

CULINARY ARTS PATHWAY

INFORMATION MEETING



OVERVIEW

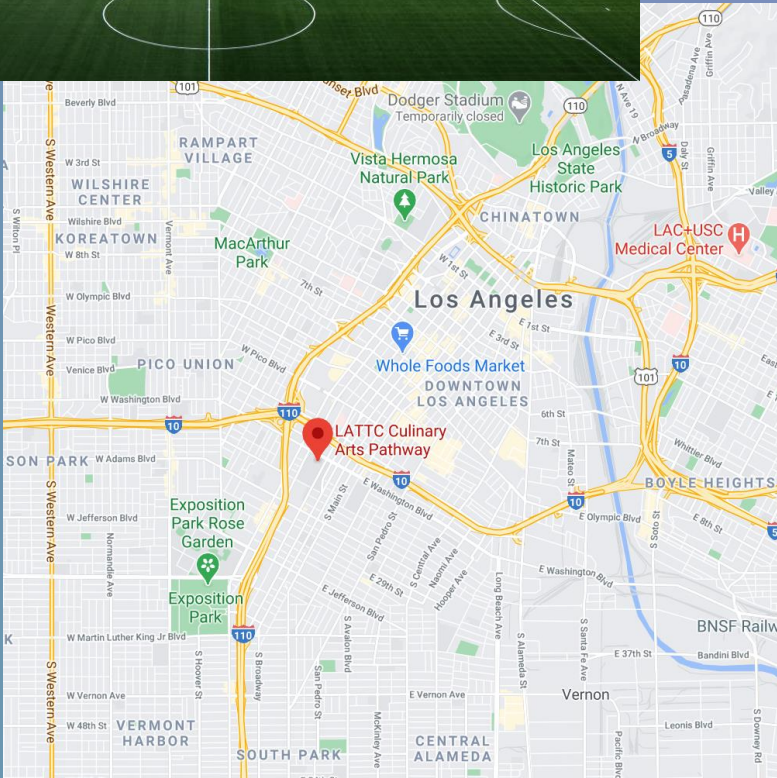
- Introduction
 - LATTC
 - Faculty & Staff
 - Facilities
- Programs
 - ACF Accreditation
 - Coursework
 - Tools
 - Uniforms
- Student Support
 - Financial Aid
 - Scholarships
 - Campus Resources
- Apply to LATTC
- Contact





LOS ANGELES TRADE-TECH COLLEGE

- Located in Downtown Los Angeles
- Diverse students, faculty, and staff
- Certificate/Degree programs
 - Culinary Arts
 - Professional Baking
 - Restaurant Management
- Faculty & Staff
 - 17 chef instructors
 - 2 instructional assistants
 - Decades of industry experience



FACILITIES



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- State-of-the-art, LEED Certified building
- Commercial kitchen appliances & equipment
- Public Dining Services
 - Cafeteria
 - Coffee Shop
 - Garden Room Restaurant
- 4 General Classrooms
- 1 Demonstration Kitchen
- 3 Baking Labs
- 3 Kitchen Labs
- 1 Raised-bed Garden

ACF ACCREDITATION

- American Culinary Federation
 - Founded in 1929 NYC
 - Largest professional chefs' organization in North America
 - Resources, training, apprenticeship, competitions
- Program Accreditation
 - High standards, up-to-date practices
 - High level of professionalism
 - LATTC's Culinary Arts Program is the only accredited program in Los Angeles
- Certifications for Chefs in America
 - Example:
 - CEC (Certified Executive Chef)
 - CEPC (Certified Executive Pastry Chef)
- LATTC students eligible to apply for certifications upon completion of programs
- Benefits
 - Highly recognized throughout industry
 - Shows professional knowledge & skill
 - Job opportunities



American Culinary Federation



PROGRAMS

	Associate of Arts Degree (48 Units + General Education)	Certificate of Achievement (48 Units)
<u>Culinary Arts</u>	X	X
<u>Professional Baking</u>	X	X
<u>Restaurant Management</u>	X	

