

# 2022 Spring Schedule of Classes

## LATTC Culinary Arts Pathway



<p><b>CLN ART 111</b>  <b>Culinary Arts Orientation I (CSU)</b>  <b>4 Units</b>  <b>Combined Lecture &amp; Lab Course</b></p> <p>Enrollment Requirement:          Corequisite: CLN ART 112          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><b>CLN ART 111 – Culinary Arts Orientation</b>            16 Week Class (Starts 02/07/2022 – Ends 06/06/2022)</p> <p>Class # 10492 <b>LECTURE</b> 7:00 am - 9:05 am Saturday E3-207            Class # 10504 <b>LAB</b> 9:15 am - 3:45 pm Saturday E3-210            Chef Pasin, C</p>
	<p><b>CLN ART 111 – Culinary Arts Orientation</b>            16 Week Class (Starts 02/07/2022 – Ends 06/06/2022)</p> <p>Class #10527 <b>LECTURE</b> 7:00 am - 9:05 am Friday E3-207            Class #10547 <b>LAB</b> 9:15 am - 3:45 pm Friday E3-210            Chef Damaso, S</p>
	<p><b>CLN ART 111 – Culinary Arts Orientation</b>            8 Week Class (Starts 02/07/2022 – Ends 03/30/2022)</p> <p>Class # 10573 <b>LECTURE</b> 8:30 am - 9:50 am TuWeTh E3-207            Class # 10604 <b>LAB</b> 10:00 am – 2:25 pm TuWeTh E3-210            Chef Damaso, S</p>
	<p><b>CLN ART 111 – Culinary Arts Orientation</b>            8 Week Class (Starts 04/11/2022 – Ends 06/06/2022)</p> <p>Class # 17605 <b>LECTURE</b> 8:30 am - 9:45 am TuWeTh E3-207            Class # 17606 <b>LAB</b> 9:55 am – 2:10 pm TuWeTh E3-210            Chef Damaso, S</p>
<p><b>CLN ART 112</b>  <b>Sanitation and Safety</b>  <b>(CSU) (RPT 3)</b>  <b>2 Units</b>  <b>Lecture Only Course</b></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><b>CLN ART 112 – Sanitation and Safety</b>            8 Week Class (Starts 02/07/2022 – Ends 03/30/2022)</p> <p>Class #26101 <b>LECTURE</b> 7:00 am - 8:20 am TuWeTh E3-207            Chef Lachica, G</p>
	<p><b>CLN ART 112 – Sanitation and Safety</b>            8 Week Class (Starts 04/11/2022 – Ends 06/06/2022)</p> <p>Class #17604 <b>LECTURE</b> 7:00 am - 8:15 am TuWeTh E3-207            Chef Lachica, G</p>
	<p><b>CLN ART 112 – Sanitation and Safety</b>            8 Week Class (Starts 02/07/2022 – Ends 03/30/2022)</p> <p>Class #10734 <b>LECTURE</b> ONLINE 5:00 hours/week            Chef Lachica, G</p> <p>This class does not have required scheduled meetings.            This class requires students to work online independently each week for the amount of time shown in addition to completing assignments.</p>
	<p><b>CLN ART 112 – Sanitation and Safety</b>            8 Week Class (Starts 02/07/2022 – Ends 03/30/2022)</p> <p>Class #10791 <b>LECTURE</b> ONLINE 5:00 hours/week</p>

