



Frequently Asked Questions

Long Beach City College Culinary Arts & Baking Program

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

Pierre Juès – Culinary Arts Department Head,
Baking & Pastry Instructor (562) 938-4627

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

Approximate Cost of Courses

\$36.00 per unit

Example: 11.5 units x \$36.00 per unit = \$414.00

Culinary Arts Career Certificate Required Course Units

Nutrition for Culinary Arts (F, SP)	
F_N 250	2 units
Applied Food Service Sanitation in Hotel & Restaurant Management (F, SP, Su)	
CULAR 20AD	3 units
Introduction to Chocolate (F, SP)	
CULAR 200AD	1 unit
Food Preparation 1 (F, SP) ☾ §	
CULAR 213A	11.5 units
Food Preparation 2 (F, SP) ⊕	
CULAR 213B	11.5 units
Food Preparation 3 (F, SP) ⊕	
CULAR 213C	11.5 units
Introduction to Baking (F, SP) ☾	
CULAR 204	5 units
Work Experience: Food Services (F, SP) ☾	
CULAR 271AD	2 units (2/2)

☾ Co-requisite: Concurrent enrollment in, or prior completion of, Cular 20AD.

☾ Co-requisite: Concurrent enrollment in at least one additional Cular course.

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

⊕ Prerequisite: Cular 213A

F Fall Semester

SP Spring Semester

SU Summer Session

Baking Career Certificate Required Course Units

Nutrition for Culinary Arts (F, SP)	
F_N 250	2 units
Applied Food Service Sanitation in Hotel & Restaurant Management (F, SP, Su)	
CULAR 20AD	3 units
Introduction to Chocolate (F, SP)	
CULAR 200AD	1 unit
Intro to Baking (F, SP) ☾	
CULAR 204	5 units
Baking and Pastry I (INF) ⊕	
CULAR 205	5 units
Baking and Pastry II (INF) ⊕	
CULAR 206	5 units
Commercial Cake Decorating (INF) ⊕	
CULAR 207	5 units
Work Experience: Food Services (F, SP) ☾	
CULAR 271AD	2 units (2/2)
Food Preparation 1 (F, SP) ☾ §	
CULAR 213A	11.5 units

☾ Co-requisite: Concurrent enrollment in, or prior completion of, Cular 20AD.

☾ Co-requisite: Concurrent enrollment in at least one additional Cular course.

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

⊕ Prerequisite: Cular 204

F Fall Semester

SP Spring Semester

SU Summer Session

INF Infrequently Offered

Uniforms

\$100.00

White Cloth Cook's Hat
White Neckerchief
White Cook's Jacket – Long Sleeve with LBCC Logo
Checkered Slacks – Traditional Cut
White Full Aprons with Ties
White Towels
Work Shoes

***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/LBCC.htm>
(800) 272-8657, attention: Chris Cairns

New Chef

3223 E. 46th Street
Los Angeles, CA 90058
<http://schools.newchef.com>
School Code: L B C
(800) 639-2433, attention: Stella

Tools: Culinary Arts Program

from \$100.00 to \$500.00

depending on quality and where purchased

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

Recommend

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 # 882
- Scantron # 886E
- Notebook(s)
- Pens & Pencils
- Highlighters & Black Permanent Markers (*Sharpies*)
- Calculator
- Monthly Planner
- Camera
- USB Flash Drive (*USB Stick, Thumb Drive, Jump Drive*)

Required Textbooks

CULAR 20AD

ServSafe CourseBook with Paper/Pencil Answer Sheet Update with 2009 FDA Food Code, 5th Edition
National Restaurant Association, Prentice Hall (2010)
ISBN: 0-13-510733-4 **\$97.50 plus tax**

CULAR 213A, B, C

Professional Cooking, 7th Edition
[Bundle/Package: Book, Study Guide & WileyPlus]
Wayne Gisslen, John Wiley & Sons, Inc. (2010)
ISBN: 978-0-470-76765-8 **\$112.25 plus tax**

Professional Cooking, 7th Edition
[Book, alone: College Version Hardcover]
Wayne Gisslen, John Wiley & Sons, Inc. (2010)
ISBN: 978-0-470-19752-3 **\$45.00 plus tax**

Study Guide to Accompany Prof Cooking, 7th Edition
[Study Guide, alone: Paperback Workbook]
Wayne Gisslen, John Wiley & Sons, Inc. (2010)
ISBN: 978-0-470-19751-6 **\$39.75 plus tax**

