



The Food Service industry is one of the largest and fastest growing industries worldwide.

Long Beach City College's Culinary Arts Department trains and educates students to enter the workforce with the skills and confidence to pursue successful careers.

The Culinary Arts programs can enhance the skills of chefs or bakers working in the industry or prepare students for entry-level positions in the food service industry. Students are prepared for careers that include:

- SOUS CHEF
- PASTRY CHEF
- LINE COOK
- BAKER
- PERSONAL CHEF
- CATERER
- FOOD STYLIST

LBCC's Culinary Arts Programs are designed with student focus, real world industry experience and committed faculty members.

CULINARY ARTS DEPARTMENT

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CULINARY ARTS DEPARTMENT



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COMPARE COSTS

Certificate of Achievement at LBCC:

\$3,375

in less than four semesters

Associate in Science Degree at LBCC:

\$4,988

for four semesters

VS

Other Culinary Schools

Typically from

\$52,920 - \$55,512

to complete a degree.

Long Beach City College offers some of the top Culinary Arts and Baking & Pastry Arts programs in Southern California, teaching various cooking techniques and cuisines from regions around the world.

The Culinary Arts Department is housed in state-of-the-art instructional facilities with seven instructional kitchens (Restaurant, Production, Skills, Baking, Pastry, Multi-Use and Demonstration), TV monitors for students to view faculty instruction close-up, the most advanced industrial equipment and expert faculty with years of cooking and industry experience who have worked in all areas of commercial operations.



CULINARY ARTS PROGRAM

The Culinary Arts Program offers a variety of courses, from introductory through advanced-level courses with several specialized classes, including Asian Cuisine, Mediterranean Cuisine and American Regional Cuisine.



BAKING & PASTRY ARTS PROGRAM

The Baking & Pastry Arts Program teaches students the art of baking and pastry-making. LBCC offers a variety of courses including French Pastries, Viennese Pastries, Artisan Breads, Chocolate and Sugar.

LBCC's Culinary Arts Department offers:

- Associate in Science Degree
- Certificate of Achievement



The Culinary Arts Department also includes a student-run Bistro and Bakery, where students receive intensive professional and practical experience. Students obtain valuable hands-on instruction in the daily operation of a professional kitchen, gaining both back and front-of-the-house Culinary Arts experience.