	<p>Chef Garnica Diaz, E</p> <p>This class does not have required scheduled meetings. This class requires students to work online independently each week for the amount of time shown in addition to completing assignments.</p>
<p><b>CLN ART 120</b>  <b>Front Of House/Dining Services</b>  <b>4 Units</b>  <b>Combined Lecture &amp; Lab Course</b></p> <p>Front of house topics pertinent to restaurant &amp; hospitality management, dining room management, service, staffing, use of POS system, money management, stewarding. Serve Safe Alcohol test will be administered at the conclusion of the course.</p>	<p><b>CLN ART 120 - Front of House / Dining Services</b>        8 Week Class (Starts 02/07/2022 – Ends 03/30/2022)</p> <p>Class # 10997 <b>LECTURE</b> 9:15 am - 10:20 am MTWTh E3-206        Class # 11008 <b>LAB</b> 10:30 am – 1:50 pm MTWTh E3-106B        Chef Lachica, G V</p> <hr/> <p><b>CLN ART 120 - Front of House / Dining Services</b>        8 Week Class (Starts 04/11/2022 – Ends 06/06/2022)</p> <p>Class # 11020 <b>LECTURE</b> 9:15 am - 10:20 am MTWTh E3-206        Class # 11030 <b>LAB</b> 10:30 am – 1:40 pm MTWTh E3-106B        Chef Lachica, G V</p>
<p><b>CLN ART 121</b>  <b>Garde Manger I - Baking (CSU)</b>  <b>6 Units</b>  <b>Combined Lecture &amp; Lab Course</b></p> <p>Enrollment Requirement:        Prerequisite: CLN ART 111 and CLN ART 112</p> <p>Introduction to Garde Manger and Baking. Introduction to basic garde manger, salads, cold sauces and salad dressings dressing, baking principles including yeast and sweet doughs, laminated doughs, mixing methods, and decorating.</p>	<p><b>CLN ART 121 - Garde Manger I - Baking</b>        8 Week Class (Starts 02/07/2022 – Ends 03/30/2022)</p> <p>Class #16100 <b>LECTURE</b> 10:40 am - 12:45 pm MTWTh E3-202        Class #16101 <b>LAB</b> 6:30 am - 10:30 am MTWTh E3-213        Chef Scherer, D A</p>
<p><b>CLN ART 122</b>  <b>Garde Manger II (CSU)</b>  <b>6 Units</b>  <b>Combined Lecture &amp; Lab Course</b></p> <p>Enrollment Requirement:        Prerequisite: CLN ART 111 and CLN ART 112</p> <p>Students will become proficient in the historical features of the garde manger stations including planning and preparation of cold soups, hors d' oeuvres, appetizers, canape, mousse, timbale, cold sauces, relishes, force meat, galantine, terrine, pate en croute components. Preparation and usages of specialty meats, sweetbreads, and sausage will be defined; gelee, aspic, chaud froid, glazing, marinating, curing will be practiced; and</p>	<p><b>CLN ART 122 - Garde Manger II</b>        16 Week Class (Starts 02/07/2022 – Ends 06/06/2022)</p> <p>Class #26968 <b>LECTURE</b> 2:30 pm – 4:35 pm MW E3-202        Class #26969 <b>LAB</b> 4:45 pm – 8:15 pm MW E3-213        Chef Pasin, C</p> <hr/> <p><b>CLN ART 122 - Garde Manger II</b>        8 Week Class (Starts 04/11/2022 – Ends 06/06/2022)</p> <p>Class #17583 <b>LECTURE</b> 10:40 am – 12:45 pm MTWTh E3-202        Class #17584 <b>LAB</b> 6:30 am – 10:15 am MTWTh E3-213        Chef Pasin, C</p>

<p>buffet presentation, the display of carved fruit and vegetable garnishes and centerpieces will be studied. Projects will include international cuisine, salt dough sculpting and ice carving.</p>	
<p><b>CLN ART 131</b>  <b>Breakfast I (CSU)</b>  <b>6 Units</b>  <b>Combined Lecture &amp; Lab Course</b></p> <p><b>Enrollment Requirement:</b>  Prerequisite: CLN ART 111 and CLN ART 112</p> <p>Students are introduced to a la minute breakfast cookery, hot sandwiches, culinary management, and supervision. Upon completion the students will be able to identify and safely use the tools and equipment used in breakfast cookery as well as egg cookery, breakfast meats, cereals, beverages, hot sandwiches, a la minute preparation, brunch items, pancakes, and waffles. Other areas covered include portion control, inventory pars, weights and measures, labor and cost control.</p>	<p><b>CLN ART 131 - Breakfast</b>  8 Week Class (Starts 02/07/2022 – Ends 03/30/2022)</p> <p>Class # 11252 <b>LECTURE</b> 10:40 am - 12:45 pm MTWTh E3-201  Class # 11261 <b>LAB</b> 6:30 am - 10:30 am MTWTh E3-110  Chef Vachon, J</p> <hr/> <p><b>CLN ART 131 - Breakfast</b>  8 Week Class (Starts 04/11/2022 – Ends 06/06/2022)</p> <p>Class # 11274 <b>LECTURE</b> 10:40 am - 12:45 pm MTWTh E3-201  Class # 11285 <b>LAB</b> 6:30 am – 10:15 am MTWTh E3-110  Chef Vachon, J</p>
<p><b>CLN ART 132</b>  <b>Entremetier Saucier (CSU)</b>  <b>6 Units</b>  <b>Combined Lecture &amp; Lab Course</b></p> <p><b>Enrollment Requirement:</b>  Prerequisite: CLN ART 111 and CLN ART 112</p> <p>Students will examine and prepare the theory and production techniques involved in the preparation of stocks, soups, sauces, starches and vegetables in a classical and contemporary cooking approach. Students will develop a practical understanding of the role and application of sauce pairing with the center of the plate, vegetables, starches, and dessert items.</p>	<p><b>CLN ART 132 - Entremetier Saucier</b>  8 Week Class (Starts 04/11/2022 – Ends 06/06/2022)</p> <p>Class #17581 <b>LECTURE</b> 7:30 am - 9:35 am MTWTh E3-205  Class #17582 <b>LAB</b> 9:45 am - 1:45 pm MTWTh E3-110  STAFF</p>
<p><b>CLN ART 141</b>  <b>Butchery/Center Of The Plate And Quantity Food Cookery (CSU)</b>  <b>6 Units</b>  <b>Combined Lecture &amp; Lab Course</b></p>	<p><b>CLN ART 141 - Butchery / Center of The Plate and Quantity Food Cookery</b>  8 Week Class (Starts 02/07/2022 – Ends 03/30/2022)</p> <p>Class #11362 <b>LECTURE</b> 7:30 am - 9:35 am MTWTh E3-201  Class #11369 <b>LAB</b> 9:45 am - 1:45 pm MTWTh E3-110  Chef Robles, L</p>

