The Industry
The Culinary Arts program at the Culinary Arts Institute, a 85,000 sq. ft. building with 6 classrooms, a demonstration lab/classroom and 7 amazing kitchen lab classrooms along with The Mission Café that seats over 150 students, is designed to prepare our students for success in the Culinary Arts, Restaurant and Hospitality industry. It provides opportunities to learn foundational and advanced skills in product and equipment knowledge, back-of-the-house, front-of-the-house, customer service, fine dining experience and restaurant management while incorporating extensive hands-on instruction, catering and externship opportunities. Our commitment to Culinary Arts teaching and learning is evident in both our facilities and curriculum. We are a student-centered program with an active Culinary Arts Student Club and opportunities to participate in structured labs, classroom, and hands-on learning environments.

Career Opportunities
• Prep Cook • Line Cook • Kitchen Manager • Banquet Manager
• Pastry Chef • Sous Chef • Executive Chef • Food and Beverage Director
• Independent Restaurant Operator • Food Truck Operator

Degree and Certificate Options at the Culinary Arts Institute at Los Angeles Mission College: (EFFECTIVE FALL 2014)

• Associate in Arts Degree in Culinary Arts*
• Associate in Arts Degree in Restaurant Management*
*Graduates are prepared to enter the occupation as highly skilled employees who can immediately contribute to the efficiency and profitability of the employing establishment.
• Certificate of Achievement in Culinary Arts**
• Certificate of Achievement in Baking & Patisserie**
• Certificate of Achievement in Restaurant Management**
**Available upon Achievement of the first year of the program of study.
• Certificate of Achievement in Wine Studies
Available upon Achievement of the first year of the program of study.

Preparatory Course for Court of Master Sommelier - Level I Sommelier Certification.

For More Information, contact:
Chef Louis Zandalasini
Department Chair (818) 364-7849
email: ZandalLJ@lamission.edu
Visit our website at www.lamission.edu/culinaryarts
Culinary Arts Institute at Los Angeles Mission College
13356 Eldridge Avenue, Sylmar, CA 91342-3245

“Our Mission is YOUR Success!”
EFFECTIVE FALL 2014!!!

CULINARY ARTS AA/CERTIFICATE PROGRAM:
• Sanitation & Safety • Culinary Orientation & Techniques • Culinary Fundamentals I
• Culinary Fundamentals II • Culinary Nutrition • Dining Room & Beverage Management
• Menu Planning • Purchasing & Receiving • Principles of Garde Manger & Basic Baking
• Restaurant Supervision & Training • Principles of Catering • Culinary Green Technology
  • Chefs Training for Apprenticeship I • Chefs Training for Apprenticeship II

RESTAURANT MANAGEMENT AA/CERTIFICATE PROGRAM:
• Sanitation & Safety • Culinary Orientation & Techniques • Culinary Fundamentals I
• Culinary Fundamentals II • Culinary Nutrition • Dining Room & Beverage Management • Menu Planning
• Purchasing & Receiving • Principles of Garde Manger & Basic Baking • Restaurant Supervision & Training • Principles of Catering • Chefs Training for Apprenticeship II • Organization & Management Theory
  • Small Business Entrepreneurship • Business Law I

BAKING & PATISSERIE CERTIFICATE PROGRAM:
• Sanitation & Safety • Culinary Orientation & Techniques • Culinary Nutrition
• Menu Planning • Restaurant Supervision & Training
• Chefs Training for Apprenticeship I • Chefs Training for Apprenticeship II
• Principles of Baking & Patisserie I • Principles of Baking & Patisserie II
  • Restaurant Plated Desserts

WINE STUDIES CERTIFICATE PROGRAM:
• World Viticulture & Wine Styles • Introduction to Wine in the Restaurant • Wines of California
  • Wines of France • Wines of Italy • Wines of Spain
• Wines of Australia and New Zealand • Food and Wine Pairing
• Beer, Sake & Spirits • Chefs Training for Apprenticeship II
Preparatory Course for Court of Master Sommelier - Level I Sommelier Certification.

COME VISIT THE CULINARY ARTS INSTITUTE AT LOS ANGELES MISSION COLLEGE AND SEE WHAT WE HAVE COOKIN’ FOR YOU!