



CULINARY ARTS INSTITUTE
FOOD SERVICE MANAGEMENT/CULINARY ARTS PROGRAM
FSMGMT 101 - FOOD PRODUCTION I
SYLLABUS
FALL 2013

Section: 3165
Units: 4
Location: Culinary Arts Institute Building – Demo Rm. 208/Main Production Kitchen
Hours: Monday/Wednesday
Lecture – 5:00pm-5:50pm (Demo Rm. 208)
Lab – 6:00pm-9:15pm (Main Production Kitchen)
Texts: On Cooking, 5th Edition, Author: Labensky, ISBN-10: 0133103196
with MyCulinaryLab.com usage; Your eText Course ID* is: Eguaras574090eb
Chef Instructors: Chef Louis Eguaras, PSB, CPFC
Phone: LE: 818.364.7706
Email: EguaraLJ@lamission.edu
Office Location: Culinary Arts Institute Building – Rm. 215
Office Hours: By Appointment or Before Class

PREREQUISITE: FSMGNT 050 – Sanitation & Safety (Passed ServSafe Food Manager Certification) and
and negative TB test result and FSMGMT 100 – Intro to Hospitality Industries.

WHAT ARE STUDENT LEARNING OUTCOMES?

- Student Learning Outcomes (SLO's) focus on designing curriculum around answering this question:
- What will a student be able to DO in his/her multiple roles with what he/she learns in the course?
- When instruction focuses on SLO's the learning process is more learner centered and more relevant to a student's life.

STUDENT LEARNING OUTCOMES:

1. Upon successful completion of this course students will demonstrate proper knowledge, skills, theory, practice of food production and basic culinary techniques for the food service industry. Students will demonstrate proper and safe use of knives. Students will perform knife cuts and cutting techniques with a minimum of 75% accuracy.
2. Upon successful completion of this course students will define what the five mother sauces are, mirepoix, roux, slurry, and liaison. Prepare and finish sauces such as cream/white, brown, butter and tomato. Prepare two basic warm emulsion sauces. Students will demonstrate dry and moist cooking method through daily cooking exercises. Students will demonstrate how to make chicken, beef and fish stock.
3. Upon successful completion of this course students be able to apply fundamental culinary concepts and demonstrate to use kitchen equipment and tools such as ovens, stoves, mixers as well as all types of knives, pots, pans, etc. Students will learn French terminology through recipes and cooking techniques.

COURSE DESCRIPTION: Study and kitchen/laboratory experience of quantity and quality food production. Introduction and application of culinary principles and procedures for basic food preparation is experienced. This is a comprehensive hands-on introduction to culinary basics, including classic knife cuts, terminology, equipment, measurements, and ingredients. Passing competencies will include all stocks, mother sauces, soups, vegetables, and grains. Speed, time management and accuracy are emphasized.

INSTRUCTIONAL METHODS: In the Food Production I course, recipes and techniques are discussed and/or demonstrated by the chef instructors. Videos are used to further enhance the knowledge of the student when viewing techniques and cooking methods. Students then prepare the lesson as instructed or demonstrated, all students working in groups or individually to produce the required competencies. Periodic use of videos, Multi-media presentations and guest speakers augment the curriculum.

MyCulinaryLab Course ID # is eguaras15546. Go to <http://www.myculinarylab.com/> to register as a new student.

COURSE OBJECTIVES: Upon completion of this course, students will have an understanding of, or be able to apply the following principles and concepts:

