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

<table>
<thead>
<tr>
<th>Course</th>
<th>Units</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nutrition for Culinary Arts (F, SP)</td>
<td>2</td>
</tr>
<tr>
<td>F_N 250</td>
<td></td>
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<tr>
<td>Applied Food Service Sanitation in Hotel &amp; Restaurant Management (F, SP, Su)</td>
<td>3</td>
</tr>
<tr>
<td>CULAR 20AD</td>
<td></td>
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<tr>
<td>Introduction to Chocolate (F, SP)</td>
<td>1</td>
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<tr>
<td>CULAR 200AD</td>
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<tr>
<td>Food Preparation 1 (F, SP) §</td>
<td>2</td>
</tr>
<tr>
<td>CULAR 213A</td>
<td></td>
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<tr>
<td>Food Preparation 2 (F, SP) ®</td>
<td>2</td>
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<tr>
<td>CULAR 213B</td>
<td></td>
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<tr>
<td>Food Preparation 3 (F, SP) ®</td>
<td>2</td>
</tr>
<tr>
<td>CULAR 213C</td>
<td></td>
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<tr>
<td>Introduction to Baking (F, SP) §</td>
<td>2</td>
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<tr>
<td>CULAR 204</td>
<td></td>
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<tr>
<td>Work Experience: Food Services (F, SP) €</td>
<td>2</td>
</tr>
<tr>
<td>CULAR 271AD</td>
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</table>

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

Baking Career Certificate
Required Course Units

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<tr>
<td>Intro to Baking (F, SP) €</td>
<td>5</td>
</tr>
<tr>
<td>CULAR 204</td>
<td></td>
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<tr>
<td>Baking and Pastry I (INF) ®</td>
<td>5</td>
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<tr>
<td>CULAR 205</td>
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<tr>
<td>Baking and Pastry II (INF) ®</td>
<td>5</td>
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<tr>
<td>CULAR 206</td>
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<tr>
<td>Commercial Cake Decorating (INF) ®</td>
<td>5</td>
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<tr>
<td>CULAR 207</td>
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<tr>
<td>Work Experience: Food Services (F, SP) €</td>
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<tr>
<td>CULAR 271AD</td>
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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  
ISBN: 0-13-510733-4  
$97.50 plus tax

**CULAR 213A, B, C**  
Professional Cooking, 7th Edition  
ISBN: 978-0-470-76765-8  
$112.25 plus tax

**Professional Cooking, 7th Edition**  
[Book, alone: College Version Hardcover]  
$45.00 plus tax

**Study Guide to Accompany Prof Cooking, 7th Edition**  
[Study Guide, alone: Paperback Workbook]  
$39.75 plus tax

**WileyPlus Online for Professional Cooking, 7th Edition**  
[WileyPlus, alone]  
$54.95 plus tax

**CULAR 200AD**  
The Chocolate Bible: A Definitive Sourcebook  
$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]  
ISBN: 0-470-25864-0  
$116.85 plus tax

**Professional Baking 5th Edition**  
[Book, alone: College Version Hardcover w/CD]  
$90.00 plus tax

**Professional Baking 5th Edition**  
[Study Guide, alone: Paperback Workbook]  
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)  
$97.50 plus tax

**CULAR 271AD**  
Getting the Job You Really Want, 5th Edition  
Michael Farr, JIST Publishing (2007)  
$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 Soujol – (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

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**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/

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Fall & Spring Semesters are 18 weeks  
Summer Session is 6 weeks  
Do we offer evening classes? Yes, see above.