

BAKING

LONG BEACH CITY COLLEGE Curriculum Guide for Academic Year 2009-2010 Associate in Science and/or Certificate of Achievement Or Certificate of Accomplishment

ALL INFORMATION CONTAINED HEREIN IS SUBJECT TO CHANGE WITHOUT NOTICE.

For possible updates to this guide please refer to the following website: <http://losca.lbcc.edu>

CAREER OPPORTUNITIES

Students learn skills for positions in baking and pastry for institutional, restaurant, airline catering, convention center, cruise line, supermarket, and hotel restaurant type food operations. Students will enhance their skills in baking, pastry and chocolate.

DEPARTMENTAL ADMISSION REQUIREMENTS

None. For more departmental information call (562) 938-4328 or 938-4502.

REQUIRED COURSES

		UNITS	In Progress	Completed Grade
	F&N 250 Nutrition for Culinary (F, SP)	2		
	CULAR 20 Applied Food Service Sanitation Hotel/Rest. Mgmt.(F, SP)	3		
	CULAR 200AD Introduction to Chocolate (F, SP)	1		
	CULAR 204 Introduction to Baking (F, SP)	5		
†	CULAR 205 Baking & Pastry I (INF)	5		
†	CULAR 206 Baking & Pastry II (INF)	5		
	CULAR 207 Commercial Cake Decorating (INF)	5		
†	CULAR 213A Food Preparation 1 (F, SP)	11.5		
†	CULAR 271AD Work Experience: Food Services (F, SP)	2:2:2		
TOTAL UNITS		43.5		

LEGEND

† This course has a prerequisite; prerequisite courses must be completed with at least a "C" or "P" grade (see catalog or schedule of classes).
(SP = Spring) (S = Summer) (F = Fall) (INF = Infrequently) = Represents general frequency of course offering

GRADUATION REQUIREMENTS

For CERTIFICATE OF ACHIEVEMENT:

This certificate is a one to two year program in occupational/technical areas at Long Beach City College which provides training in job skills and employment opportunities. Complete the required units with a minimum grade of "C" in each and a minimum grade point average of 2.5. Submit a completed application for the certificate in the Admissions and Records Office during the final semester of course work. Fifty per cent (50%) or more of the unit requirements for this field of concentration must be completed in residence (credit earned by exam, where applicable, may be included).

For ASSOCIATE IN SCIENCE DEGREE:

The Associate Degree is a two-year college degree awarded by Long Beach City College which includes general education courses and a major. In addition to the requirements for the Certificate of Achievement, complete the A.S. degree requirements specified in the Catalog. The requirements for general education/proficiency and the field of concentration need to be from the same catalog year. This catalog year may be any year between the year of initial enrollment to the present, provided continuous enrollment is maintained throughout (see the catalog for definition of "continuous enrollment"). Fifty per cent (50%) or more of the unit requirements for this field of concentration must be completed in residence (credit earned by exam, where applicable, may be included).

In general, "double-counting" is not allowed. That is, one course may not be used to fulfill both a field of concentration requirement and to fulfill a general education requirement.

NOTE: To receive a certificate or degree you must submit completed application forms in the Admissions and Records Office during your final semester of course work.

CERTIFICATES OF ACCOMPLISHMENT

FOR OFFICE USE ONLY: 4003

Name of Certificate: Introduction to Baking

REQUIRED COURSE			UNITS	In Progress	Completed Grade
	CULAR 204	Intro to Baking (F, SP)	5		
TOTAL UNITS			5		

FOR OFFICE USE ONLY: 4004

Name of Certificate: Baking and Pastry 1

REQUIRED COURSE			UNITS	In Progress	Completed Grade
	CULAR 204	Intro to Baking (F, SP)	5		
†	CULAR 205	Baking and Pastry 1 (INF)	5		
TOTAL UNITS			10		

FOR OFFICE USE ONLY: 4012

Name of Certificate: Baking and Pastry 2

REQUIRED COURSE			UNITS	In Progress	Completed Grade
	CULAR 204	Intro to Baking (F, SP)	5		
†	CULAR 206	Baking and Pastry 2 (INF)	5		
TOTAL UNITS			10		

FOR OFFICE USE ONLY: 4006

Name of Certificate: Commercial Cake Decorating

REQUIRED COURSE			UNITS	In Progress	Completed Grade
	CULAR 207	Commercial Cake Decorating (INF)	5		
TOTAL UNITS			5		

FOR OFFICE USE ONLY: 4007

Name of Certificate: Food Preparation 1

REQUIRED COURSE			UNITS	In Progress	Completed Grade
	CULAR 213A	Food Preparation 1 (F,SP)	11.5		
TOTAL UNITS			11.5		

FOR OFFICE USE ONLY: 4000

Name of Certificate: Food Service Sanitation

REQUIRED COURSE			UNITS	In Progress	Completed Grade
	CULAR 20	Applied Food Service Sanitation Hotel/Rest. Mgmt.(F, SP)	3		
TOTAL UNITS			3		

LEGEND

† This course has a prerequisite; prerequisite courses must be completed with at least a "C" or "P" grade (see catalog or schedule of classes).
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CERTIFICATE OF ACCOMPLISHMENT REQUIREMENTS

For CERTIFICATE OF ACCOMPLISHMENT:

This certificate certifies a competency in a given area and requires less than 18 units. Complete the required units with a minimum grade point average of 3.0 ("B" average). Fifty per cent (50%) or more of the unit requirements for this field of concentration must be completed in residence. Submit completed application for the certificate in the Admissions and Records Office during the final semester of course work.

Students interested in transferring to a university to continue their study in this field of concentration or other majors are strongly advised to consult an LBCC academic counselor and refer to the ASSIST website (www.assist.org) for major preparation information. Counselors can clarify the different major and admissions requirements at a university. Students may visit the Student Success/Transfer Services Center to access further educational resources. If you need to set up an appointment to see a counselor or schedule the SOAR Test, call LAC (562)938-4561 or PCC (562)938-3920.