### 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:

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

### USEFUL LATTC LINKS:

- College Catalog: [http://college.lattc.edu/catalog/](http://college.lattc.edu/catalog/)
- Financial Aid Office: [http://college.lattc.edu/financialaid/](http://college.lattc.edu/financialaid/)
- Counseling Department: [http://college.lattc.edu/counseling/](http://college.lattc.edu/counseling/)
- General Education Information: [http://college.lattc.edu/catalog](http://college.lattc.edu/catalog)
- Cosmetology Pathway: [http://pathways.lattc.edu/catalog-programs/cos/](http://pathways.lattc.edu/catalog-programs/cos/)

To register: [http://college.lattc.edu/student/new-students/register-now/](http://college.lattc.edu/student/new-students/register-now/)

For additional information consult a LATTC college counselor.