

2021 Summer Schedule of Classes

LATTC Culinary Arts Pathway



SUMMER 1: JUNE 14 - JULY 18

<p>CLN ART 111 - Culinary Arts Orientation I (CSU) - 4 Units Combined Lecture & Lab Course Enrollment Requirement: Corequisite: CLN ART 112</p> <p>With a combination of lecture and lab practice, the students are introduced to the world of commercial food production. Students are introduced to culinary theories and develop skills in knife handling, ingredient identification, small and large equipment use, weights and measures, recipe development and cooking fundamentals.</p>	<p>CLN ART 111 - Culinary Arts Orientation I (LECTURE + LAB COMBO) Class #10092 LECTURE 7:00 am - 9:20 am MTW Class #10097 LAB 9:30 am - 4:55 pm MTW Chef Vachon, J</p> <p>5-Week Class (Starts 06/14/2021 - Ends 07/18/2021)</p>
<p>CLN ART 112- Sanitation and Safety (CSU) (RPT 3) - 2 Units Lecture Only Course</p> <p>This class discusses sanitation and safety as it applies to the restaurant industry; HACCP protocol, preventing food borne outbreaks, introduction to microbiology and establishing 'flow of food systems' will be covered, federal, state and local legislation and employee training. National Restaurant Association Serve Safe Certification Exam will be given at conclusion of this class.</p>	<p>CLN ART 112 - Sanitation and Safety Class #10112 LECTURE 7:00 am - 10:20 am ThF Chef Pasin, C</p> <p>5-Week Class (Starts 06/14/2021 - Ends 07/18/2021)</p>

SUMMER 2: JULY 19 - AUGUST 22

<p>CLN ART 170- Culinary Nutrition (CSU) - 2 Units Lecture Only Course</p> <p>This course provides a quick overview of applied culinary nutrition. Recipe and menu development including ingredient selection and cooking techniques will be discussed. Special diet (low fat, low sodium, diabetic, and caloric intake) will be discussed. Appropriate for food service professionals who would like to work as personal chefs, with sports teams, at spas and resorts, major hospital chains, entertainment or transportation industries or in health care.</p>	<p>CLN ART 170 - Culinary Nutrition Class #12138 LECTURE 7:00 am - 10:20 am ThF Chef Spence, R</p> <p>5-Week Class (Starts 07/19/2021 - Ends 08/22/2021)</p>
<p>PROFBKG 112- Baking Processes and Theory Of Ingredients - 4 Units Combined Lecture & Lab Course Enrollment Requirement: Corequisite: CLN ART 112</p> <p>Course Covers the production of quick breads, introduction to puff pastry, laminated dough, and cookies with a emphasis placed on mixing methods. The role of leavening agents, starches, chemical reactions of ingredients and the effect on heat and cold on products. Recipe and menu development, including ingredient selection will be discussed.</p>	<p>PROFBKG 112 - Baking Processes and Theory Of Ingredients (LECTURE + LAB COMBO) Class #12136 LECTURE 7:00 am - 9:10 am MTW Class #12137 LAB 9:20 am - 4:25 pm MTW Chef True, C</p> <p>5-Week Class (Starts 07/19/2021 - Ends 08/22/2021)</p>