

CULINARY ARTS - ASSOCIATE IN SCIENCE

Plan Code: 2147

Students learn skills for positions in food preparation for institutional, restaurant, airlines, catering, convention center, cruise line, supermarket, and hotel foodservice operations. The associate degree will provide students with a broad and advanced-based general education, which will prepare them for global citizenry. Students will enhance their skills in a variety of coursework including International Cuisines and Cost Control for Hospitality.

Program Student Learning Outcomes

- Demonstrate the ability to attain the Institutional Student Learning Outcomes (ISLOs).
- Organize and develop Front-of-the-House (FOH) procedures and explain Cost Control measures for foodservice operations.
- Apply and demonstrate the cooking ability of various techniques in a commercial kitchen environment with the enhancement of basic baking and pastry skill.

Program Requirements

This degree requires the completion of General Education coursework plus the following:

Code Number	Course Title	Units
REQUIRED COURSES		
CULAR 10	Intro to Hospitality	3
CULAR 20	App. Food Serv. Sanit in Hotel/Rstr. Mgmt.	2
CULAR 30	Cost Control in Hospitality	3
CULAR 90	Intro to Culinary Skills & Principles	4
CULAR 211	Intermed. Culinary Skills & Principles	3
CULAR 215	Buffets and Catering	2
CULAR 222A	Advanced Restaurant Operations	4
CULAR 222B	Advanced Restaurant Practicum	4
CULAR 225	Product and Menu Development	2
BAKE 230	Baking & Pastry Skills for CUL Students	3
Subtotal Units		30
IN ADDITION, complete FIVE to SIX (5-6) units from the following:		
CULAR 216	World Cuisines: American Regional (3)	
CULAR 217	Vegetarian & Specialty Cuisine (2)	
CULAR 218	World Cuisines: Asian (3)	
CULAR 219	World Cuisines: Mediterranean (3)	
Subtotal Units		5-6
Required Subtotal		35-36
Complete one of the following: ¹		19-39

LBCC General Education (Plan A) (<https://lbcc-public.courseleaf.com/academic-requirements/general-education-transfer-degree-certificate-requirements/general-education-plans/plan-a/>)

CSU GE Breadth (Plan B) (<https://lbcc-public.courseleaf.com/academic-requirements/general-education-transfer-degree-certificate-requirements/general-education-plans/plan-b/>)

IGETC Pattern (Plan C) (<https://lbcc-public.courseleaf.com/academic-requirements/general-education-transfer-degree-certificate-requirements/general-education-plans/plan-c/>)

Electives (as needed to reach 60 degree-applicable units) ²

Minimum Degree Total 60

¹ Units for the major may be double-counted for LBCC GE, CSU GE, or IGETC; see counselor for limitations.

² Elective units from course(s) numbered 1-599, if needed, to reach 60 degree-applicable units.

RECOMMENDED but not required courses:

Code Number	Course Title	Units
COSA 1	Computer Information Competency	1
LEARN 11	Learning and Academic Strategies	2-3
or LEARN 11H	Honors Learning and Academic Strategies	
or COUNS 49	College Study Techniques	
MATH 825	Culinary Math	1