

CULINARY ARTS

Pathway: Culinary Arts
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| Award Title | Academic Plan | Award Type | GE Units | Required Course Units | Major Elective Units | Major Units |
|----------------|---------------|------------|----------|-----------------------|----------------------|-------------|
| Culinary Arts* | T002938C | A.A. | 21* | 48 | - | 48 |
| Culinary Arts | T021869D | C | | 48 | - | 48 |

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.
 These programs are Financial Aid Eligible.

PROGRAM OVERVIEW

The Culinary Arts department at LATTC has the proud history of being one of the oldest cooking schools in the nation. The program offers 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). 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.

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://lattc.edu/ca/>
Instagram @lattc.culinaryarts
Facebook facebook.com/LATTC.CulinaryArts

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 grade of “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 120 | Front of House/Dining Services | 4 |
| CLN ART 111 | Culinary Arts Orientation I | 4 |
| CLN ART 112 | Sanitation and Safety | 2 |
| CLN ART 170 | Culinary Nutrition | 2 |
| SEMESTER II | | UNITS |
| CLN ART 121 | Garde Manger I—Baking | 6 |
| CLN ART 122 | Garde Manger II - Charcuterie | 6 |
| SEMESTER III | | UNITS |
| CLN ART 131 | Culinary Arts - Breakfast I | 6 |
| CLN ART 132 | Culinary Arts - Entremetier/Saucier | 6 |
| SEMESTER IV | | UNITS |
| CLN ART 141 | Butchery/Center of the Plate and Quantity Food Cookery | 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.

CULINARY ARTS

Certificate of Achievement
Major Units: 48

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

To register: <http://college.lattc.edu/student/new-students/register-now/>
 For additional information, consult a LATTC college counselor.