<p>Enrollment Requirement: Prerequisite: CLN ART 111, CLN ART 112, CLN ART 121, CLN ART 122, CLN ART 131 and CLN ART 132</p> <p>This course covers quantity and quality food production of meats, fish, and poultry. Students will practice center of the plate food preparation, meat identification and fabrication with an emphasis on portion control, sauce pairing and accompaniment compatibility. Students will discuss, compare and prepare various international foods.</p>	<p><b>CLN ART 141 - Butchery / Center of The Plate and Quantity Food Cookery</b> 8 Week Class (Starts 04/11/2022 – Ends 06/06/2022)</p> <p>Class #11374 <b>LECTURE</b> 7:30 am - 9:35 am MTWTh E3-201 Class #11380 <b>LAB</b> 9:45 am - 1:45 pm MTWTh E3-110 Chef Robles, L</p>
<p><b>CLN ART 170 Culinary Nutrition (CSU) 2 Units Lecture Only Course</b></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><b>CLN ART 170 - Culinary Nutrition</b> 8 Week Class (Starts 02/07/2022 – Ends 03/30/2022)</p> <p>Class #11385 <b>LECTURE</b> 7:00 am - 8:20 am TuWeTh E3-206 Chef Spence, R</p>
	<p><b>CLN ART 170 - Culinary Nutrition</b> 8 Week Class (Starts 04/11/2022 – Ends 06/06/2022)</p> <p>Class #17602 <b>LECTURE</b> 7:00 am - 8:15 am TuWeTh E3-206 Chef Spence, R</p>
	<p><b>CLN ART 170 - Culinary Nutrition</b> 8 Week Class (Starts 02/07/2022 – Ends 03/30/2022)</p> <p>Class #11398 <b>LECTURE</b> ONLINE 4:15 hours/week Chef Spence, R</p> <p>This class does not have required scheduled meetings. This class requires students to work online independently each week for the amount of time shown in addition to completing assignments.</p>
	<p><b>CLN ART 170 - Culinary Nutrition</b> 16 Week Class (Starts 02/07/2022 – Ends 06/06/2022)</p> <p>Class #17603 <b>LECTURE</b> 8:30 am – 10:35 am Fri E3-206 Chef Spence, R</p>
<p><b>CLN ART 235 Menu Planning &amp; Purchasing (CSU) 4 Units Combined Lecture &amp; Lab Course</b></p>	<p><b>CLN ART 235 – Menu Planning and Purchasing</b> 8 Week Class (Starts 02/07/2022 – Ends 03/30/2022)</p> <p>Class #11404 <b>LECTURE</b> 10:00 am - 11:05 am MTWTh E3-205 Class #11406 <b>LAB</b> 6:30 am - 9:50 am MTWTh E3-100 Chef Garnica Diaz, E</p>