COURSEWORK



	Culinary Arts	Professional Baking	Restaurant Management
Semester 1	CLN ART 120 Front Of House / Dining Services	CLN ART 111 Cln Art Orientation I	CLN ART 111 Cln Art Orientation I
	CLN ART 111 Cln Art Orientation I	CLN ART 112 Sanitation & Safety	CLN ART 112 Sanitation & Safety
	CLN ART 112 Sanitation & Safety	CLN ART 170 Culinary Nutrition	CLN ART 120 Front Of House / Dining Services
	CLN ART 170 Culinary Nutrition	PROFBKG 112 Bkg Processes & Theory Of Ingredients	CLN ART 170 Culinary Nutrition
Semester 2	CLN ART 121 Garde Manger I – Baking	PROFBKG 121 Beg. Yeast Breads & Quick Breads	ACCTG 021 Bookkeeping & Accounting I
	CLN ART 122 Garde Manger II - Charcuterie	PROFBKG 122 Artisan, Specialty Breads	RESTMGT 100 Restaurant Management
Semester 3	CLN ART 131 Breakfast I	PROFBKG 131 Plated Restaurant Style Desserts	CLN ART 121 Garde Manger I – Baking
	CLN ART 132 Entremetier/Saucier	PROFBKG 132 Multi-component Desserts & Pastries	CLN ART 122 Garde Manger II - Charcuterie
Semester 4	CLN ART 141 Butchery, Center Of The Plate Quantity Food Cookery	CLN ART 235 Menu Planning & Purchasing	CLN ART 131 Breakfast I
	CLN ART 235 Menu Planning & Purchasing	CLN ART 240 Restaurant Supervision & Training	CLN ART 235 Menu Planning & Purchasing
	CLN ART 240 Restaurant Supervision & Training	PROFBKG 141 Adv. Baking Centerpiece & Decorating Techniques	CLN ART 240 Restaurant Supervision & Training

TOOLS

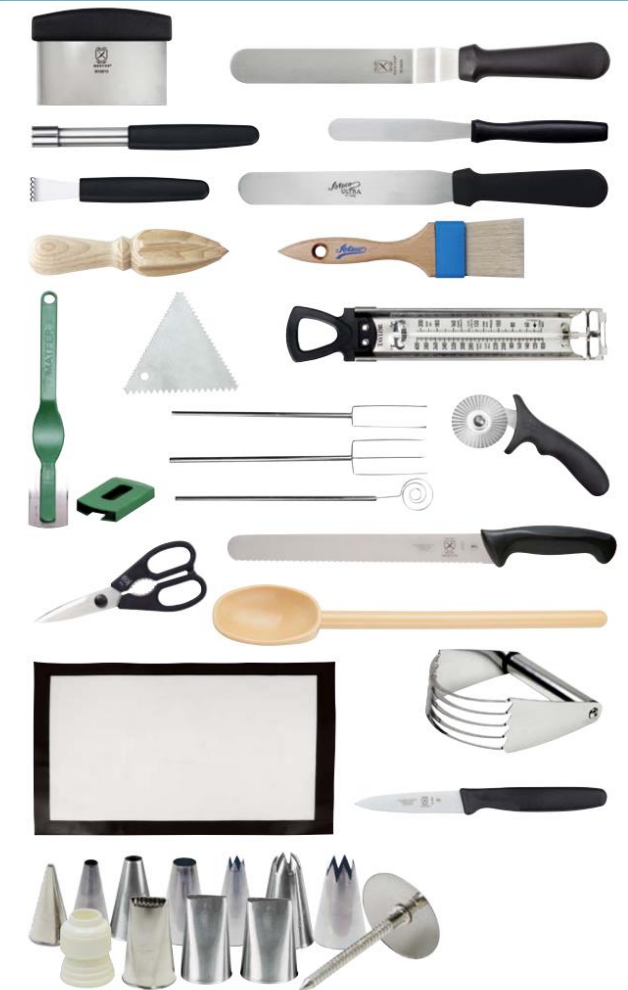
LATTC Bookstore Culinary Arts Set

- 10" Steel
- 9" Chef's Knife —Fully Forged
- 10" Wide Bread Knife
- 6" Boning
- 3" Paring Knife
- 8" Spatula
- 14" Premium Wooden Spoon
- Small Scraper – Heat Resistant
- Pocket Thermometer
- Swivel Peeler
- #5 Plain Tube
- #5 Star Tube
- 16" Pastry Bag
- 10" x 2" Knife Guard
- 10" x 2" Knife Guard
- 6" x 1" Knife Guard
- 4" x 1" Knife Guard
- Mercer Rules
- 10-Pocket Knife Case



