

# CULINARY ARTS

## Curriculum Guide for Academic Year 2017-2018

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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. Please call 562-938-4561 for the LAC, or (562) 938-3920 for PCC to schedule a meeting with a counselor. Students may also wish to visit the Transfer Center on either campus.

### Program Requirements

1. Students must provide proof of valid/current ServSafe® Food Protection Manager Certification before entering or continuing the Culinary Arts Program. If certificate is expired, or expires during program, students must re-certify/re-enroll in CULAR 20 (which results in an FPM Certificate for every student who successfully passes the course).
2. Students must provide annual proof of TB (Tuberculosis) clearance before entering or continuing the Culinary Arts program.
3. A school-specific chef's uniform, discipline-specific tools and equipment, and some cooking ingredients are program requirements.

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

<u>REQUIRED COURSES (listed below in recommended sequence)</u>	<u>UNITS</u>	<u>In Progress</u>	<u>Completed Grade</u>
CULAR 20 App. Food Serv-Sanit. in Hotel & Rest. Mgt.	3		
BCOM 222 Job Search Skills	3		
BCOM 262 Soft Skills for the Workplace	1		
CULAR 225 Product and Menu Development	2		
† CULAR 202 Introduction to Culinary Skills & Principles	5.5		
† CULAR 211 Intermediate Culinary Skills & Principles	5.5		
† CULAR 218 World Cuisines: Asian	3		
† CULAR 219 World Cuisines: Mediterranean	3		
†C CULAR 222A Advanced Restaurant Operations	4		
†C CULAR 222B Advanced Restaurant Practicum	4		
<b>Subtotal Units</b>	<b>34</b>		
 <b><u>IN ADDITION, complete SIX (6) units from the following:</u></b>			
† CULAR 215 Buffets & Catering	1.5		
† CULAR 216 World Cuisines: American Regional	3		
† CULAR 217 Vegetarian and Specialty Cuisine	3		
† CULAR 230 Baking & Pastry Skills for Culinary Students	3		
<b>Subtotal Units</b>	<b>6</b>		
<b>TOTAL UNITS</b>	<b>40</b>		

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

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

1. **Minimum Total Units:** §Any course that appears on a curriculum guide and the General Education Pattern (Plan A) may fulfill both major and general education requirements (Approved by College Curriculum Committee Spring 2012). For this degree, complete a minimum of 60 units in courses numbered 1-599. Please note that additional elective units may be required to meet this minimum based upon courses selected to fulfill General Education for the Associate Degree.

**Culinary Arts Major:** 40 units  
**General Education/A.S. §** 19 units

2. **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.
3. **Residence for the Degree:** Complete at least 12 semester units of the required 60 semester units in residence at Long Beach City College in order for the college to grant an Associate of Arts and/or an Associate of Science Degree.
4. **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 20 units** of the required 40 must be **completed at Long Beach City College**. Credit earned by exam, where applicable, may be included
5. **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>.
6. 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".

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

**REQUIRED COURSES**—Complete the 40 units of required courses as listed in the Associate Degree requirements box on the first page.

<u>REQUIRED COURSES</u>	In Progress	Completed
<b>TOTAL UNITS</b>	<b>40</b>	

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 20 units** of the required 40 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.

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

**RECOMMENDED but not required courses:**

LEARN 11	Introduction to Study Skills	1	
MATH 825	Culinary Math	1	
COSA 1	Computer Information Competency	1	

## Suggested Sequence of Classes

This is not an educational plan, as course offerings, student schedules, and circumstances vary. Students must meet all the prerequisites in order to be eligible for the sequence of courses.

Completing the Culinary Arts Associate in Science (A.S.) Degree / Certificate of Achievement:

<u>Required Program Pre-Requisites</u>		<u>Units</u>			<u>Units</u>
CULAR 20: Food Svc Sanitation		3			
<u>Recommended Program Prep</u>		<u>Units</u>			
MATH 825: Culinary Math		1			
LEARN 11: Intro to Study Skills		1			
<u>First Semester</u>		<u>Units</u>	<u>Second Semester</u>		<u>Units</u>
†	CULAR 202: Intro to Culinary Skills	5.5	†	CULAR 211: Intermed. Culinary Skills	5.5
	CULAR 225: Prod/Menu Dev.	2	†	CULAR 216: World Cuisine: Am Reg	3
	BCOM 262: Soft Skills	1	<b>Semester Total</b>		<b>8.5 + G.E.</b>
<b>Semester Total</b>		<b>8.5 + G.E.</b>			
<u>Third Semester</u>		<u>Units</u>	<u>Fourth Semester</u>		<u>Units</u>
†	CULAR 217: Veg & Specialty	3	†	CULAR 222A: Adv. Restaurant Ops	4
†	CULAR 218: World Cuisine: Asian	3	†	CULAR 222B: Adv. Rest. Practicum	4
†	CULAR 219: World Cuisine: Med	3		BCOM 222: Job Search Skills	3
<b>Semester Total</b>		<b>9 + G.E.</b>	<b>Semester Total</b>		<b>11 + G.E.</b>

## Career Opportunities

Students learn skills for positions in food preparation for institutional, restaurant airline catering, convention center, cruise line, supermarket, and hotel restaurant-type food operations. Students will enhance their skills in a variety of cooking techniques.

## Program Mission and Outcomes

The Mission of the Culinary Arts Program is to provide to our community industry-standard, occupational, entry-level skills in the Culinary Arts, and to improve the understanding of culinary fundamentals with hands-on training using traditional and state-of-the-art techniques and equipment, with an emphasis on industry-standard safety and sanitation practices.

Outcomes:

- Propose and assemble a complete three (3) course meal from a given set of ingredients, and select the most appropriate tools and equipment for each task.
- Compare and contrast the different knives used in a kitchen and effectively demonstrate their uses with competence.
- Analyze a plated meal, distinguish the different cooking techniques and methods used in its preparation, and critique the flavor, the plating, and the garnish.
- Demonstrate industry-standard 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/coursedetails/>) for specific prerequisite information.

Ⓒ This course has a co-requisite.