**Culinary Arts / Baking & Pastry Arts**

**Fact Sheet**

Our programs are designed to prepare students for entry level positions in the food service industry or to enhance culinary skills and educational opportunities.

Culinary Arts Department Information ................................ (562) 938-4502
Pierre Juès – Culinary Arts Department Head................. (562) 938-4627

Note: Administrative questions should be directed to the Department Secretary, Kathy Each ...................... (562) 938-4328

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**Approximate Cost of Courses**

$46 per unit
Example: 5.5 units x $46 per unit = $253
*(this amount is new for Fall 2012)*

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**Culinary Arts Career Certificate**

**Required Course Units**

F_N 250 – Nutrition for Culinary Arts (FA, SP) ............. 2 units
Cular 20AD – Applied Food Services: Safety & Sanitation in Hotel/Restaurant Management (FA, SP, Su) ..... 3 units
Cular 200AD – Introduction to Chocolate (FA, SP) ...... 1 unit
Cular 202– Culinary Skills and Principles (FA, SP) Ė § 5.5 units
Cular 211– Garde Manger (FA) © ........................................ 5 units
Cular 212– Classical Cuisine (SP) p ................................. 5 units
Cular 271AD – Work Experience: Food Services (FA, SP) Ė .................................................. 2 units (twice)

Plus 12 units from the following:

- Cular 214– Professional Gourmet Cooking (INF) © ...... 3 units
- Cular 215– Commercial Formal Buffet (INF) © ..... 3 units
- Cular 216– American Regional Cuisine (FA, SP) © .... 3 units
- Cular 217– Vegetarian and Specialty Cuisine (FA, SP) © 3 units
- Cular 218– Asian Cuisine (FA, SP) © ...................... 3 units
- Cular 219– World Cuisine (FA, SP) © ..................... 3 units

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**Baking & Pastry Arts Career Certificate**

**Required Course Units**

F_N 250 – Nutrition for Culinary Arts (FS SP) ............. 2 units
Cular 20AD – Applied Food Services: Safety & Sanitation in Hotel/Restaurant Management (FA, SP, SU) 3 units
Cular 200AD – Introduction to Chocolate (FA, SP) ....... 1 unit
Cular 204– Intro to Baking (FA, SP) Ė ..................... 5 units
Cular 205– Baking and Pastry I (INF) π ................... 5 units
Cular 206– Baking and Pastry II (INF) π ................ 5 units
Cular 207– Commercial Cake Decorating (INF) π .......... 5 units
Cular 271AD – Work Experience: Food Services (FA, SP) Ė .................................................. 2 units (twice)

Ė Corequisite: Concurrent enrollment in, or prior completion of, Cular 20AD.

Ė Corequisite: Concurrent enrollment in at least one additional Cular course.

§ Also required: 5 hours of Culinary Math Supplemental Learning Instruction in the LAC Multidisiplinary Success Center, L-212.

© Prerequisite: Cular 202
π Prerequisite: Cular 204
FA Fall Semester
SP Spring Semester
SU Summer Session
INF Infrequently Offered

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**Culinary Arts Department Uniforms**

$100.00

- White Cloth Cook’s Hat
- White Neckerchief
- White Cook’s Jacket – Long Sleeve with LBCC Logo
- Checkered Slacks – Traditional Cut
- White Bib Apron with Ties
- Work Shoes
- White Towels

**Uniforms must contain the LBCC Logo embroidered on the left side of the cook's jacket.**

Uniforms can be ordered through:

**Braun Linen**

16514 South Garfield Ave.
Paramount, CA 90723
http://www.braunlinen.com
Catalog » Culinary Student Uniforms » LBCC
(800) 272-8657, Sales Rep.: Sonia Cornwall

**New Chef**

Order Directly Through LBCC Viking Bookstore

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**Tools for Culinary Arts Program**

from $100.00 to $500.00
depending upon quality and where purchased

- French Knife 8”/10”
- Boning Knife 6”
- Paring Knife 3”
- Slicer Knife 12”
- Serrated Slicer Knife / Bread Knife
- Tourné Knife
- Steel (for honing a knife)
- Vegetable Peeler
- Off-set Spatula
- Rubber Spatula
- Instant-Read Thermometer
- Professional Knife / Tool Bag
- Knife Blade Guards for each Knife

