

## COMPARE THE COSTS OF CULINARY ARTS PROGRAMS

**\$3,000 – \$5,000\***

– Culinary Arts Institute at Los Angeles Mission College

**\$10,000**

– San Diego Culinary Institute

**\$13,030 – \$71,615**

– Institute of Culinary Education

**\$55,000 – \$125,000**

–The Culinary Institute of America (A.A. & B.A.)

**\$74,000**

– The Art Institute of California (B.A.)

\* Depending on California Community College (CCC) tuition and costs for final culinary arts program. This is still a greater value than other Culinary Arts programs in the Los Angeles area.



 **LOS ANGELES  
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## Culinary Arts and Baking & Patisserie

### ENROLL TODAY

Visit [lamission.edu](http://lamission.edu) and apply online.

**For more information, contact:**

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Instructional Building (Administration Wing)

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A Classical Culinary Arts Education





## ABOUT THE INSTITUTE

The Culinary Arts Institute at Los Angeles Mission College offers high-quality classroom instruction from renowned industry professionals who provide students with practical, hands-on experience to ensure optimal skill enhancement.

The Institute offers various Certificate programs available in Culinary Arts; Professional Baking & Patisserie; and Restaurant Management.

We can accommodate students who are new to the industry, as well as seasoned veterans looking to stay up-to-date on industry trends while earning certificates. Our certificates prepare students for entry-level management positions, and fulfill many academic transfer requirements to four-year institutions such as Cal Poly Pomona; Cal State Long Beach; Cal State Northridge; UC Davis; New England Culinary Institute; and The Culinary Institute of America.

## PROGRAMS OFFERED

### Certificate of Accomplishment

- » Culinary Specialist I & II
- » Baking Specialist I & II
- » Restaurant Management

### Certificate of Achievement

- » Culinary Arts
- » Restaurant Management
- » Professional Baking & Patisserie

### Associate Degree

- » Culinary Arts
- » Restaurant Management

### Career Opportunities

- » Sous Chef
- » Hotel and Restaurant Management
- » Banquets
- » Food Truck Operator
- » Independent Restaurant Operator
- » Pastry Cook
- » Pastry Chef



“The Culinary Arts Institute at Los Angeles Mission College has taught me the skills I need to make it in this industry. I learned that it is important to be punctual, and that it is just as important to serve quality food as it is to serve food fast.”

— **Luis Oliveros**, Student

## PROGRAM OBJECTIVES

Upon successful completion of the program, graduates 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