able to interact, work with, and make decisions with other people; respecting and appreciating other people's points of view, their cultural background as well as strengths and weaknesses. These attributes will help them become more competent professionals and adapt to different circumstances and workplaces.
- **Globalization:** We want our students to think of the world as their marketplace and not only their hometown or country. They must be prepared to adapt to different work environments and cultures and also to seek opportunities in different parts of the world.
- **Entrepreneurial Spirit:** We want our students to understand what happens beyond the kitchen so they can have a more holistic understanding of the Food industry and develop the skills to be

capable of starting a business of their own such as a restaurant, a catering company and others.

HISTORY

San Ignacio University in Miami is registered in the State of Florida and it was founded by Raul Diez-Canseco, who started the San Ignacio de Loyola Organization in Lima, Peru. Mr. Diez-Canseco has a strong commitment towards fostering education and providing opportunities for young entrepreneurs. He has successfully established educational institutions in several countries. The San Ignacio educational organization has over 18,000 students in several countries.

Mr. Diez-Canseco, a Peruvian entrepreneur, founded the preparatory academy “San Ignacio de Loyola” in 1968 and became its Executive Director in 1970. In 1995, he co-founded the “Universidad San Ignacio de Loyola” and was elected Chairman of the Board of the holding organization: “Organización San Ignacio de Loyola.” In 1983, Mr. Diez-Canseco co-founded the “Instituto Superior Tecnológico”, and in 1990 founded “San Ignacio de Recalde” school covering elementary, middle and high schools.

The organization expanded internationally, and in 1993 “San Ignacio de Loyola School” was established in Asuncion, Paraguay. Raul Diez-Canseco’s passion and commitment to education was a decisive factor in bringing the “Junior Achievement” organization to Peru in 1996. Mr. Diez-Canseco is currently a shareholder of the Junior Achievement organization and sits on its Board of Directors.

In 2008 Mr. Diez-Canseco decided to embark a new educational project in the United States, and together with Luciana De La Fuente, selected Miami to establish what is known today as San Ignacio University. Ms. Luciana De La Fuente became the first president of San Ignacio University. Later in 2014, a new building adjacent to previous campus was inaugurated and now host Business and Educational programs at the Associate, Bachelor, and Master Degrees.

San Ignacio de Loyola University in Lima, Peru, has a Culinary Arts School that has been preparing professionals for over 10 years. Its excellent reputation, outstanding professionals, and facilities have made it possible to partner with internationally recognized culinary schools as “Paul Bocuse Lyon Culinary Arts Institute”, “Ecole Le Notre” of France and “Hofmann School of Hotel Management” of Barcelona, Spain. These international partnerships allow San Ignacio students to participate in culturally diverse experiences and expose them to the highly competitive business world. The Culinary

Arts School in Lima had opened a first student run restaurant in Peru, “Restaurant Don Ignacio”. At Don Ignacio Restaurant, students were able to prepare and present international cuisine plates under the tutelage of highly trained chefs in the business.

Over the past 30 years, Raul Diez-Canseco has been a pioneer in bringing world famous restaurants and entertainment franchises to Peru, including Chili’s, Señor Frog’s, Carlos & Charlie’s, Cosmic Bowling, Pizza Hut, Kentucky Fried Chicken, and Burger King. He was also the first entrepreneur to bring the concept of “home-delivery” to Peru.

The University in Lima offers around 20 different bachelor’s degrees in different fields such as Business, Hospitality Management, International Business, Law, Economics, Marketing, Industrial, Civil, Agro-industrial, and Systems Engineering, Tourism Management, Communications, Psychology, Gastronomy, Education, and Arts & Graphic Design.

Raul Diez-Canseco, besides his entrepreneurial endeavors, was also involved in the political arena. He served as a political advisor for several years before being elected vice-president of the Republic of Peru in 2001. Besides having written several books on politics, to this date, he continues to contribute articles to major Peruvian newspapers. Above all, Raul Diez-Canseco is a dedicated advocate for global economic and cultural advancement, and a firm believer that education and entrepreneurship are the only paths to upward mobility, both, individually, and as a society. He can recite countless stories of triumphant students from a variety of social and economic status who have become successful professionals, politicians, business owners, and educators, all working to raise the standard of living of people around the world.

GENERAL INFORMATION

STATE LICENSE

San Ignacio University is licensed by the Commission for Independent Education, Florida Department of Education, and License #3455. Additional information regarding this institution may be obtained by contacting the Commission at:

Florida Department of Education
Commission for Independent Education
325 W. Gaines Street, Suite 1414
Tallahassee, FL 32399-0400
(888) 224-6684

ACCREDITATION

The Accrediting Council for Independent Universities and Schools accredits San Ignacio University. Additional information regarding this institution may be obtained by contacting the Commission at:

Accrediting Council for Independent Colleges and Schools¹
750 First Street NE
Suite 980
Washington, DC 20002-4223
Tel: 202.336.6780
Fax: 202.842.2593

** All this information is available upon request in Building # 2*

SCHOOL FACILITIES

San Ignacio University is strategically located in the City of Doral, two miles west from the Miami International Airport and 12 miles from downtown Miami, at 3905 NW 107th Avenue, Suite 301, Doral FL 33178 (Business Building) and its Satellite Location 10395 NW 41st Suite 125, Doral, FL 33178 (Culinary Building). San Ignacio University with its facilities and strategic location offers a learning environment in which students can develop their skills. For example, in our Culinary Arts program, every student's workstation includes a complete set of equipment accompanied by theoretical classes, essential in the creation of forming professionals with the highest level of Culinary Arts. At the same time, the Business Building has six additional classrooms, library, administrative offices, student lounge, and a conference room.

¹ *The Accrediting Council of Independent Colleges and Schools (ACICS) is currently undergoing legal action in the U.S. District Court of Columbia regarding the appeal of ACICS's denial of recognition by the U.S. Department of Education. All institutions accredited by ACICS will have an 18 month period in order to pursue an alternative accreditation from a federally recognized accrediting agency. San Ignacio University is currently in the process of applying for additional accreditations from both the Accrediting Commission of Career Schools and Colleges (ACCSC) and Southern Association of Colleges and Schools (SACS) and will continue to maintain full eligibility for Federal Financial Aid throughout the 18 month period.*

ORGANIZATION AND ADMINISTRATION
BOARD OF DIRECTORS

- Luciana de la Fuente – President
- Raul Diez-Canseco Terry– Director
- Juan Manuel Ostoja– Director
- Dr. Federico J. Martinez–Director
- Luis Lauredo– Director