*A basic Knife Kit is on sale in the LBCC Viking Bookstore*

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**Curriculum Guides**

http://osca.lbcc.edu/curriculumguides.cfm
Tools for Baking & Pastry Arts Program

- Chef’s Knife
- Paring Knife
- Serrated Edge Knife
- Vegetable Peeler
- 6” to 8” Offset Pastry Spatula
- 18” Pastry Bag
- Piping Tip: Large Round
- Piping Tip: Large Star
- 1½” Pastry Brush
- Bench Scraper
- Rubber Scraper
- Apple Corer
- Pair of Scissors
- Round Cutters
- Professional Knife / Tool Bag
- Hand Whisk, Medium Sized
- Knife Blade Guards for each knife

A Kit is available from Chef Toys for approx. $125

Recommended Suppliers

Chef Toys
18430 Pacific St.
Fountain Valley, CA 92708
(714) 435-9222

Kitchen Outfitters
5666 East 2nd Street
Long Beach, CA 90803
(562) 434-2728

Materials

Scantron # 815
Scantron # 825
Scantron # 882
Notebook(s)
Pens & Pencils
Highlighters & Black Permanent Markers (Sharpies)
Calculator
Camera
Monthly Planner

Student must purchase food supplies for the purpose of practicing demonstrated techniques in the Kitchen Lab. Food items may be consumed after class.

Online Schedule of Classes
http://schedule.lbcc.edu/

Fall 2012 E-Schedule of Classes
http://lbccfall2012.flipmymag.com/

Required TextBooks

all prices are approximate and do not include sales tax

Cular 20AD
ServSafe CourseBook with Online Exam Voucher (6th Edition)
ISBN: 0-13-307585-0 ........................................... $97.00

Cular 200AD
The Chocolate Bible: A Definitive Sourcebook
ISBN: 0-7858-1907-X ........................................... $13.05

Intro to Chocolate 200AD Course Packet ......................... $5.00

Cular 202
Culinary Arts Principles and Applications, 2nd Edition
with Interactive DVD
ISBN: 978-0-826-94228-9 ........................................... $96.00

Culinary Arts Principles and Applications Study Guide, 2nd Ed.
ISBN: 978-0-826-94229-6 ........................................... $25.00

Cular 204, 205, 206
Professional Baking 6th Edition
[Bundle/Package: Book, Study Guide & WileyPlus]
ISBN: 978-1-118-39366-6 ........................................... $5.00

Cular 204
Intro to Baking 204 Course Packet ........................................... $5.00

Cular 205
Baking & Pastry I 205 Course Packet ........................................... $5.00

Cular 206
Baking & Pastry II 206 Course Packet ........................................... $5.00

Cular 207
Professional Cake Decorating
Toba Garrett, John Wiley & Sons, Inc. (2006)
ISBN: 0-471-70136-X ........................................... $97.50

Cular 211
Modern Garde Manger: A Global Perspective, 2nd Edition
with Course Mate Instant Access Code
ISBN: 978-1-285-26619-0 ........................................... $120.00

Cular 216
American Regional Cuisines: Food Culture and Cooking, 1st Ed.
Lou Sackett & David Haynes, Prentice Hall. (2011)
ISBN: 978-0-131-10936-0 ........................................... $100.00

Cular 217
Vegetarian & Specialty Cuisine 217 Course Packet ......................... $5.00

Cular 218
Asian Cuisine 218 Course Packet ........................................... $5.00

Cular 219
Patricia A. Heyman, Publisher. (2011)
ISBN: 978-0-132-12611-3 ........................................... $100.00

Cular 271AD
Getting the Job You Really Want, 5th Edition
Michael Farr, JIST Publishing (2007)
ISBN: 1-59357-399-5 ........................................... $23.80
### Schedule of Classes

#### Cular 20AD: Applied Food Services: Safety & Sanitation in Hotel/Restaurant Mgmt. (Transferable to CSU)
- 3 units
  - Weds 12:45-4:00 PM
  - Chef Instructor Patricia Pickett – (562) 938-4502

#### Cular 200AD: Introduction to Chocolate
- 1 unit
  - Tues or Weds 2:00-4:00 PM
  - Chef Professor Pierre Juès – (562) 938-4627

