

Culinary Arts Pathway



Programs

1

Culinary Arts

Associate in Arts Degree (48 Major + GE Units)
Certificate (48 Major Units)

Foundations in cooking techniques and terminology, meat fabrication and cookery, hot and cold sauce preparation, vegetable identification and production, task organizing and time management.

Front of House - Orientation - Sanitation & Safety - Nutrition
Garde Manger - Breakfast - Entremetier Saucier - Butchery
Menu Planning & Purchasing - Restaurant Supervision & Training

2

Baking Professional

Associate in Arts Degree (48 Major + GE Units)
Certificate (48 Major Units)

Foundations in quick breads, yeast breads, laminated dough, specialty and wedding cakes, cookies, batters, and restaurant-style plated desserts. Baking formulas, cost controls, ingredient identification and usage.

Orientation - Sanitation & Safety - Nutrition
Baking Processes & Theory of Ingredients - Yeast & Quick Breads
Artisan & Specialty Breads - Plated Restaurant Style Desserts
Advanced Baking Centerpiece & Decorating

3

Restaurant Management

Associate in Arts Degree (42 Major + GE Units)

Foundation in management theory, cooking fundamentals, sanitation, safety, and restaurant supervision.

Culinary Arts - Bookkeeping & Accounting - Restaurant Management

About Us

The Los Angeles Trade-Technical College (LATTC), **Culinary Arts Pathway**, is home to the oldest continually operating culinary school in the nation. Students will gain the competencies needed to build credentials for lifelong career success as they prepare to enter the food service industry.

Faculty

The department hosts over a dozen **professional industry-seasoned chefs** as faculty, bringing a wide-range of experiences from around the world. We welcome **local hospitality professionals** into our advisory board to discuss current industry needs as well as evaluate program outcomes.

Accreditation

Our program has earned **accreditation** from the **American Culinary Federation Education Foundation (ACFEF)**, the largest body of certified chefs in North America. We have **met the standards** in administration, faculty/staff, curriculum, facilities, and program assessment. Graduates with an AA degree may apply for the first level of **industry certification** with the ACF. Students enjoy networking benefits that come with ACF membership.

Facilities

The new Culinary Arts building was completed in 2021 and has earned **LEED Gold Certification** for its energy and resource efficiency. Our lab classrooms include 4 kitchens and 3 bakeries, all equipped with **commercial-grade tools and appliances**. The building also features a raised-bed **herb garden** where students grow ingredients to be used in the classroom.

Dining Services

A unique aspect of our program is **immersive, hands-on practice** in food production and service to the public. This gives our students **real-world experience** in restaurants, bakeries, and other hospitality roles. We serve the campus and beyond in our **Bakery Cafe, Cafeteria, and Garden Room** restaurant.

For more details, please view the College Catalog
www.lattc.edu/academics/catalog/



400 W. Washington Blvd,
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Los Angeles Trade-Technical College

Culinary Arts Pathway

Campus

LATTC is an **extremely diverse** campus with many of our students working part-time or full-time, along with other responsibilities. Our campus provides **resources** for all of our students to promote learning success. This includes **child-care, counseling, financial aid, tutoring, and more.**

Visit **Bridges to Success** for more information.
www.lattc.edu/services/bridges/

Uniforms, Equipment, & Textbooks

- Students are expected to wear proper uniform and shoes during lab classes
- Students may be required to bring their own tools to lab classes
- All uniforms, equipment, and textbooks are available for purchase in the campus bookstore

Cost of Attendance

Fall/Spring Semesters: *Most students will complete 42 major units within 4 semesters.*

- Enrollment Fee: \$46 per Unit
- Health Services Fee: \$19 per Semester
- Student Representative Fee: \$2 per Semester
- Parking Fee
- Associated Student Fee: \$7 per Semester

Financial Aid is available for qualifying students.
www.lattc.edu/services/financial-aid/

Career Opportunities

- Hotels & Restaurants
- Baking & Pastry
- Catering, School Food Services
- Corporate & Private Chefs
- Sales, Owner Operator, Restaurant Manager
- Consulting, Research, Food Safety
- Journalism
- Food Styling
- Nutrition, Food Technology



The Next Step



1

Apply to the College

- Online application available at www.lattc.edu/
- In-person application with Bridges to Success, located at the Student Support Center D3-105

2

Log Into PeopleSoft, the Student Portal

- www.mycollege.laccd.edu/
- Access your Assigned Student Email Account
- Check your Registration Appointment Date
- Add and Drop classes, see your class schedule, grades
- Pay your fees or view your Financial Aid Status
- View your unofficial transcripts

3

Apply for Financial Aid

- Free Application for Federal Student Aid www.fafsa.gov/
- California Dream Act www.caldreamact.org/

4

Complete Orientation

- www.mycollege.laccd.edu/
- Click Student Status tile to open Orientation

5

Counseling

- www.lattc.edu/counseling/
- Guidance on required courses, transfer, program requirements.
- Obtain mandatory Student Education Plan
- Campus resources, support programs, social support

6

Register for Classes

- www.mycollege.laccd.edu/
- Manage Classes > Class Search & Enroll, Select Term
- Search for class, click on desired course
- Top right, click Next, click Accept, select Enroll & Submit

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