1. Describe the basic hierarchy of a kitchen and name several positions in the kitchen brigade
2. Name the methods of heat transfer and list examples of cooking techniques that rely upon each method.
3. Select and use hand tools, measuring equipment, and thermometers properly.
4. Name the basic knife cuts and describe them.
5. Select and store canned, frozen, and prepared foods properly.
6. Use basic guidelines for selecting, receiving, and storing meats.
7. Name the market forms of fish. Receive and store fish and seafood.
8. Select and store a variety of fruits, vegetables, herbs, and fruits.
9. Define mise en place, bouquet garni and sachet d'épices . Define mirepoix, roux, slurry, and liaison.
10. Define stock and describe several uses for stocks. Identify different types of stocks and know preparation methods for each stock.
11. Name the mother sauces. Prepare and finish brown, white, tomato sauces. Prepare two basic warm emulsion sauces.
12. Select ingredients and prepare broths and vegetable soups. Prepare consommé, puree and cream soups.
13. Describe the sautéing process and explain why it is considered an a la minute technique.
14. Name the similarities and differences between roasting and baking as it relates to poultry and fish.
15. Select and prepare foods for grilling and broiling.
16. Define braising and stewing, noting the similarities and differences between these two methods.
17. Select and prepare foods that are suitable for shallow-poaching and steaming.
18. Prepare vegetables using boiling, sautéing, roasting, grilling, pureeing, and pan-frying techniques.
19. Select and prepare starches for boiling or steaming. Cook potatoes, grains and legumes.
20. Knowledge of egg by boiling, frying, poaching and scrambling. Prepare French, American/Country-style and Soufflé Omelets.

EMAIL USAGE: Please check your LACCD.EDU Email. No more emails will be sent to your personal emails.

UNIFORM CODE: Students must be in proper CAI school uniform at all times. Black skull caps and white bistro aprons are necessary only if food is being prepared. By law, students must wear appropriate attire in the food production laboratory. It is the student's responsibility to be dressed in clean, proper attire for all lab periods. If you are not dressed appropriately/complete uniform, you will not be admitted to class, and you will be given an absence for the day. If you are passing through or working in the kitchen, you must be in uniform. NO EXCUSES!

COMPLETE UNIFORM:

- White Chef Coat, white bistro apron, black skull cap, neckerchief/cravat (red), heavy non-slip black shoes with shoe laces/ties or clogs, black or white socks, and houndstooth/checkered pants. Student will be sent home and marked absent if not in full uniform.
- No nail polish, faux nails or rings. Plain wedding band okay. Nails must be trimmed and short. No excuse.
- No earrings (studs ok), nose rings or facial piercings.
- No hoodies or sweaters under the chef coat. If you are cold, wear white thermals under the chef coat.
- Completely clean shave or beard and mustache trimmed neat to ¼ inch in length. You will be sent home if you have not shaved and can only return if you have shaved. If you have a beard you must purchase a beard guard and wear in the kitchen during production times.

ATTENDANCE: Culinary Arts Institute's attendance policy approximates the expectations found in a working situation. It is essential that each student learns the discipline of regular and prompt attendance as well as the skills involved in the culinary arts and hospitality industries. At the time the student moves from training into a career, the employer will be very interested in dependability and punctuality. No matter how skilled the person, an employee is valuable only when present on the job. The faculty and staff of Culinary Arts Institute @ LAMC consider each moment in class imperative for success. When the student is not in the classroom, the information missed cannot be recaptured.

IMPORTANT INFORMATION: Class hours must be adhered to. A student who misses 3 absences will be dropped by the instructor, but it is your (THE STUDENT'S) responsibility to drop or withdraw from the class. Continued tardiness will affect your attendance (3 tardies = 1 absence). If there is an emergency, the chef instructor can be contacted by phone or by email so that arrangements can be made. No call = No Show = You are fired!

MISSED WORK: If a student arrives late to class, and a test is still in progress, the student may take the test with no penalty. If a student misses a test or an assignment, the test/assignment will have ten (10) points deducted from the score. The student must contact his/her chef instructor to arrange to make-up the test/assignment prior to his/her return to the next scheduled class. If a student does not contact the chef instructor to make-up the test assignment before the day he/she returns to the next scheduled class, the student will receive a zero (0) for the test/assignment.

CLEANING SCHEDULE: Everyone will be part of the cleaning schedule assigned by the chef instructor. Failure to participate will result to failure of the course.

SPECIAL CATERING EVENT:

Occasionally as part of your learning environment in the Culinary Arts Institute, you will be asked to participate in food preparation and cooking for catering events for the college. This enhances your experience in the kitchen and makes you a stronger culinary arts student.