LATTC Bookstore Professional Baking Set

- Bench Scraper
- 8" Offset Spatula
- Apple Corer
- 4" Spatula - Plastic Handle
- Citrus Zester
- 8" Spatula - Plastic Handle
- Citrus Reamer
- 2" Pastry Brush - Composite Ferrule
- Baker Blade
- Pastry Comb
- Candy/Deep Fry Thermometer
- Dipping Tool Set
- Fluted Pastry Wheel
- Kitchen Shears
- 11" Wavy Edge Slicer
- 12" Hi-Temp Tan Spoon
- Silicone Baking Mat - Half Size
- Pastry Blender
- 3" Paring Knife
- Small Coupler
- #3 Plain Tube
- #5 Plain Tube
- #7 Plain Tube
- #9 Plain Tube
- #3 Star Tube
- #5 Star Tube
- #8 Star Tube
- #6 French Tube
- #104 Small Rose Tube
- Large Rose Tube
- Flower Nail



Hours of Operation: Mon-Thurs: 7:30am-6:00pm • Fri: 7:30am-3:30pm



A. UNISEX CHEF COAT

SKU# 142823
NC-LAWSON (White)

B. UNISEX TROUSER

SKU# 112777
NC-3002 (Checkered)

C. WAIST APRON

SKU# 107042
NC-2134 (White) Bistro Apron

D. SKULLCAP

SKU# 126717
NC-1009BH-MSHTP-3 (White)

E. BAR MOP TOWEL

SKU# 108562
NC-TOWEL (White with Green Stripe)

F. MALE LONG SLEEVE CHAMBRAY SHIRT

SKU# 128138
NC-SADM3800

G. LADIES LONG SLEEVE CHAMBRAY SHIRT

SKU# 128140
NC-SADM4800

H. BIB APRON

SKU# 143147
NC-MARIUS

UNIFORMS



STUDENT SUPPORT

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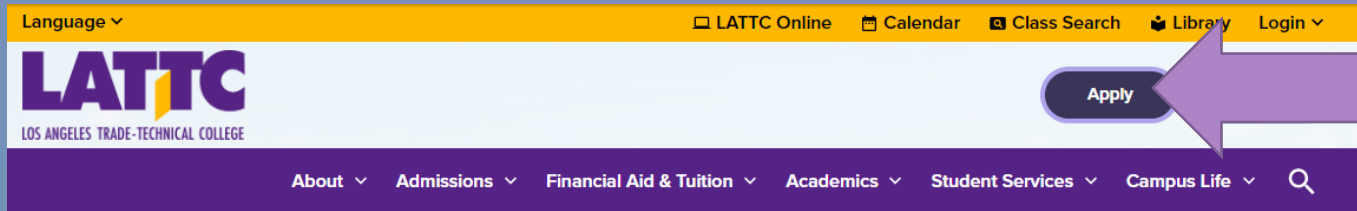


