CULINARY ARTS

Department: Culinary Arts/Professional Baking
Department Chair: Mr. Steve Kasmar, ROOM SA-118
(213) 763-7332, KasmarSL@lattc.edu

<table>
<thead>
<tr>
<th>Award Title</th>
<th>Award Type</th>
<th>Grad. Plan</th>
<th>Required Course Units</th>
<th>Major Elective Units</th>
<th>Total Major Units</th>
</tr>
</thead>
<tbody>
<tr>
<td>Culinary Arts</td>
<td>A.A.</td>
<td>Plan B</td>
<td>48</td>
<td>-</td>
<td>48</td>
</tr>
<tr>
<td>Culinary Arts</td>
<td>C</td>
<td></td>
<td>48</td>
<td>-</td>
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At least 60 degree applicable units (48 total major units and Plan B units) are required to earn an Associate degree.

For additional related degrees and certificates, refer to programs under Baking Professional and Restaurant Management.

PROGRAM OVERVIEW

The Culinary Arts department at LATTC has the proud history of being one of the oldest cooking schools in the nation. We offer an extensive “hands on” and theory based culinary arts education that prepares students to enter the highly competitive hospitality industry. The department hosts professional industry-seasoned chefs as faculty, bringing their experiences from around the world. In addition to rigorous classroom instruction, students are trained in a working foodservice facility while attending classes. The Culinary Arts Associate in Arts degree and Certificate of Achievement are recognized and accredited by the American Culinary Federation Educational Foundation (ACFEF).

Los Angeles is a major hub to the ever changing, dynamic hospitality industry. The melting pot of cultures within the Los Angeles area dictates a cosmopolitan dining environment, and restaurants, hotels, caterers, cruise ships, theme parks and private homes readily employ LATTC students and graduates. On graduating from the LATTC Culinary Arts program, students are qualified to work as cooks, line cooks, caterers, private chefs, chef assistants, and sous chefs.

The Culinary Arts program has successfully prepared students for the hospitality industry for many years. By fulfilling the program requirements, students will possess a working foundation of skills necessary to work in a professional industry kitchen. Within the program, students will illustrate a working foundation of a professional industry kitchen. students are proficient in cooking techniques and terminology including meat fabrication and cookery, hot and cold sauce preparation, vegetable identification and production, task organizing and time management. Successful students will graduate with a working knowledge of culinary nutrition and fundamental management skills as well as National Restaurant Association Serve Safe Certification.

PROGRAM LEARNING OUTCOMES (PLOs)

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

- Recognize industry standards for entry, supervisory, and management level employment.
- Demonstrate professional culinary techniques according to industry standards.
- Evaluate proper practices in various industry segments.

CULINARY ARTS

Associate in Arts Degree
Major Units: 48

Requirements for the Associate in Arts degree in Culinary Arts may be met by completing 48 units of Required Courses with a “C” or better along with general education courses meeting Plan B graduation requirements. Information on the Plan B requirements may be found in the catalog under Graduation/Transfer Requirements.

The foodservice industry provides a wealth of career opportunities, with employers seeking successful graduates of Culinary Arts programs around the nation and the world. LATTC offers a Certificate of Achievement that allows the student to open the door to a successful career in the foodservice industry.

The Culinary Arts program has successfully prepared students for the hospitality industry for many years. By fulfilling the program requirements, students will possess a working foundation of skills necessary to work in a professional industry kitchen. students are proficient in cooking techniques and terminology including meat fabrication and cookery, hot and cold sauce preparation, vegetable identification and production, task organizing and time management. Successful students hold the National Restaurant Association Serve Safe Certificate as well as a working knowledge of culinary nutrition and fundamental management skills.
### REQUIRED COURSES

**SEMESTER I**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Units</th>
</tr>
</thead>
<tbody>
<tr>
<td>CLN ART 120</td>
<td>Front of House Dining Room Services</td>
<td>4</td>
</tr>
<tr>
<td>CLN ART 111</td>
<td>Culinary Arts Orientation I</td>
<td>4</td>
</tr>
<tr>
<td>CLN ART 112</td>
<td>Sanitation and Safety</td>
<td>2</td>
</tr>
<tr>
<td>CLN ART 170</td>
<td>Culinary Nutrition</td>
<td>2</td>
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**SEMESTER II**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Units</th>
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</thead>
<tbody>
<tr>
<td>CLN ART 121</td>
<td>Garde Manger I/ Baking</td>
<td>6</td>
</tr>
<tr>
<td>CLN ART 122</td>
<td>Garde Manger II/Charcuterie</td>
<td>6</td>
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</tbody>
</table>

**SEMESTER III**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Units</th>
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</thead>
<tbody>
<tr>
<td>CLN ART 131</td>
<td>Breakfast Cookery, Management</td>
<td>6</td>
</tr>
<tr>
<td>CLN ART 132</td>
<td>Entremetier / Saucier</td>
<td>6</td>
</tr>
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**SEMESTER IV**

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<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Units</th>
</tr>
</thead>
<tbody>
<tr>
<td>CLN ART 141</td>
<td>Advanced Restaurant Practices/Meat Fabrication and Cookery, Quantity Food Cookery</td>
<td>6</td>
</tr>
<tr>
<td>CLN ART 235</td>
<td>Menu Planning &amp; Purchasing</td>
<td>4</td>
</tr>
<tr>
<td>CLN ART 240</td>
<td>Supervision &amp; Training</td>
<td>2</td>
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**NOTES:** CLN ART 235 and 240 replace CLN ART 142 as of 2012

Most Baking/Culinary Arts courses have prerequisites and/or corequisites. Refer to the Course Descriptions section of the catalog for additional details.

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### CULINARY ARTS

**Certificate of Achievement**

**Major Units:** 48

A Certificate of Achievement in Culinary Arts may be earned by completing 48 units of Required Courses listed under for the Associate degree in Culinary Arts with a “C” or better in each course.

### USEFUL LINKS

- **LATTTC Catalog**
  [http://college.lattc.edu/catalog/](http://college.lattc.edu/catalog/)

- **LATTTC Financial Aid Office**
  [http://college.lattc.edu/financialaid/](http://college.lattc.edu/financialaid/)

- **LATTTC Counseling Department**
  [http://college.lattc.edu/counseling/](http://college.lattc.edu/counseling/)

- **Graduation Plan A**
  [http://college.lattc.edu/planA](http://college.lattc.edu/planA)

- **Graduation Plan B**
  [http://college.lattc.edu/planB](http://college.lattc.edu/planB)

- **Culinary Arts Department**
  [http://college.lattc.edu/culinaryarts/](http://college.lattc.edu/culinaryarts/)

You can enroll in these classes by logging on to the Student Information System at [https://college.lattc.edu/register](https://college.lattc.edu/register)

For additional information consult a LATTTC college counselor.