<p>Enrollment Requirement: Prerequisite: CLN ART 111 and CLN ART 112</p> <p>Advanced course in menu planning and purchasing using the menu as a tool for ordering, selection and procurement of food and beverage items. Menu, labor, and facility computer generated cost analysis and percentages will be addressed.</p>	<p><b>CLN ART 235 – Menu Planning and Purchasing</b> 8 Week Class (Starts 04/11/2022 – Ends 06/06/2022)</p> <p>Class #11415 <b>LECTURE</b> 9:50 am – 10:55 am MTWTh E3-205 Class #11418 <b>LAB</b> 6:30 am - 9:40 am MTWTh E3-100 Chef Garnica Diaz, E</p>
<p><b>CLN ART 240</b> <b>Restaurant Supervision &amp; Training (CSU)</b> <b>2 Units</b> <b>Lecture Only Course</b></p> <p>Enrollment Requirement: Prerequisite: CLN ART 111 and CLN ART 112</p> <p>Students are introduced to human resource management and supervision techniques. Students will identify the recruiting process, communication skills, leadership styles, legal issues in the workforce, employee motivation and discipline.</p>	<p><b>CLN ART 240 – Restaurant Supervision and Training</b> 8 Week Class (Starts 02/07/2022 – Ends 03/30/2022)</p> <p>Class #11440 <b>LECTURE</b> ONLINE 5:00 hours/week Chef Garnica Diaz, E</p> <p>This class does not have required scheduled meetings. This class requires students to work online independently each week for the amount of time shown in addition to completing assignments.</p> <p><b>CLN ART 240 – Restaurant Supervision and Training</b> 8 Week Class (Starts 04/11/2022 – Ends 06/06/2022)</p> <p>Class #11449 <b>LECTURE</b> ONLINE 4:15 hours/week Chef Garnica Diaz, E</p> <p>This class does not have required scheduled meetings. This class requires students to work online independently each week for the amount of time shown in addition to completing assignments.</p>
<p><b>CLN ART 941</b> <b>Cooperative Education -Culinary Arts (CSU) (RPT 3)</b> <b>4 Units</b></p> <p>Cooperative Education is a work experience program involving the employer, the student-employee and the college to ensure that the student receives on the job training and the unit credit for work experience or volunteer work/internship. Completion of at least seven units, including Cooperative Education, at the end of the semester is required. Students must be employed or volunteering/interning in order to participate in program.</p>	<p><b>CLN ART 941 - Cooperative Education</b> 16 Week Class (Starts 02/07/2022 – Ends 06/06/2022)</p> <p>Class #20671 <b>LECTURE</b> ONLINE 4:15 hours/week Dam, M</p> <p>This class does not have required scheduled meetings. This class requires students to work online independently each week for the amount of time shown in addition to completing assignments.</p>
<p><b>PROFBKG 112</b> <b>Baking Processes &amp; Theory Of Ingredients</b> <b>4 Units</b> <b>Combined Lecture &amp; Lab Course</b></p>	<p><b>PROFBKG 112 - Baking Processes and Theory of Ingredients</b> 16 Week Class (Starts 02/07/2022 – Ends 06/06/2022)</p> <p>Class #13939 <b>LECTURE</b> 7:00 am - 9:05 am Friday E3-205 Class #13941 <b>LAB</b> 9:15 am - 3:45 pm Friday E3-212 Chef Madrid, M</p>

<p>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><b>PROFBKG 112 - Baking Processes and Theory of Ingredients</b> 8 Week Class (Starts 02/07/2022 – Ends 03/30/2022)</p> <p>Class #26406 <b>LECTURE</b> 8:30 am – 9:50 am TuWeTh E3-205 Class #26407 <b>LAB</b> 10:00 am – 2:25 pm TuWeTh E3-212 Chef Spence, R</p> <p><b>PROFBKG 112 - Baking Processes and Theory of Ingredients</b> 8 Week Class (Starts 04/11/2022 – Ends 06/06/2022)</p> <p>Class #13945 <b>LECTURE</b> 8:30 am – 9:45 am TuWeTh E3-205 Class #13951 <b>LAB</b> 9:55 am - 2:10 pm TuWeTh E3-212 Chef Spence, R</p>
<p><b>PROFBKG 121</b> <b>Beginning Yeast Breads &amp; Quickbreads</b> <b>6 Units</b> <b>Combined Lecture &amp; Lab Course</b></p> <p>Enrollment Requirement: Prerequisite: PROFBKG 112 and CLN ART 112</p> <p>Class introduces student to volume lean &amp; rich yeast bread and quick bread production with an emphasis on flour usage, chemical and natural leavening agents, as well as fat and sugar ingredient identification. Speed, accuracy, and increased productivity are stressed along with preparation of a variety of bread products up to industry standards.</p>	<p><b>PROFBKG 121- Beginning Yeast Breads and Quickbreads</b> 8 Week Class (Starts 02/07/2022 – Ends 03/30/2022)</p> <p>Class #13958 <b>LECTURE</b> 10:55 am - 1:00 pm MTWTh E3-206 Class #13959 <b>LAB</b> 6:45 am - 10:45 am MTWTh E3-109 Chef True, C</p>
<p><b>PROFBKG 122</b> <b>Artisan Breads, Specialty Breads</b> <b>6 Units</b> <b>Combined Lecture &amp; Lab Course</b></p> <p>Enrollment Requirement: Prerequisite: CLN ART 112 AND PROFBKG 112 Corequisite: PROFBKG 121</p> <p>Recognize formulas and demonstrate the ability to alter formulas in yeast, rolled-in, and quick bread formulas central to this class. View bread baking from an artisan's perspective. Explore the fundamentals of baking science: How a formula works including changes of yields and altering percentages of ingredients</p>	<p><b>PROFBKG 122 - Artisan Breads, Specialty Breads</b> 8 Week Class (Starts 04/11/2022 – Ends 06/06/2022)</p> <p>Class #13960 <b>LECTURE</b> 10:40 am – 12:45 pm MTWTh E3-206 Class #13961 <b>LAB</b> 6:45 am - 10:30 am MTWTh E3-109 Chef True, C</p>

