

# Laney College

## ESOL College Ready Skills

### Overview

College  
Originator  
Award Type

Laney - Liberal Arts  
Danitza Lopez  
Certificate of Competency

### Description

The ESOL College Ready Skills Certificate verifies that a student has successfully completed the ESOL College Ready Skills four-course sequence. This sequence prepares beginning to low-intermediate English language learners new to American college classrooms for the cultural expectations and academic rigor of college-level ESOL courses. The program focuses on integrating English language instruction with study habits, communication skills, and education technology skills to facilitate student success. Students interested in completing the certificate should consult with the ESOL program chair and a counselor.

### Career Opportunities

This certificate will help prepare students for vocational programs and job advancement.

### Program Learning Outcomes

Upon successful completion of this program, students will be able to:

1. Comprehend and respond appropriately to spoken American English at the level of entry-level credit ESOL courses.
2. Apply written information, technological skills, American classroom etiquette, and college success strategies to college-level courses.

### Degree Requirements:

#### Courses (min 47 hours)

*Students must complete a minimum of 47 class hours.*

**Noncredit:** (70 Required)

ESOL 595A and	College Ready Skills: Culture and Classroom Etiquette	17.5
ESOL 595B and	College Ready Skills: Academic Success Strategies	17.5
ESOL 595C and	College Ready Skills: Best Study Practices	17.5
ESOL 595D	College Ready Skills: Education Technology Skills	17.5

#### Competency Requirement

**Noncredit:** (0 Required)

Teacher or department will determine if the student has met the competencies of the program and document 0.

**Total: 70**

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# Laney College

## Culinary Foundations

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### Overview

College	Laney - Career and Technical Education
Originator	Chantal Martin
Award Type	Certificate of Achievement

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### Description

The Culinary Foundations Certificate of Achievement is comprised of courses designed for the individual seeking to acquire culinary skills for employment within the food service industry. The program of study includes courses in knife skills, ingredient identification, cooking methods (i.e., sauteing, poaching, grilling), hands-on food production, and food costs. When completed, the courses may be applied to the Culinary Arts and Restaurant Management CA or AS degree.

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### Career Opportunities

Cook's Assistant/Commis, Cook (Station, Line and/or Short-Order), Personal Chef, Caterer, Food Writer, Recipe Tester, Food Truck Owner, Food Product Developer.

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### Program Learning Outcomes

Upon successful completion of this program, students will be able to:

1. Apply the concepts and techniques of food safety, sanitation, personal hygiene, and professionalism in food handling and preparation.
  2. Discover classical cooking terminology.
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### Degree Requirements:

<b>Core Courses:</b>		<b>Credit Hours:</b>	<b>(13 Required)</b>
CULIN 234 or	Introduction to Cooking Techniques *		4
CULIN 212	Introduction to Culinary Arts		4
CULIN 214	Hospitality Careers and Skills Development		1
CULIN 215	Culinary Math Fundamentals		1
CULIN 217	Recipe, Formula, and Food Costs		1
CULIN 218	Ingredients and Equipment		1
CULIN 223	Stocks, Soups and Sauces		1
CULIN 224	Dynamics of Heat Cooking		1
CULIN 227	Quantity Food Production Lab		3
<b>Total:</b>			<b>13</b>

\*: Course only offered in summer session.

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# Laney College

## Culinary Foundations

### Overview

College	Laney - Career and Technical Education
Originator	Chantal Martin
Award Type	Certificate of Proficiency

### Codes and Dates

Curriculum Committee Approval Date	3/30/2018
Board of Trustees Date	5/08/2018
Current Effective Date	6/01/2018
Top Code	1306.30* - Culinary Arts
CIP Code	12.0500: Cooking and Related Culinary Arts, General.

### Description

The Certificate of Proficiency in Cooking is comprised of courses designed for the individual seeking to acquire culinary skills for employment within the food service industry. The program of study includes courses in knife skills, ingredient identification, cooking methods (i.e., sauteing, poaching, grilling), hands-on food production, and food costs. When completed, the courses may be applied to the Culinary Arts and Restaurant Management CA or AS degree.

### Career Opportunities

Cook's Assistant/Commis, Cook (Station, Line and/or Short-Order), Personal Chef, Caterer, Food Writer, Recipe Tester, Food Truck Owner, Food Product Developer.

### Program Learning Outcomes

Upon successful completion of this program, students will be able to:

1. Apply the concepts and techniques of food safety, sanitation, personal hygiene, and professionalism in food handling and preparation.
2. Discover classical cooking terminology.

### Degree Requirements:

<b>First Semester (8 units)</b>	<b>Credit Hours:</b>	(8 Required)
CULIN 234 or Introduction to Cooking Techniques *		4
CULIN 212 Culinary Arts Fundamentals Lab		4
CULIN 214 Hospitality Careers and Skills Development		1
CULIN 215 Culinary Math Fundamentals		1
CULIN 217 Recipe, Formula, and Food Costs		1
CULIN 218 Ingredients and Equipment		1
<b>Second Semester (8 units):</b>	<b>Credit Hours:</b>	(8 Required)
CULIN 223 Stocks, Soups and Sauces		1
CULIN 224 Dynamics of Heat Cooking		1
CULIN 225 Introduction to Garde Manger and Food Presentation		1

CULIN 227	Quantity Food Production Lab	3
CULIN 229	Culinary Career Success Strategies	2

**Total: 16**

\*: \*Course only offered in summer session.

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# Laney College

## Labor Studies

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### Overview

College	Laney - Humanities, Social Sciences
Originator	Felipe Wilson
Award Type	A.A. Degree

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### Description

This program is designed to offer both background and current trends in various aspects of labor-management issues and relations.

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### Career Opportunities

program is being revised and streamlined

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### Program Learning Outcomes

Upon successful completion of this program, students will be able to:

1. **Critical Thinking** Reflect on unfolding current events effecting workplace issues, recognize trends and identify what strategies from labor studies that could be applied.
  2. **Utilize Skills Learned** Utilize negotiation and problem solving skills in labor and employer relations.
  3. **Communications Skills** Students will use effective communication, mobilizing and leadership skills in organize, build and strengthen unions.
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### Degree Requirements:

<b>Degree Major/Certificate Requirements:</b>		<b>Credit Hours:</b> (21 Required)
LABST 010	American Labor Movement	3
LABST 012	Collective Bargaining	3
LABST 013	Economics for Labor and Community Leadership	3
LABST 014	Grievance Handling and Arbitration	3
LABST 030	Labor Law	3
LABST Labor Study Courses		6

**Total: 21**

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