This fall 2013 semester we have the following events:

September 22nd and 23rd - Olive Fest!

December 3rd – Holiday Faculty & Staff Party

ORGANIC GARDEN:

Students from Food Production I & II and Foods Laboratory 225 & 325 will be responsible to maintain the CAI Organic Garden. Daily or weekly harvests, trimming and removal of weeds and such are necessary so that the products grow properly.

Recommended Reading:

Becoming a Chef – Authors: Andrew Dornenberg & Karen Page - ISBN: 0-471-15209-9

So you want to be a Chef? 2nd Edition – Authors: Brefere, Drummond and Barnes ISBN: 978-0470-08856

101 Things I Learned™ in Culinary School – Author: Chef Louis Eguaras - ISBN: 978-0-446-55030-7

TEXT & MATERIALS:

1. Notebook (8 ½ x 11” notebook for recipes and notes)
2. 2” binder, Digital Camera, Calculator and Scantron sheets for exams
3. Instant-read thermometer, Measuring Spoons, measuring cups (liquid weights)
4. Student Knife kit/case or “Toolbox” (See Chef Sanchez for knife kits, cravats, bistro aprons, etc.)

ASSIGNMENTS & EVALUATION:

1. 2 Progress Evaluations @ 50 points	=	100
2. 4 Quizzes @ 25 points	=	100
3. 4 Assessments	=	100
4. Midterm/Final Exam	=	200
5. Special Reports/Project	=	200
6. <u>Attendance</u>	=	<u>300</u>
Total Points	=	1000

GRADING SCALE:

900-1000 = A

800-899 = B

700-799 = C

600-699 = D

599 ≤ = F

DIETARY SERVICE SUPERVISOR STUDENTS: All students taking any Culinary Arts class are subject to the same principals and guidelines. Students will learn to ensure that all foods are served by methods that conserve nutritive value, flavor and appearance and all foods are prepared in a form designed to meet individual needs. All substitutions should be similar nutritive value. Student’s competency will be demonstration and evaluated by the Registered Dietitian/Professor.

STUDENTS WITH SPECIAL NEEDS: If you have any health impairments that require regular medication, or any disability that might affect your performance in the class or lab, and would like your chef instructor to make special accommodations, please call our campus Special Services Director at 818-364-7734 as soon as possible. They will help you arrange special accommodations for your classes. The special needs of each student are met, in part, by:

1. Group discussion at the “peer” level, providing for the interchange of ideas
2. Reading materials supplementing the required text material
3. Availability of the teacher for personal interviews and referral to appropriate community resources as indicated.

Success Tips from Chef Eguaras:

- **SHOW UP TO CLASS!**
- Bring your books to every class!
- Read the chapters prior to attending class in advance and review thoroughly
- Go to MyCulinaryLab every night
- Bring recipes to every class
- Do not read other class's books in the Culinary Arts class. I will take it away and sell it on eBay!
- Cellphone, iPads, tablets of any sort or any handheld contraption will be occasionally used in the classroom for research and class participation but will be put away when it is not needed. No calls or texting during class or lab time unless it is an emergency. YOU are here to learn.
- **STAY CALM and HAVE FUN!**

CULINARY ARTS INSTITUTE
 FOOD SERVICE MANAGEMENT/CULINARY ARTS PROGRAM
 FSMGMT 101 – FOOD PRODUCTION I
 MONDAY/WEDNESDAY – 5:00pm-9:10pm
 Course Outline
 Fall 2013

Please note that the schedule below may be subject to change.