#### Cular 202: Culinary Skills and Principles
- 5.5 units
  - Mon, Tues & Weds 6:30 to 11:30 AM
  - Chef Professor Frank Madrigal – (562) 938-4781

#### Cular 204: Introduction to Baking
- 5 units
  - Tues 4:15-10:15 PM & Thurs 4:40-10:40 PM
  - Chef Professor Pierre Juès – (562) 938-4627

#### Cular 205: Baking & Pastry I
- 5 units
  - Fall 2012 & Spring 2014: Mon & Wed 4:15-10:15 PM
  - Chef Professor Pierre Juès – (562) 938-4627

#### Cular 206: Baking & Pastry II
- 5 units
  - Spring 2013 & Fall 2014: Mon & Wed 4:15-10:15 PM
  - Chef Professor Pierre Juès – (562) 938-4627

#### Cular 207: Commercial Cake Decorating
- 5 units
  - Fall 2013 & Spring 2015: Mon & Wed 4:15-10:15 PM
  - Chef Professor Pierre Juès – (562) 938-4627

#### Cular 211: Garde Manger
- 5.5 units
  - Mon, Tues & Weds: See Online Schedule of Classes for times.
  - Chef Professor Haley Nguyen – (562) 938-

#### Cular 212: Classical Cuisine
- 5.5 units
  - See Online Schedule of Classes for days and times.
  - Chef Professor Haley Nguyen – (562) 938-

#### Cular 214: Professional Gourmet Cooking
- 3 units
  - See Online Schedule of Classes for days and times.

#### Cular 215: Commercial Formal Buffet
- 3 units
  - See Online Schedule of Classes for days and times.

#### Cular 216: American Regional Cuisine
- 3 units
  - Thurs 6:00 AM to 12:35 PM
  - Chef Professor Frank Madrigal – (562) 938-4781

#### Cular 217: Vegetarian & Specialty Cuisine
- 3 units
  - Thurs 11:05 AM to 5:40 PM
  - Chef Professor Haley Nguyen – (562) 938-

#### Cular 218: Asian Cuisine
- 3 units
  - Fri 11:35 AM to 6:10 PM
  - Chef Professor Haley Nguyen – (562) 938-

#### Cular 219: World Cuisine
- 3 units
  - 6:30 AM to 1:05 PM
  - Chef Professor Frank Madrigal – (562) 938- 4781

#### Cular 271AD: Work Experience – Food Services
- 2 units
  - Weds 9:00-10:05 AM
  - Requires 2 semesters to achieve Career Certificate
  - Chef Instructor Patricia Pickett – (562) 938-4502

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**Fall & Spring Semesters are 16 weeks**

**Summer Session is 6 weeks**

Do we offer evening classes? Yes, see Schedule of Classes.

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### LBCC College Services Card

- $20.00 per semester

**Parking Permit**

- $25.00 per semester
  - or –
  - $1.00 per day

**Parking Tickets**

- $49.00 per violation

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### Health Service Fee

- $19.00 per semester

Student Health Services are located on both campuses and are staffed by Nurse Practitioners, Registered Nurses, and Health Service Technicians. Services include: Tuberculosis Testing, Glucose Testing, Cholesterol Checks, Physicals, Clinic Referrals, Prescriptions, Pregnancy Tests, Vision Screening, Blood Pressure Checks, First Aid Treatment, Health Counseling, Over-the-Counter Medications for Colds, Flu and Headache, and Health-Related Programs such as the annual LBCC Health Fair.

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### Tuberculosis (TB) Test (PPD Skin Test)

- $10.00 per year

It is required that every student participating in a Culinary Arts class submit proof of TB Clearance.

You may have your own Doctor perform the test or a Nurse at LBCC Student Health Services can administer the test for $10.00, but an appointment must be made in advance by calling (562) 938-4210, or visiting LAC Q-120 or PCC AA-101. Remember to return to the Doctor/Nurse’s office within 48 to 72 hours for a reading of your test. If you miss the appointment with to read your test, you will have to make another appointment for a new test, and pay another visit fee.

Test results are valid for one year. But, every semester, for each Cular class in which you are enrolled, you will need to submit a copy of your TB Clearance to your Chef Instructor on the first day of class, or you will not be allowed to stay enrolled.

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