

# CULINARY ARTS

## Curriculum Guide for Academic Year 2011-2012

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Students planning to **transfer** to a four-year college or university should refer to the ASSIST web site at [www.assist.org](http://www.assist.org) and **consult a counselor** before beginning a program of study. To meet with a counselor call 562-938-4561 for the LAC, or (562) 938-3920 for PCC. Students may also wish to visit the Transfer Center on either campus.

### Program of study leading to: Associate in Science (A.S.) Degree

<u>REQUIRED COURSES (listed below in recommended sequence)</u>		UNITS	In Progress	Completed Grade
F_N 250	Nutrition for Culinary Arts	2		
CULAR 20AD	Applied Food Services-Sanitation in Hotel & Rest. Mgt.	3		
CULAR 200AD	Introduction to Chocolate	1		
†Ⓒ CULAR 213A	Food Preparation 1	11.5		
† CULAR 213B	Food Preparation 2	11.5		
† CULAR 213C	Food Preparation 3	11.5		
Ⓒ CULAR 271AD	Work Experience: Food Services ( 2 Semesters/2 units per semester	4		
<b>Subtotal Units</b>		<b>44.5</b>		

For graduation with an **Associate in Science (A.S.) Degree with a major in Culinary Arts:**

- Units:** Complete a minimum of 60 units, distributed as follows:

**Culinary Arts Major:** 44.5 units

**General Education/A.S.** 19 units

**Electives/Other courses:** 0 units

**TOTAL:** 63.5 units

- Scholarship:** Maintain an **overall grade point average (GPA) of 2.0** ("C" average) based on all accredited college work applied to the degree, no matter where completed. For this **field of concentration, complete each course above with a grade of "C" or better**, or "P" if course is graded on a P/NP basis.
- Residence for the Degree:** Complete at least 32 units of the required 63.5 in residence at LBCC, or complete in residence at LBCC at least 20 units within the last 30 units of work applied to the degree.

**Residence for the Field of Concentration:** Complete fifty percent (50%) or more of the unit requirements for this field of concentration in residence; this means at **least 23 units** of the required 44.5 must be **completed at Long Beach City College**. Credit earned by exam, where applicable, may be included

**Associate Degree requirements continue on the following page:**

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4. **General Education and Proficiency Requirements:** Complete the required A.A./A.S. General Education and Proficiency requirements\*, otherwise known as "Plan A". For Plan A requirements, refer to the general catalog or view it online at <http://osca.lbcc.edu> .
5. Complete and submit the degree application form to the Admissions and Records office during your final semester of course work. These forms are available in the Admissions and Records office, or online at <http://admissions.lbcc.edu/> . Refer to the Schedule of Classes (<http://schedule.lbcc.edu>) and click the "Important Dates" link to view the actual deadline for each semester.

\*The requirements for general education/proficiency and the field of concentration (major) 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".

Unless otherwise noted, "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.

**Program of study leading to:  
Certificate of Achievement**

**REQUIRED COURSES**—Complete the 44.5 units of required courses as listed in the Associate Degree requirements box on the first page.

<u>REQUIRED COURSES</u>	TOTAL UNITS	44.5	In Progress	Completed

For graduation with a **Culinary Arts Certificate of Achievement:**

1. Complete each of the **REQUIRED COURSES** listed above with a **minimum grade of "C"** or better, or "P" if course is graded on a P/NP basis.
2. Complete fifty percent (50%) or more of the unit requirements for this field of concentration in residence; this means at **least 23 units** of the required 44.5 must be **completed at Long Beach City College**. Credit earned by exam, where applicable, may be included.
3. Complete and submit the certificate application form to the Admissions and Records office during your final semester of course work. These forms are available in the Admissions and Records office, or online at <http://admissions.lbcc.edu/> . Refer to the Schedule of Classes (<http://schedule.lbcc.edu>) and click the "Important Dates" link to view the actual deadline for each semester.

For both the **Associate in Arts** and the **Certificate of Achievement**, the following courses are recommended, **BUT ARE NOT REQUIRED** to earn either.

**RECOMMENDED but not required courses:**

MATH 805	Modern Arithmetic	4		
COMIS 1	Computer Information Competency	1		
CAOTC 45	Internet For Office and Personal Use	2		
† <sup>©</sup> CULAR 204	Introduction to Baking	5		
† CULAR 205	Baking and Pastry I	5		
† CULAR 206	Baking and Pastry II	5		
† CULAR 207	Commercial Cake Decorating	5		

Program of study leading to:  
**Certificates of Accomplishment**

**Certificate: Introduction to Chocolate 4014**

<u>REQUIRED COURSES</u>		UNITS	In Progress	Completed Grade
CULAR 200AD	Introduction to Chocolate	1		
<b>TOTAL UNITS</b>		<b>1</b>		

**Certificate: Food Preparation 1 4007**

<u>REQUIRED COURSES</u>		UNITS	In Progress	Completed Grade
†C CULAR 213A	Food Preparation 1	11.5		
<b>TOTAL UNITS</b>		<b>11.5</b>		

**Certificate: Food Preparation 2 4008**

<u>REQUIRED COURSES</u>		UNITS	In Progress	Completed Grade
† CULAR 213B	Food Preparation 2	11.5		
<b>TOTAL UNITS</b>		<b>11.5</b>		

**Certificate: Food Preparation 3 4009**

<u>REQUIRED COURSES</u>		UNITS	In Progress	Completed Grade
† CULAR 213C	Food Preparation 3	11.5		
<b>TOTAL UNITS</b>		<b>11.5</b>		

**Certificate: Food Service Sanitation 4000**

<u>REQUIRED COURSES</u>		UNITS	In Progress	Completed Grade
CULAR 20AD	Applied Food Service Sanitation in Hotel/Rest. Mgt.	3		
<b>TOTAL UNITS</b>		<b>3</b>		

For graduation with a **Certificate of Accomplishment**:

1. Complete the above required courses with a minimum grade of "C", or "P" if course is graded on a P/NP basis.
2. Fifty percent (50%) or more of the required units must be completed in residence at LBCC.

Complete and submit the certificate application form to the Admissions and Records office during your final semester of course work. These forms are available in the Admissions and Records office, or online at <http://admissions.lbcc.edu>.

**Career Opportunities**

This field of concentration is designed to acquaint the student with the business world in general. With additional course work, it can prepare students for either employment or further education. Students with definite career/educational goals are recommended to follow the appropriate curriculum guide for their specific field of concentration, such as Accounting or Business Administration (Transfer), marketing, management, international business, or real estate.

This **Certificate of Achievement** will prepare students for an entry-level position in a variety of business settings and will serve as a foundation for specialization.

This **Associate Degree** will prepare students for career advancement once a certificate has been earned. Appropriate course selection will also facilitate transfer in a related major.

## Program Mission and Outcomes

The outcome of the Culinary Arts Program is to meet the needs of the universal culinary community by preparing students for entry-level employment as professional and competent culinarians.

Outcomes:

- Synthesize the thesis and practices to run a commercial kitchen.
- Produce for service a complete three (3) course meal.
- Demonstrate industry standards kitchen safety and sanitation practices.

## Legend

† This course has a prerequisite. Prerequisite courses must be complete with at least a “C” or “P” grade. Refer to the General Catalog (<http://www.lbcc.edu/cat/index.html>), the Schedule of Classes (<http://schedule.lbcc.edu/>), or the online Credit Course Outline (<http://wdb-asir.lbcc.edu/coursecurriculum/coursestetails/>) for specific prerequisite information.

⌘ This course has a co-requisite.