WEEK 1	DATE	TOPIC	ASSIGNMENTS
Day 1 MON	8/26	First Day! WELCOME!!! <ul style="list-style-type: none"> • Introductions • Class Objectives • Course Outline • Syllabus • Class Assignments & Readings ----- Guest: Morgan Williams, PEARSON to talk about MyCulinaryLab usage and log in. Lecture: On Cooking (LABENSKY) Chapter 1 - Professionalism	MyCulinaryLab – Course ID = Eguaras15546; Your eText Course ID* is: Eguaras574090eb Read Chapter Two – Food Safety & Sanitation Assignment: <u>Questions for Discussion, pg. 35</u> <u>Research paper:</u> Famous chef who changed the culinary industry. MLA format, 12 font, double spaced, cite sources, 4 pages and does not count cover page, (see Librarian at LRC), no Wikipedia! Due Day 4
Day 2 WED	8/28	Lecture: On Cooking (LABENSKY) Review Chapter 2 – Food Safety & Sanitation Safety. Lab: Sanitation, Standards, Review Kitchen etiquette, Equipment Identification, etc.	<u>MyServSafeLab</u> Chapter 3 – Menu & Recipes Assignment: <u>Questions for Discussion, pg. 50</u>
WEEK 2	DATE	TOPIC	ASSIGNMENTS
Day 3 MON	9/2	HOLIDAY – LABOR DAY	<u>MyServSafeLab</u> Chapter 4 – Tools & Equipment Assignment: <u>Questions for Discussion, pg. 75</u>
Day 4 WED	9/4	Lecture: On Cooking (LABENSKY) Review Chapter 3 and 4 Lab/Instructor: Menus, standardized recipes and cost management. Explain tools and equipment. Go to the Main Production Kitchen and explain each kitchen equipment and utensils. Student: Students will create a list of tools and equipment.	QUIZ #1 on Chapter 1 and 2 <u>MyServSafeLab</u> Chapter 5 – Knife Skills Assignment: <u>Questions for Discussion, pg. 89</u>

WEEK 3	DATE	TOPIC	ASSIGNMENTS
Day 5 MON	9/9	Lecture: On Cooking (LABENSKY) Review Chapter 5 Lab/Instructor: Setting up your station, How to hold a knife, Show “claw” technique. Show how to sharpen a knife and how to hone a knife, Show how to properly peel a potato. Demo Basic Knife Cuts – Potatoes/Carrots: Julienne, Brunoise, Batonnet, Macedoine (small dice), Onions, Garlic, Chives. Student: Practice Knife Cuts Skills	<u>MyServSafeLab</u> Chapter 6 – Flavors & Flavoring Herb & Spice Project Discussion Assignment: <u>Questions for Discussion, pg. 129</u>
Day 6 WED	9/11	Lecture: On Cooking (LABENSKY) Review Chapter 6 Lab/Instructor: Demo Basic Knife Cuts – Large dice, tourne, chiffonade, paysanne, oblique, and bias. Student: Practice Knife Cuts Skills	<u>MyServSafeLab</u> Chapter 7 – Dairy Products Discussion of Field trip to The Cheese Store in Beverly Hills. Assignment: <u>Questions for Discussion, pg. 35</u> TB TEST RESULTS DUE ON MON., WEEK 4!
WEEK 4	DATE	TOPIC	ASSIGNMENTS
Day 7 MON	9/16	<u>Submit TB Test Results – Mandatory</u> Lecture: On Cooking (LABENSKY) Review Chapter 7 Lab/Instructor: Explain techniques of mise en place and how to improve time management techniques.	<u>MyServSafeLab</u> Chapter 8 – Mise en Place Assignment: <u>Questions for Discussion, pg. 147</u>
Day 8 WED	9/18	Lecture: On Cooking (LABENSKY) Review Chapter 8 Lab/Instructor: Explain more techniques of mise en place and how to improve time management techniques. Student: Knife Cuts Practical	<u>MyServSafeLab</u> Chapter 9 – Principles of Cooking Assignment: <u>Questions for Discussion, pg. 181</u> QUIZ #2 and Practical Knife Cuts Test #1
WEEK 5	DATE	TOPIC	ASSIGNMENTS
Day 9 MON	9/23	Review Chapter 9 Lab/Instructor: Discuss moist and dry cooking methods. Demo making chicken stock and brown veal stock in the Main Production Kitchen. Student: Students make Vegetable stock and produce mirepoix, sachet d’epices and bouquet garni for stocks	<u>MyServSafeLab</u> Chapter 10 – Stocks & Sauces Assignment: <u>Questions for Discussion, pg. 147</u>

