

Disciplines • Educational Programs • Course Descriptions

22 THE TRANSFER PROCESS (CSU) 1 UNIT

Prerequisite: None | Lecture 1 hr
Introduction to the transfer process. Designed to enable students to become active participants in planning their long-term educational and career goals. Provides students with an understanding of the process and the requirements for transferring to a four-year college or university.

40 COLLEGE SUCCESS SEMINAR (UC:CSU) 3 UNITS

Prerequisite: None | Lecture 3 hrs
Course will explore issues related to higher education that impact student success. Topics will include an overview of academic success skills, value and purpose of higher education, college policies and procedures, ethics and responsibility, educational strategies and planning, interpersonal communication, career development and self-assessment techniques.

CULINARY ARTS PROFESSIONAL STUDIES

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EDUCATIONAL PROGRAMS

CERTIFICATE OF ACHIEVEMENT - Culinary Arts

The Culinary Arts Certificate of Achievement program prepares students for entry-level employment in the area of Restaurant/Food Service Industry and/or to upgrade a position or career within this industry. Through this program, students will obtain the necessary skills and competencies for entry-level employment and put them into a position of rapid upward mobility to manager/ supervisor with minimum experience. Specific occupational goals our students expect to acquire include careers

as Executive Chef, Sous Chef, Assistant Restaurant Manager, Line Cook, Short Order Cook, Caterer, Personal/ Private Chef, Kitchen Supervisor, Chef Trainer, Butcher, Garde Manger Chef Banquet Chef, Restaurant Chef, Chef De Cuisine, Chef Tournant, Executive Steward, Owner/Operator.

Program Learning Outcomes -

Upon completion, students will be able to:

- Establish and maintain safety and sanitation procedures;
- Prepare standardized recipes using a variety of cooking techniques which meet industry quality standards;
- Prepare a variety of American Regional and International recipes utilizing the correct techniques, ingredients and equipment which meet industry quality standards;
- Describe and perform tasks related to common business practices in the culinary industry, including inventory, menu planning, cost control, and food purchasing;
- Describe the principles of food and beverage management;
- Define and articulate the core values of the culinary professional;
- Seek entry-level positions in commercial and institutional food service settings.

REQUIRED COURSES

		UNITS
CinArt 50	Sanitation & Safety (formerly FSMgmt 50)	2
CinArt 60	Culinary Arts Orientation & Techniques (formerly FSMgmt 100)	4
CinArt 101	Culinary Fundamentals I (formerly FSMgmt 101)	4
CinArt 102	Culinary Fundamentals II (formerly FSMgmt 102)	4
CinArt 103	Culinary Nutrition (formerly Fam&CS 21)	2
CinArt 104	Dining Room & Beverage Management (formerly FSMgmt 104)	4
CinArt 105	Menu Planning (formerly FSMgmt 103)	2
CinArt 106	Purchasing & Receiving (formerly FSMgmt 105)	3

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CinArt 107	Principles of Garde Manger & Basic Baking	4
CinArt 108	Restaurant Supervision & Training (formerly Fam&CS 109)	2
CinArt 109	Principles of Catering (formerly FSMgmt 110)	4
CinArt 110	Culinary Green Technology	3
CinArt 150	Chefs Training for Apprenticeship I (formerly FSMgmt 108)	2
CinArt 155	Chefs Training for Apprenticeship II (formerly FSMgmt 108)	2
Total 42		

Restaurant Management

The certificate program is designed to train and prepare students for careers in all aspects of the culinary arts and hospitality fields. The design of the program is balanced between developing the culinary tactile skills of food preparation and the management qualities necessary for career growth. Successful students will be prepared to work as prep cooks, line cooks, sous chefs, and kitchen managers in a wide range of food service setting, such as restaurants, hotels, catering operations, and institutional kitchens. The program will focus on cooking skills development, problem solving, supervision, kitchen management skills and challenging students to critically evaluate the strengths and weaknesses of culinary operations and identify entrepreneurial approaches to restaurant operations.

Program Learning Outcomes -

Upon completion, students will be able to:

- Demonstrate station organization, purchasing, storage, menu writing, and sanitation principles as they apply to food handling;
- Use classic cooking terminology and methods, apply health and safety standards;
- Demonstrate skill and apply professional industry standards in food handling, dining room & beverage service, baking and food service, and use of kitchen equipment and tools;