

**LONG BEACH CITY COLLEGE**  
**Curriculum Guide**

**CULINARY ARTS**

**Associate in Science and/or Career Certificate  
or Certificate of Completion**

**CAREER OPPORTUNITIES**

Students will learn the skills for all phases of cooking for institutional, restaurant, airline catering, convention center, cruise line, supermarket, and hotel restaurant type food operations. It is appropriate for students currently employed to enhance their skills in food services.

**DEPARTMENTAL ADMISSION REQUIREMENTS**

None. For more departmental information call (562) 938-4328 or 938-4502.

**REQUIRED COURSES**

**UNITS**

			In Progress	Completed Grade
F & N 250	Nutrition for Culinary Arts (F, SP)	2		
CULAR 20	Applied Food Services-Sanitation in Hotel & Restaurant Mgt. (F, SP)	3		
CULAR 200AD	Introduction to Chocolate (F, SP, S)	1		
CULAR 204	Intro to Baking (F, SP)	5		
CULAR 213A	Food Preparation 1 (F, SP)	11.5		
† CULAR 213B	Food Preparation 2 (F, SP)	11.5		
† CULAR 213C	Food Preparation 3 (F, SP)	11.5		
<b>Subtotal Units</b>		<b>45.5</b>		

**Complete a minimum of six (6) units from the following:**

† CULAR 271AD	Work Experience: Food Services (F, SP, S)	2:2:2		
<b>Subtotal Units</b>		<b>6</b>		
<b>TOTAL UNITS</b>		<b>51.5</b>		

**RECOMMENDED but not required courses:**

† CULAR 205	Baking and Pastry I (SP)	5		
† CULAR 206	Baking and Pastry II (INF)	5		
CULAR 207	Commercial Cake Decorating (INF)	5		
CULAR 214	Professional Gourmet Cooking (F)	2		
CULAR 215	Commercial Formal Buffet (SP)	2		
THRFB 18	Food Production Principles (INF)	3		
THRFB 19	Food & Beverage Purchasing (INF)	3		
THRFB 32	Catering for Hotel and Restaurant (INF)	3		

**LEGEND**

† This course has a prerequisite; prerequisite courses must be completed with at least a "C" or "CR" grade (see catalog or schedule of classes).

(SP = Spring) (S = Summer) (F = Fall) (INF = Infrequently) = Represents general frequency of course offering

**SEE REVERSE SIDE FOR ADDITIONAL REQUIREMENTS**

**GRADUATION REQUIREMENTS**

**For CAREER CERTIFICATE:**

The Career Certificate is a one to two year program in occupational/technical areas at Long Beach City College which provides training in job skills and employment opportunities. Complete the required units with a minimum grade of "C" in each. Fifty percent (50%) or more of the unit requirements for this field of concentration must be completed in residence (credit earned by exam, where applicable, may be included).

**For ASSOCIATE IN SCIENCE DEGREE:**

The Associate Degree is a two-year college degree awarded by Long Beach City College which includes general education courses and a major. In addition to the requirements for this Career Certificate, complete the A.S. degree requirements specified in the Catalog. The requirements for general education/proficiency and the field of concentration need to be from the same catalog year. This catalog year may be any year between the year of initial enrollment to the present, provided continuous enrollment is maintained throughout (see the catalog for definition of "continuous enrollment"). Fifty percent (50%) or more of the unit requirements for this field of concentration must be completed in residence (credit earned by exam, where applicable, may be included).

In general, "double-counting" is not allowed. That is, one course may not be used to fulfill both a field of concentration requirement and to fulfill a general education requirement.

**NOTE:** To receive a certificate or degree you must submit completed application forms in the Admissions and Records Office during your final semester of course work.

**COMPLETION CERTIFICATES**

**FOR OFFICE USE ONLY: 4001**

**Name of Certificate: Hotel, Restaurant: Institutional Cooking 1**

REQUIRED COURSE	UNITS	In Progress	Completed Grade
CULAR 201A   Hotel, Restaurant: Institutional Cooking 1	8		
<b>TOTAL UNITS</b>	<b>8</b>		

**FOR OFFICE USE ONLY: 4002**

**Name of Certificate: Hotel, Restaurant: Institutional Cooking 2**

REQUIRED COURSE	UNITS	In Progress	Completed Grade
CULAR 201B   Hotel, Restaurant: Institutional Cooking 2	8		
<b>TOTAL UNITS</b>	<b>8</b>		

**FOR OFFICE USE ONLY: 4003**

**Name of Certificate: Introduction to Baking**

REQUIRED COURSE	UNITS	In Progress	Completed Grade
CULAR 204   Intro to Baking (F, SP)	5		
<b>TOTAL UNITS</b>	<b>5</b>		