Day 10 WED	9/25	Review Chapter 10 Lab/Instructor: Demo Roux making, Bechamel and Veloute sauces. Student: Students produce the above sauces and incorporate it into a dish using a daughter (derivative) sauce i.e., sauce Mornay or Supreme Sauce into an entrée for presentation.	
WEEK 6	DATE	TOPIC	ASSIGNMENTS
Day 11 MON	9/30	Continue Chapter 10 Review and Discussion Lab/Instructor: Demo Espagnole and Classic Tomato Sauce. Student: Students produce the above sauces and make their group's sauce for the following class.	<u>MyServSafeLab</u> Chapter 11 - Soups Assignment: <u>Questions for Discussion, pg. 253</u>
Day 12 WED	10/2	Review Chapter 11 – Selected student group will be presenting on this topic. Lab/Instructor: Demo Hearty Vegetable Beef Soup on pg. 238. Student: Produce above recipe.	<u>MyServSafeLab</u> Chapter 20 – Eggs & Breakfast Assignment: <u>Questions for Discussion, pg. 557</u>
WEEK 7	DATE	TOPIC	ASSIGNMENTS
Day 13 MON	10/7	Review Chapters 20 Lab/Instructor: Demo Hard Boiled eggs, Sunny Side Up and Over Easy Eggs, French and American Style Omelets, Poached Eggs, Hollandaise Sauce for Eggs Benedicts. Student: Produce above items.	KNIFE SKILLS PRACTICAL TEST #2 <u>MyServSafeLab</u> Chapter 17 - Poultry Chapter 21 – Vegetables Assignment: <u>Questions for Discussion, pg. 608</u>
Day 14 WED	10/9	Review Chapter 17 and 21 Lab/Instructor: Demo chicken fabrication; properly sautéing vegetables and blanching broccoli, roasted tomatoes and roasted potatoes Student: Students will practice above and incorporate it into an entrée for presentation.	<u>MyServSafeLab</u> Chapter 22 – Potatoes, Grains & Pasta Assignment: <u>Questions for Discussion, pg. 654</u>

WEEK 8	DATE	TOPIC	ASSIGNMENTS
Day 15 MON	10/14	Review Chapter 22 (Potatoes and Grains) Lab/Instructor: Demo Pommes Lyonnaise, Pommes Anna, Risotto Milanese and Rice Pilaf. Student: Produce above items.	<u>Student will Review Chapter 22 and cover potatoes and grains.</u>
Day 16 WED	10/16	Continued... Chapter 22 (Potatoes and Grains) Lab/Instructor: Discuss Mystery Basket and explain "Windows" for presenting entrees. Student: Students practice Windows and mystery basket items assigned. Techniques from previous chapters must be applied.	<u>Study Chapter 22</u> Students must have recipes of Fresh Made Pasta for Day 17;
WEEK 9	DATE	TOPIC	ASSIGNMENTS
Day 17 MON	10/21	Continued... Chapter 22 (On Pastas) Lab/Instructor: Discuss Dried Pastas, pg. 645; display dried pasta product ID; Demo cooking with dried pasta and make Fettuccine Carbonara, pg. 672; Discuss Fieldtrip requirements and expectations. Discuss fieldtrip on Wednesday. Student: Produce Fettuccine Carbonara and Penne with Asparagus and Tomatoes. Midterm Exam will be done at the end of the class after practical cooking exercise.	<u>Students will have recipes for Day 18:</u> Make ravioli (pg. 655) and laminated pasta with fresh pasta dough MIDTERM EXAM
WEEK 9 Day 18 WED	10/23	FIELDTRIP! The Cheese Store, Beverly Hills! Must be in uniform!	FIELDTRIP! The Cheese Store, Beverly Hills! Must be in uniform!
WEEK 10	DATE	TOPIC	ASSIGNMENTS
Day 19 MON	10/28	Continued... Chapter 22 (On Pastas) Lab/Instructor: Discuss making Fresh Pasta dough, pg. 646 (show dried pasta product ID); Demo cooking with dried pasta making and Pasta Carbonara, pg. 672; Discuss Fieldtrip requirements and expectations. Student: Produce Fresh Pasta Dough and make an entrée with the pasta.	<u>MyServSafeLab</u> Chapter 19 – Fish & Shellfish Assignment: Questions for Discussion, pg. 505

