

Be Something...

Culinary Arts

What preparation will this program give me?

The two certificate programs in this department are Baking and Restaurant Management. They provide students with the knowledge, skills, and attitudes which enhance successful employment in the various job classifications of the Culinary Arts industry. Many classes are approved by the Retail Bakers Association, and some prepare students for American Culinary Federation sponsored certification exams.

What kind of job will I be qualified for when I finish?

The major in baking prepares students for employment in retail bakeries, industrial and commercial establishments, and restaurants as pastry chefs or bakers.

The major in restaurant management prepares students for work in institutional kitchens as well as specialty restaurants and hotels. Students may enter the industry as prep cooks or line cooks and advance into higher positions such as sous chef or executive chef. A prep cook performs routine tasks such as slicing vegetables and weighing and measuring ingredients. A line cook may be responsible for a particular type of cooking such as a grill cook. Sous chefs supervise multiple line cooks and report to the executive chef. Executive chefs direct the work of the kitchen staff and coordinate the logistical aspects of running the food service operation.

Someone with a cooking or baking background may open or manage a restaurant or bakery, operate a catering business, or become a research chef, developing new recipes and/or testing new products and equipment for chain restaurants and manufacturers.



What classes will I take?

Required Courses:

Baking

		Units
CULIN 210	Retail Baking I	10
CULIN 219	Introduction to Sanitation	1
CULIN 220	Retail Baking II	10
CULIN 230	Retail Baking III	10
CULIN 240	Retail Baking IV	10

Total Required Units 41

Restaurant Management

		Units
CULIN 212	Intro to Culinary Arts Fundamentals Lab	4
CULIN 214	Hospitality Careers and Skills Development	1
CULIN 215	Culinary Math Fundamentals	1
CULIN 216	Introduction to Food Science and Nutrition	1
CULIN 217	Recipe, Formula and Food Costs	1
CULIN 218	Ingredients and Equipment	1
CULIN 219	Introduction to Sanitation	1
CULIN 223	Stocks, Soups and Sauces	1
CULIN 224	Dynamics of Heat Cooking	1
CULIN 225	Intro to Garde Manger and Food Preparation	1
CULIN 226	Intro to Baking for Chefs	3
CULIN 227	Quantity Food Production Lab	3
CULIN 31	Garde Manger and Contemporary Bistro	7
CULIN 33	Managing Food Sanitation	2
CULIN 53	Nutrition for Culinary Professionals	3
CULIN 232	Dining Room Service and Management	2
CULIN 41	International Cuisine	7
CULIN 50	Prin. of Food, Beverage and Labor Controls	3
CULIN 51	Supervision in the Hospitality Industry	3

Total Required Units 46

Job opportunities for chefs, cooks, and food preparation workers are expected to be plentiful because of the continued growth and expansion of food services outlets, resulting in average employment growth, and because of the large numbers of workers who leave these occupations and need to be replaced.

Source: Bureau of Labor Statistics, U.S. Department of Labor, *Occupational Outlook Handbook, 2008-09 Edition*

What degree will I receive and how many course credits will I need?

Students can obtain either a Certificate or an Associate in Science Degree. A Certificate is given after satisfactory completion of the 41 units of required coursework in baking or the 46 units required in restaurant management. An Associate in Science degree is given after satisfactory completion of the units required for the major plus required general education and elective course units.

Where do I get more information?

Contact Laney College Culinary Arts program at (510) 464-3404

