

# CULINARY ARTS



**Pathway: Culinary Arts**  
**Office: Chef Jerry Vachon E3-114A**  
**Email: [vachonja@lattc.edu](mailto:vachonja@lattc.edu)**  
**Phone: (213) 763-7337**

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.