Day 20 WED	10/30	Chapter 19 – Fish & Shellfish Lab/Instructor: Demo Salmon, round and flat fish fabrication Student: Fabricate round and flat fish fabrication and create entrees.	<u>MyServSafeLab</u> Chapter 24 – Salad & Salad Dressings Assignment: Questions for Discussion, pg. 730
WEEK 11	DATE	TOPIC	ASSIGNMENTS
Day 21 MON	11/4	Review Chapter 24 Lab/Instructor: Demo Salad & Salad Dressing Student: Produce what was demonstrated by chef instructor and create their own salad and salad dressing	<u>MyServSafeLab</u> Chapter 25 – Fruits Assignment: Questions for Discussion, Pg. 778
Day 22 WED	11/6	Review Chapter 25 Lab/Instructor: Demo fruit carvings and how to cut fruits for display Student: Produce what was demonstrated by chef instructor	<u>MyServSafeLab</u> Chapter 35 – Plate Presentation Assignment: Questions for Discussion, Pg. 1091
WEEK 12	DATE	TOPIC	ASSIGNMENTS
Day 23 MON	11/11	HOLIDAY – VETERAN'S DAY!	
Day 24 WED	11/13	Review Chapter 35 Lab/Instructor: Demo Plate Presentation Techniques Student: Students will create an amuse bouche, salad and entrée. Windows will be adhered to.	Review Chapters 17, 19 through 22, 24, 25 and 35 for FINAL EXAM.
WEEK 13	DATE	TOPIC	ASSIGNMENTS
Day 25 MON	11/18	Instructor: Discuss Final Exam Written and Practical Student: Mystery Basket	HERB/SPICE PROJECT DUE
Day 26 WED	11/20	Lab/Instructor: Review chapters for Final Exam. Student: Mystery Basket	HERB/SPICE PROJECT DUE
WEEK 14	DATE	TOPIC	ASSIGNMENTS
Day 27 MON	11/25	Lab/Instructor: Review chapters for Final Exam. Student: Mystery Basket	HERB/SPICE PROJECT DUE
Day 28 WED	11/27	Lab/Instructor: Review chapters for Final Exam. Student: Mystery Basket	HERB/SPICE PROJECT DUE
WEEK 15	DATE	TOPIC	ASSIGNMENTS
Day 29 MON	12/2	Lab/Instructor: Review chapters for Final Exam. Student: Mystery Basket	

Day 30 WED	12/4	Lab/Instructor: Review chapters for Final Exam. Student: Mystery Basket	
WEEK 16	DATE	TOPIC	ASSIGNMENTS
Day 31 MON	12/9	FINALS WEEK – Written Final – 100 questions and Practical Knife Cuts Final. Practical final to include a “Mystery Basket” Appetizer, Salad and Entrée – Protein, Starch, Vegetable and Sauce.	
Day 32 WED	12/11	Deep clean the kitchen. Attendance mandatory. No show = FAIL	

HOLIDAYS (College CLOSED)

Labor Day-September 2 Veteran’s Day-November 11 Thanksgiving-November 28 to December 1

GENERAL CALENDAR DATES

Applications Accepted	Year Round
Assessment and Orientation	Year Round
Residency Determination Date	August 25
DAY AND EVENING CLASSES BEGIN	August 26
Saturday classes begin	August 31
Last day to petition for Credit/No-Credit	October 4
Deadline to petition for Fall 2013 Graduation... ..	October 18
Classes End	December 7
FINAL EXAMS	December 9-14
Semester ends	December 15

PRIORITY Registration Dates:

Enrollment is ONLINE and BY APPOINTMENT ONLY

(You may not register before your appointment date and time.)

