

RESTAURANT MANAGEMENT



Pathway: Culinary Arts

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Award Title	Award Type	GE Units	Required Course Units	Major Elective Units	Major Units
Restaurant Management*	A.A.	21*	42	-	42

At least 60 degree applicable units are required to earn an Associate degree.

*This Associate Degree is eligible for a reduction of General Education requirements from 21 to 18 units; please consult with a counselor for more details.

For additional related degrees and certificates, refer to programs under Baking Professional and Culinary Arts.

PROGRAM OVERVIEW

The Greater Los Angeles area needs qualified individuals who can lead the numerous hotel, restaurant, and catering kitchens in our region. The Restaurant Management program at LATTC offers a foundation in management theory, cooking fundamentals, sanitation, safety and restaurant supervision. Students practice and demonstrate culinary and management skills in a working foodservice facility located on the college campus.

The Restaurant Management program provides a foundation in kitchen fundamentals including preparation of hot and cold sauces, vegetable and meat cookery, identifying accounting procedures and reports, operating kitchen equipment, and knowledge of management theory and supervision techniques.

By fulfilling the program requirements, students are prepared to find positions as restaurant managers, assistant managers, kitchen managers, dining room managers, or kitchen supervisors.

PROGRAM LEARNING OUTCOMES (PLOs)

Upon completion of the Degree program, students are able to:

1. Demonstrate food service management skills in the hospitality industry.
2. Demonstrate kitchen fundamentals as prescribed by industry standards.
3. Employ management and supervision techniques in a hospitality setting.

RESTAURANT MANAGEMENT

Associate in Arts Degree

Major Units: 42

Requirements for the Associate in Arts degree in Restaurant Management may be met by completing 42 units of Required Courses with a "C" or better along with General Education units. Information on the General Education unit requirements may be found in the catalog under Graduation Requirements.

REQUIRED COURSES

SEMESTER I		UNITS
CLN ART 111	Culinary Arts Orientation I	4
CLN ART 112	Sanitation and Safety	2
CLN ART 120	Front of House/Dining Services	4
CLN ART 170	Culinary Nutrition	2
SEMESTER II		UNITS
ACCTG 021	Bookkeeping and Accounting I	3
RESTMGT 100	Restaurant Management	3
SEMESTER III		UNITS
CLN ART 121	Garde Manger I - Baking	6
CLN ART 122	Garde Manger II - Charcuterie	6
SEMESTER IV		UNITS
CLN ART 131	Culinary Arts - Breakfast I	6
CLN ART 235	Menu Planning and Purchasing	4
CLN ART 240	Restaurant Supervision and Training	2

NOTE: Most Baking/Culinary Arts courses have prerequisites and/or co-requisites. Refer to the Course Descriptions section of the catalog for additional details.

USEFUL LATTC LINKS:

College Catalog: <http://college.lattc.edu/catalog/>

Financial Aid Office: <http://college.lattc.edu/financialaid/>

Counseling Department: <http://college.lattc.edu/counseling/>

General Education Information: <http://college.lattc.edu/catalog>

Culinary Arts Pathway: <http://college.lattc.edu/culinaryarts>

You can register in these classes by logging on to the Student Information System at <http://college.lattc.edu/student/new-students/register-now/>

For additional information consult a LATTC college counselor.