

# CULINARY ARTS - ASSOCIATE IN SCIENCE

Plan Code: 2147

Students learn skills for positions in food preparation for institutional, restaurant, airlines, catering, convention center, cruise line, supermarket, and hotel foodservice operations. The associate degree will provide students with a broad and advanced-based general education, which will prepare them for global citizenry. Students will enhance their skills in a variety of coursework including International Cuisines and Cost Control for Hospitality.

## Program Student Learning Outcomes

- Demonstrate the ability to attain the Institutional Student Learning Outcomes (ISLOs).
- Organize and develop Front-of-the-House (FOH) procedures and explain Cost Control measures for foodservice operations.
- Apply and demonstrate the cooking ability of various techniques in a commercial kitchen environment with the enhancement of basic baking and pastry skill.

## Program Requirements

This degree requires the completion of General Education coursework plus the following:

Code Number	Course Title	Units
<b>REQUIRED COURSES</b>		
CULAR 10	Intro to Hospitality	3
CULAR 20	App. Food Serv. Sanit in Hotel/Rstr. Mgmt.	2
CULAR 30	Cost Control in Hospitality	3
CULAR 90	Intro to Culinary Skills & Principles	4
CULAR 211	Intermed. Culinary Skills & Principles	3
CULAR 215	Buffets and Catering	2
CULAR 222A	Advanced Restaurant Operations	4
CULAR 222B	Advanced Restaurant Practicum	4
CULAR 225	Product and Menu Development	2
BAKE 230	Baking & Pastry Skills for CUL Students	3
<b>Subtotal Units</b>		<b>30</b>
IN ADDITION, complete FIVE to SIX (5-6) units from the following:		
CULAR 216	World Cuisines: American Regional (3)	
CULAR 217	Vegetarian & Specialty Cuisine (2)	
CULAR 218	World Cuisines: Asian (3)	
CULAR 219	World Cuisines: Mediterranean (3)	
<b>Subtotal Units</b>		<b>5-6</b>
<b>Required Subtotal</b>		<b>35-36</b>
Complete one of the following: <sup>1</sup>		19-39

LBCC General Education (Plan A) (<https://lbcc-public.courseleaf.com/academic-requirements/general-education-transfer-degree-certificate-requirements/general-education-plans/plan-a/>)

CSU GE Breadth (Plan B) (<https://lbcc-public.courseleaf.com/academic-requirements/general-education-transfer-degree-certificate-requirements/general-education-plans/plan-b/>)

IGETC Pattern (Plan C) (<https://lbcc-public.courseleaf.com/academic-requirements/general-education-transfer-degree-certificate-requirements/general-education-plans/plan-c/>)

Electives (as needed to reach 60 degree-applicable units) <sup>2</sup>

**Minimum Degree Total** **60**

<sup>1</sup> Units for the major may be double-counted for LBCC GE, CSU GE, or IGETC; see counselor for limitations.

<sup>2</sup> Elective units from course(s) numbered 1-599, if needed, to reach 60 degree-applicable units.

**RECOMMENDED** but not required courses:

Code Number	Course Title	Units
COSA 1	Computer Information Competency	1
LEARN 11	Learning and Academic Strategies	2-3
or LEARN 11H	Honors Learning and Academic Strategies	
or COUNS 49	College Study Techniques	
MATH 825	Culinary Math	1

# CULINARY ARTS - CERTIFICATE OF ACHIEVEMENT

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Plan Code: 3147

The program provides students the fundamental culinary skill for positions in the foodservice industry such as restaurants, catering, airline food operation, institutional, cruise lines, supermarket, and hotel food operation. Students will gain hands-on knowledge of classic and contemporary cooking techniques.

## Program Student Learning Outcomes

- Prepare and assemble essential menu items in foodservice operations using proper knife skills and accurate cooking methods while applying safety & sanitation rules according to industry standards.
- Identify the various employment opportunities in the Culinary Arts and Hospitality industries.

## Program Requirements

Code Number	Course Title	Units
<b>REQUIRED COURSES</b>		
CULAR 10	Intro to Hospitality	3
CULAR 20	App. Food Serv. Sanit in Hotel/Rstr. Mgmt.	2
CULAR 90	Intro to Culinary Skills & Principles	4
CULAR 211	Intermed. Culinary Skills & Principles	3
CULAR 215	Buffets and Catering	2
CULAR 222A	Advanced Restaurant Operations	4
CULAR 222B	Advanced Restaurant Practicum	4
BAKE 230	Baking & Pastry Skills for CUL Students	3
<b>Total Units</b>		<b>25</b>

**RECOMMENDED** but not required courses:

Code Number	Course Title	Units
COSA 1	Computer Information Competency	1
LEARN 11	Learning and Academic Strategies	2-3
or LEARN 11H	Honors Learning and Academic Strategies	
or COUNS 49	College Study Techniques	
MATH 825	Culinary Math	1