WileyPlus Online for Professional Cooking, 7th Edition
[WileyPlus, alone]
Wayne Gisslen, John Wiley & Sons, Inc. (2010)
ISBN: 978-0-470-57231-3 **\$54.95 plus tax**

CULAR 200AD

The Chocolate Bible: A Definitive Sourcebook
Christian Teubner, Chartwell Books (2004/2009)
ISBN: 0-7858-1907-X **\$13.05 plus tax**

Intro to Chocolate 200AD Course Packet **\$1.75 plus tax**

CULAR 204, 205, 206

Professional Baking 5th Edition
[Bundle/Package: Book w/CD & Study Guide]
Wayne Gisslen, John Wiley & Sons, Inc. (2009)
ISBN: 0-470-25864-0 **\$116.85 plus tax**

Professional Baking 5th Edition
[Book, alone: College Version Hardcover w/CD]
Wayne Gisslen, John Wiley & Sons, Inc. (2009)
ISBN: 0-471-78348-X **\$90.00 plus tax**

Professional Baking 5th Edition
[Study Guide, alone: Paperback Workbook]
Wayne Gisslen, John Wiley & Sons, Inc. (2009)
ISBN: 0-471-78350-1 **\$39.60 plus tax**

CULAR 204

Intro to Baking 204 Course Packet **\$3.70 plus tax**

CULAR 205

Baking & Pastry I 205 Course Packet **\$3.25 plus tax**

CULAR 207

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

CULAR 271AD

Getting the Job You Really Want, 5th Edition
Michael Farr, JIST Publishing (2007)
ISBN: 1-59357-399-5 **\$23.80 plus tax**

Schedule of Classes

CULAR 20AD: Applied Food Service Sanitation in Hotel & Restaurant Management (Transferable to CSU) 3 units

Thurs 1:30-4:20 PM

Chef Instructor Patricia Pickett – (562) 938-4502

CULAR 200AD: Introduction to Chocolate 1 unit

Wed & Thurs 2:00-4:00 PM

Chef Professor Pierre Juès – (562) 938-4627

CULAR 204: Introduction to Baking 5 units

Tues & Thurs 4:30-10:00 PM

Chef Professor Pierre Juès – (562) 938-4627

CULAR 205: Baking & Pastry 1 – 5 units

Spring 2011 & Fall 2012: Mon & Wed 4:30-10:00 PM

Prerequisite: Cular 204

Chef Professor Pierre Juès – (562) 938-4627

CULAR 206: Baking & Pastry II 5 units

Fall 2011 & Spring 2013: Mon & Wed 4:30-10:00 PM

Prerequisite: Cular 204

Chef Professor Pierre Juès – (562) 938-4627

CULAR 207: Commercial Cake Decorating – 5 units

Spring 2012 & Fall 2013: Mon & Wed 4:30-10:00 PM

Prerequisite: Cular 204

Chef Professor Pierre Juès – (562) 938-4627

CULAR 213A: Food Preparation 1 11.5 units

See Online Schedule of Classes for days and times

Chef Professor Frank Madrigal – (562) 938-4781

CULAR 213B: Food Preparation 2 11.5 units

See Online Schedule of Classes for days and times.

Prerequisite: Cular 213A

Chef Instructor Katia Soujoul – (562) 938-4502

CULAR 213C: Food Preparation 3 11.5 units

See Online Schedule of Classes for days and times.

Prerequisite: Cular 213B

Chef Instructor Stephen Caballero – (562) 938-4132

CULAR 271AD: Work Experience 2 units

Tues 3:15-4:15 PM

Requires 2 semesters to achieve Career Certificate

Chef Instructor Patricia Pickett – (562) 938-4502

Fall & Spring Semesters are 18 weeks

Summer Session is 6 weeks

Do we offer evening classes? Yes, see above.

Tuberculosis (TB) Test (PPD Skin Test)

\$10.00 per year

It is required that every student participating in Culinary Arts class submit a current TB Test Reading.

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-124 or PCC AA-104. 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 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 test results to your Chef Instructor before you will be allowed to participate in Kitchen Lab activities.

Health Service Fee

\$17.00 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.

ASB Card

\$20.00 per semester

Campus Parking Permit

\$25.00 per semester

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

Curriculum Guides and Course Syllabi

<http://culinary.lbcc.edu>

Online Schedule of Classes

<http://schedule.lbcc.edu>

Spring 2011 E-Schedule of Classes

<http://lbccsp11.flipmymag.com/>