EOPS, DSPS Foster Youth and Veterans	May 2 to May 5
Continuing Students	May 6 to May 28
New and re-entering students	May 29

ADD Dates

Late ADDs are not permitted

Deadline to add full term (semester length) classes	September 6
Last day to add an audit	September 6
Last day for Section Transfer	September 6

NOTE: The deadlines listed on this page are for full-semester 16 week classes.

Contact the class instructor for deadlines on late start, short-term, and special program classes.

DROP Dates

(16-week classes)) – All classes must be dropped ONLINE ONLY

Drop classes without receiving a “W” with refund	September 8*
Drop classes without incurring fees or with a refund (Registration/parking/non-resident fees –16 wks semester length classes)	September 8*

PLEASE NOTE: This is an earlier and revised deadline. A “W” will appear on your transcript record after this date. This is a new LACCD enrollment limit. The limit is now three times to take a class and includes both substandard grades and withdrawals.

Drop classes with a “W” - Letter grade is required after this date and forward - November 17

*PLEASE NOTE: The District required earlier and revised deadlines starting Summer 2012. A "W" will appear on your transcript record after this date. REMINDER: There is a new LACCD enrollment limit. The limit is now three times to take a class and includes both substandard grades and withdrawals. (See Important Notice, page 3)

YOU MUST DROP THE CLASS YOURSELF ONLINE OFFICIALLY on or before November 17, 2013. Failure to do so may result in a grade of "F" in that class

NOTE: Remember to check this spring 2014 Schedule and register early! Classes may be cancelled due to low enrollment or classes may be full and closed. There are no "wait lists" available at LA Mission College.

COLLEGE RESOURCES FOR STUDENTS

Admissions and Records: Students can register for classes, request transcripts, file petitions for graduation, and drop classes at this office. For more information call 818-833-3322 or visit: <http://www.lamission.edu/admissions/>

Assessment Center: Offers student assessments in English, English-as-a-Second-Language (ESL) and Mathematics. Please contact the Assessment Center at (818) 364-7613 for more information or visit <http://www.lamission.edu/assessment/>

Bookstore: For hours of operation, book availability, buybacks, and other information call 818-364-7767 or 7768 or visit <http://eagleslanding.lamission.edu/default.asp>

Counseling Department Office: For appointments and information call 818-364-7655 or visit <http://www.lamission.edu/counseling/>

Disabled Students Programs and Services (DSP&S): For appointments, eligibility and information call 818-364-7732 or visit <http://www.lamission.edu/dsps/>

Extended Opportunity Programs and Services (EOPS): For appointments, eligibility and information call 818-364-7645 or visit <http://www.lamission.edu/eops/>

Financial Aid: For information and applications call 818-364-7648 or visit <http://www.lamission.edu/financialaid/>

Library: For information on hours, resources, workshops, and other services contact 818-364-7106 or visit <http://www.lamission.edu/library/>

Tutoring Services in Learning Center: Laboratories for Learning, Writing, Math & Science. Walk-in and appointment services offered. Call 818-364-7754 or visit www.lamission.edu/learningcenter/

PLEASE NOTE:

THIS COURSE OUTLINE IS A GUIDE FOR THE CLASS AND MAY BE MODIFIED OR REVISED TO ENHANCE THE LEARNING OUTCOMES OR CHANGED DUE TO EVENTS THAT ARE OUTSIDE THE CONTROL OF THE CULINARY ARTS DEPARTMENT AND THE CHEF INSTRUCTOR.

THE SYLLABUS IS SUBJECT TO CHANGE ACCORDING TO LA MISSION COLLEGE'S AND THE CULINARY ARTS INSTITUTE'S SCHEDULE, FACULTY FUNCTIONS, CATERING EVENTS AND PRODUCT/INGREDIENT AVAILABILITY.