**FOR OFFICE USE ONLY: 4014**

**Name of Certificate: Introduction to Chocolate**

REQUIRED COURSE	UNITS	In Progress	Completed Grade
CULAR 200AD   Introduction to Chocolate	1		
<b>TOTAL UNITS</b>	<b>1</b>		

**FOR OFFICE USE ONLY: 4004**

**Name of Certificate: Baking and Pastry 1**

REQUIRED COURSE	UNITS	In Progress	Completed Grade
CULAR 204   Intro to Baking (F, SP)	5		
† CULAR 205   Baking and Pastry 1 (SP)	5		
<b>TOTAL UNITS</b>	<b>10</b>		

**SEE NEXT PAGE FOR ADDITIONAL REQUIREMENTS**

FOR OFFICE USE ONLY: 4012

**Name of Certificate: Baking and Pastry 2**

REQUIRED COURSE		UNITS	In Progress	Completed Grade
	CULAR 204	Intro to Baking (F, SP)	5	
†	CULAR 206	Baking and Pastry 2 (INF)	5	
<b>TOTAL UNITS</b>		<b>10</b>		

FOR OFFICE USE ONLY: 4006

**Name of Certificate: Commercial Cake Decorating**

REQUIRED COURSE		UNITS	In Progress	Completed Grade
	CULAR 207	Commercial Cake Decorating (INF)	5	
<b>TOTAL UNITS</b>		<b>5</b>		

FOR OFFICE USE ONLY: 4007

**Name of Certificate: Food Preparation 1**

REQUIRED COURSE		UNITS	In Progress	Completed Grade
	CULAR 213A	Food Preparation 1 (F, SP)	11.5	
<b>TOTAL UNITS</b>		<b>11.5</b>		

FOR OFFICE USE ONLY: 4008

**Name of Certificate: Food Preparation 2**

REQUIRED COURSE		UNITS	In Progress	Completed Grade
†	CULAR 213B	Food Preparation 2 (F, SP)	11.5	
<b>TOTAL UNITS</b>		<b>11.5</b>		

FOR OFFICE USE ONLY: 4009

**Name of Certificate: Food Preparation 3**

REQUIRED COURSE		UNITS	In Progress	Completed Grade
†	CULAR 213C	Food Preparation 3 (F, SP)	11.5	
<b>TOTAL UNITS</b>		<b>11.5</b>		

OFFICE USE ONLY: 4093

**Name of Certificate: Nutrition for Culinary Arts**

REQUIRED COURSE		UNITS	In Progress	Completed Grade
	F & N 250	Nutrition for Culinary Arts (F, SP)	2	
<b>TOTAL UNITS</b>		<b>2</b>		

FOR OFFICE USE ONLY: 4013

**Name of Certificate: Professional Gourmet Cooking**

REQUIRED COURSE		UNITS	In Progress	Completed Grade
	CULAR 214	Professional Gourmet Cooking (F)	2	
<b>TOTAL UNITS</b>		<b>2</b>		

FOR OFFICE USE ONLY: 4011

**Name of Certificate: Commercial Formal Buffet**

REQUIRED COURSE		UNITS	In Progress	Completed Grade
	CULAR 215	Commercial Formal Buffet (SP)	2	
<b>TOTAL UNITS</b>		<b>2</b>		

**SEE REVERSE SIDE FOR ADDITIONAL REQUIREMENTS**

**FOR OFFICE USE ONLY: 4000**

**Name of Certificate: Food Service Sanitation**

REQUIRED COURSE		UNITS	In Progress	Completed Grade
CULAR 20	Applied Food Service Sanitation in Hotel/Restaurant Mgmt (F, SP)	3		
<b>TOTAL UNITS</b>		<b>3</b>		

LEGEND	
† This course has a prerequisite; prerequisite courses must be completed with at least a "C" or "CR" grade (see catalog or schedule of classes).	
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**COMPLETION CERTIFICATE REQUIREMENTS**

**For COMPLETION CERTIFICATE:**

The Completion Certificate certifies a competency in a given area and requires less than 18 units. Complete the required units at Long Beach City College with a minimum grade of "C". Submit a completed application for the Completion Certificate in the Admissions and Records Office after completion of required units.

*Students interested in transferring to a university to continue their study in this field of concentration or other majors are strongly advised to consult an LBCC academic counselor and refer to the ASSIST website ([www.assist.org](http://www.assist.org)) for major preparation information. Counselors can clarify the different major and admissions requirements at a university. Students may visit the Student Success/Transfer Services Center to access further educational resources. To set up an appointment to see a counselor or schedule the SOAR Test, call LAC (562)938-4561 or PCC (562)938-3920.*