

CULINARY ARTS - ASSOCIATE IN SCIENCE

Plan Code: 2147

Students learn skills for positions in food preparation for institutional, restaurant, airlines, catering, convention center, cruise line, supermarket, and hotel foodservice operations. The associate degree will provide students with a broad and advanced-based general education, which will prepare them for global citizenry. Students will enhance their skills in a variety of coursework including International Cuisines and Cost Control for Hospitality.

Program Student Learning Outcomes

- Demonstrate the ability to attain the Institutional Student Learning Outcomes (ISLOs).
- Organize and develop Front-of-the-House (FOH) procedures and explain Cost Control measures for foodservice operations.
- Apply and demonstrate the cooking ability of various techniques in a commercial kitchen environment with the enhancement of basic baking and pastry skill.

Program Requirements

This degree requires the completion of General Education coursework plus the following:

| Code Number | Course Title | Units |
|---|--|--------------|
| REQUIRED COURSES | | |
| CULAR 10 | Intro to Hospitality | 3 |
| CULAR 20 | App. Food Serv. Sanit in Hotel/Rstr. Mgmt. | 2 |
| CULAR 30 | Cost Control in Hospitality | 3 |
| CULAR 90 | Intro to Culinary Skills & Principles | 4 |
| CULAR 211 | Intermed. Culinary Skills & Principles | 3 |
| CULAR 215 | Buffets and Catering | 2 |
| CULAR 222A | Advanced Restaurant Operations | 4 |
| CULAR 222B | Advanced Restaurant Practicum | 4 |
| CULAR 225 | Product and Menu Development | 2 |
| BAKE 230 | Baking & Pastry Skills for CUL Students | 3 |
| Subtotal Units | | 30 |
| IN ADDITION, complete FIVE to SIX (5-6) units from the following: | | |
| CULAR 216 | World Cuisines: American Regional (3) | |
| CULAR 217 | Vegetarian & Specialty Cuisine (2) | |
| CULAR 218 | World Cuisines: Asian (3) | |
| CULAR 219 | World Cuisines: Mediterranean (3) | |
| Subtotal Units | | 5-6 |
| Required Subtotal | | 35-36 |
| Complete one of the following: ¹ | | 19-39 |

LBCC General Education (Plan A) (<https://lbcc-public.courseleaf.com/academic-requirements/general-education-transfer-degree-certificate-requirements/general-education-plans/plan-a/>)

CSU GE Breadth (Plan B) (<https://lbcc-public.courseleaf.com/academic-requirements/general-education-transfer-degree-certificate-requirements/general-education-plans/plan-b/>)

IGETC Pattern (Plan C) (<https://lbcc-public.courseleaf.com/academic-requirements/general-education-transfer-degree-certificate-requirements/general-education-plans/plan-c/>)

Electives (as needed to reach 60 degree-applicable units) ²

Minimum Degree Total **60**

¹ Units for the major may be double-counted for LBCC GE, CSU GE, or IGETC; see counselor for limitations.

² Elective units from course(s) numbered 1-599, if needed, to reach 60 degree-applicable units.

RECOMMENDED but not required courses:

| Code Number | Course Title | Units |
|--------------|---|-------|
| COSA 1 | Computer Information Competency | 1 |
| LEARN 11 | Learning and Academic Strategies | 2-3 |
| or LEARN 11H | Honors Learning and Academic Strategies | |
| or COUNS 49 | College Study Techniques | |
| MATH 825 | Culinary Math | 1 |

CULINARY ARTS - CERTIFICATE OF ACHIEVEMENT

Plan Code: 3147

The program provides students the fundamental culinary skill for positions in the foodservice industry such as restaurants, catering, airline food operation, institutional, cruise lines, supermarket, and hotel food operation. Students will gain hands-on knowledge of classic and contemporary cooking techniques.

Program Student Learning Outcomes

- Prepare and assemble essential menu items in foodservice operations using proper knife skills and accurate cooking methods while applying safety & sanitation rules according to industry standards.
- Identify the various employment opportunities in the Culinary Arts and Hospitality industries.

Program Requirements

| Code Number | Course Title | Units |
|-------------------------|--|-----------|
| REQUIRED COURSES | | |
| CULAR 10 | Intro to Hospitality | 3 |
| CULAR 20 | App. Food Serv. Sanit in Hotel/Rstr. Mgmt. | 2 |
| CULAR 90 | Intro to Culinary Skills & Principles | 4 |
| CULAR 211 | Intermed. Culinary Skills & Principles | 3 |
| CULAR 215 | Buffets and Catering | 2 |
| CULAR 222A | Advanced Restaurant Operations | 4 |
| CULAR 222B | Advanced Restaurant Practicum | 4 |
| BAKE 230 | Baking & Pastry Skills for CUL Students | 3 |
| Total Units | | 25 |

RECOMMENDED but not required courses:

| Code Number | Course Title | Units |
|--------------|---|-------|
| COSA 1 | Computer Information Competency | 1 |
| LEARN 11 | Learning and Academic Strategies | 2-3 |
| or LEARN 11H | Honors Learning and Academic Strategies | |
| or COUNS 49 | College Study Techniques | |
| MATH 825 | Culinary Math | 1 |