<p>in formulas to produce desired results are stressed. Work on increasing productivity, speed and accuracy is continued in this class.</p>	
<p><b>PROFBKG 131</b>  <b>Plated Restaurant Style Desserts</b>  <b>6 Units</b>  <b>Combined Lecture &amp; Lab Course</b></p> <p>Enrollment Requirement:  Prerequisite: PROFBKG 112 AND CLN ART 112</p> <p>The course covers a wide range of baking techniques and topics with concentration on the composition of restaurant style plated desserts made up of a number of components.</p>	<p><b>PROFBKG 131 - Plated Restaurant Style Desserts</b>  8 Week Class (Starts 02/07/2022 – Ends 03/30/2022)</p> <p>Class #13963 <b>LECTURE</b> 10:55 am - 1:00 pm MTWTh E3-207  Class #13964 <b>LAB</b> 6:45 am - 10:45 am MTWTh E3-211  Chef Wemischner, R</p>
<p><b>PROFBKG 132</b>  <b>Baking Processes &amp; Ingredient Control II</b>  <b>6 Units</b>  <b>Combined Lecture &amp; Lab Course</b></p> <p>Enrollment Requirement:  Prerequisite: CLN ART 112 AND PROFBKG 112  Corequisite: PROFBKG 131</p> <p>Students will discuss and demonstrate contemporary style multi-component plated restaurant style desserts. Topics include traditional composed desserts, modern menu fusion, international/ethnic and classical dessert combinations.</p>	<p><b>PROFBKG 132 - Baking Processes &amp; Ingredient Control II</b>  8 Week Class (Starts 04/11/2022 – Ends 06/06/2022)</p> <p>Class #13966 <b>LECTURE</b> 10:55 am - 1:00 pm MTWTh E3-207  Class #13967 <b>LAB</b> 6:45 am - 10:45am MTWTh E3-211  Chef Wemischner, R</p>
<p><b>PROFBKG 141</b>  <b>Baking Procedures &amp; Theory Of Ingredients III</b>  <b>6 Units</b>  <b>Combined Lecture &amp; Lab Course</b></p> <p>Enrollment Requirement:  Prerequisite: CLN ART 111, CLN ART 112, PROFBKG 112, PROFBKG 121, PROFBKG 122, PROFBKG 131 and PROFBKG 132</p> <p>This class applies procedures and techniques for preparing advanced decorative bakery items for display in a professional food service facility. Students will prepare and demonstrate various advanced techniques including:</p>	<p><b>PROFBKG 141 - Baking Procedures &amp; Theory Of Ingredients III</b>  16 Week Class (Starts 02/07/2022 – Ends 06/06/2022)</p> <p>Class #13969 <b>LECTURE</b> 1:00 pm – 5:05 pm Thursday E3-206  Class #13970 <b>LAB</b> 6:45 am – 2:05 pm Friday E3-211  Chef Aschenbrener, A</p>

molded and tempered chocolate show pieces, marzipan, nougatine, pastillage, pulled and molded sugar, wedding and other occasional cakes, rolled and poured fondant, and gum paste will be prepared and evaluated.

**RESTMGT 100**  
**Restaurant Management (CSU)**  
**3 Units**  
**Lecture Only Course**

Introduction to managing in the restaurant industry. Effective communication, goal setting, management theory, problem solving and creating a teamwork environment will be discussed.

**RESTMGT 100 - Restaurant Management**  
16 Week Class (Starts 02/07/2022 – Ends 06/06/2022)

Class #11650 **LECTURE** 8:00 am – 11:10 am Friday ONLINE  
Chef Wemischner, R

This class requires students to be online and interacting with their instructor during the times shown in class schedule in addition to completing assignments.