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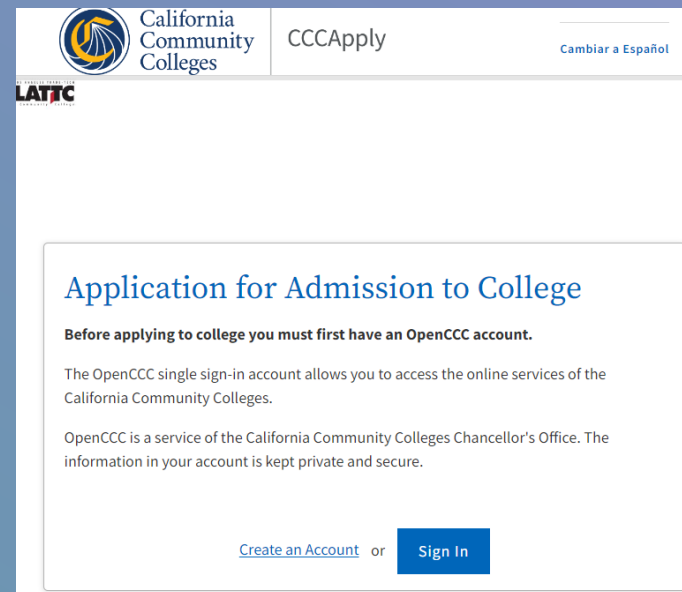
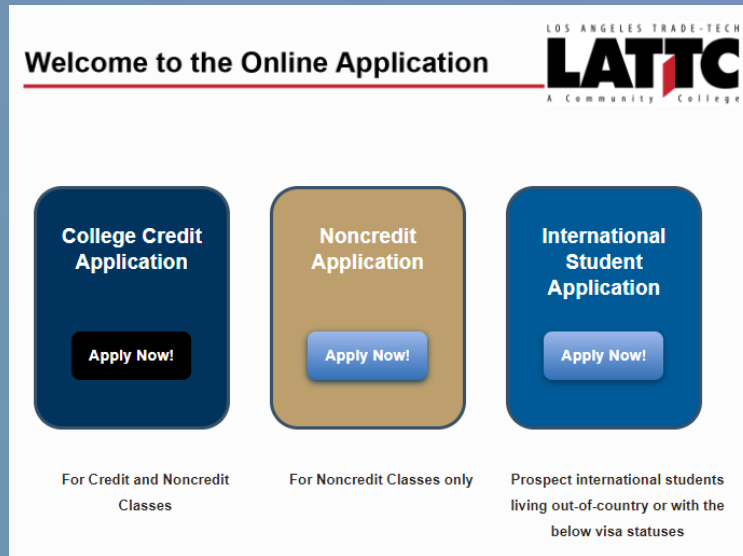
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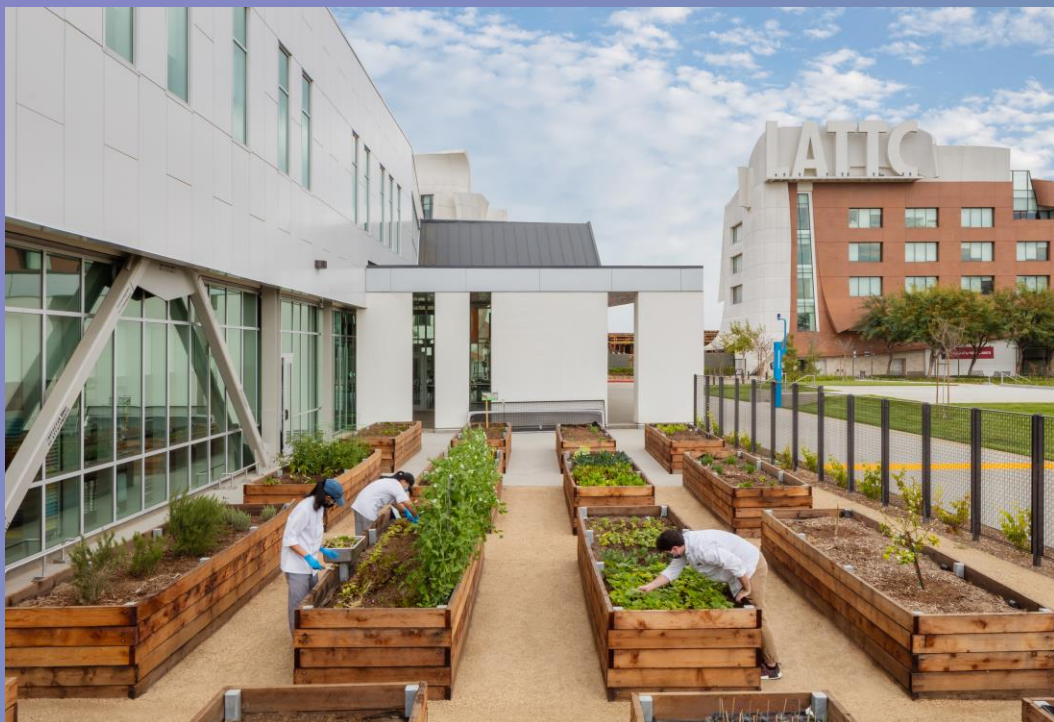
- LA College Promise
- Scholarships
- Financial Aid
- Disabled Student Programs & Services (DSPS)
- Dream Resource Center
- Extended Opportunity Programs & Services (EOPS)
- Foster & Kinship Care Education / Guardian Scholars Program
- GAIN / CalWORKS
- International Student Center
- Puente
- Umoja Community
- University Transfer Center
- Veteran's Transfer Center

APPLY TO LATTTC



- Go to WWW.LATTTC.EDU/
- Click apply
- College credit application
- Create OPENCCC account
- Complete application





QUESTIONS? CONTACT

WWW.LATTC.EDU/CA

EMAIL: CULINARY@LATTC.EDU

213-763-7348

 @LATTC.CULINARYARTS

 FACEBOOK.COM/LATTC.CULINARYARTS

