



LA Mission College Career Center

CULINARY ARTS

MAJOR SHEETS

SKILLS

(things you will learn or use)

- Direct the activities of others
- See colors to monitor appeal and safety of food
- Maintain high standards of personal cleanliness
- Knowledge of food preparation

INTEREST

- Providing colorful, delicious, and nutritious meals to customers
- Food services
- Develop policies and coordinate services
- Teaching other how to prepare food
- Knowledge of customer service.

WHAT IS CULINARY ARTS?

The culinary arts program will allow you to learn the skills and knowledge that are required of a chef in the kitchen, which includes not only knowing how to cook but also how to create new dishes, how to keep the kitchen safe, and how to run the kitchen efficiently. Additionally, by studying culinary arts, you will learn how to appreciate food as an art form. One way is by the way you plate your dishes, it will be something that your customers can take pleasure in looking at. Also, the way that you combine aromas and tastes to create different feelings. Further, studying culinary arts will help you expand your horizons in many ways. Not only will it help you become a professional chef, it will give you a deeper appreciation for food as culture, food as art, your health and more, all of which you can pass on to your customers through your own culinary efforts.

LAMC DEGREES & CERTIFICATES OFFERED

- **Associate of Arts in Culinary Arts**
- **Certificate of Achievement in Culinary Arts**
- **Certificate of Achievement in Professional Baking and Patisserie**
- **Certificate of Accomplishment in Baking Specialist I**
- **Certificate of Accomplishment in Baking Specialist II**
- **Certificate of Accomplishment in Culinary Specialist I**
- **Certificate of Accomplishment in Culinary Specialist II**

TRANSFER RELATED MAJORS

- **CSU Pomona (Culinology minor)**



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WORK ENVIRONMENT

- Indoors, working in kitchens which are usually warm and humid and have frequent temperature changes when walking into refrigerators and back to the warm kitchen
- Some risk of falls from slippery floors
- Must stand constantly and be able to lift objects up to 50 pounds
- Ability to use sharp kitchen utensils which pose a danger of cuts; and may experience burns from stoves, hot food, and hot pans.

ADDITIONAL INFORMATION

www.lamission.edu/careercenter
<https://www.lamission.edu/Culinary/Programs/Culinary-Arts.aspx>
www.assist.org
www.salary.com
<https://uncw.edu/career/whatcanidowithamajorin.html>
www.cacareerzone.org
<http://degrees.calstate.edu/>
https://admission.universityofcalifornia.edu/counselors/files/undergraduate_majors_list.pdf

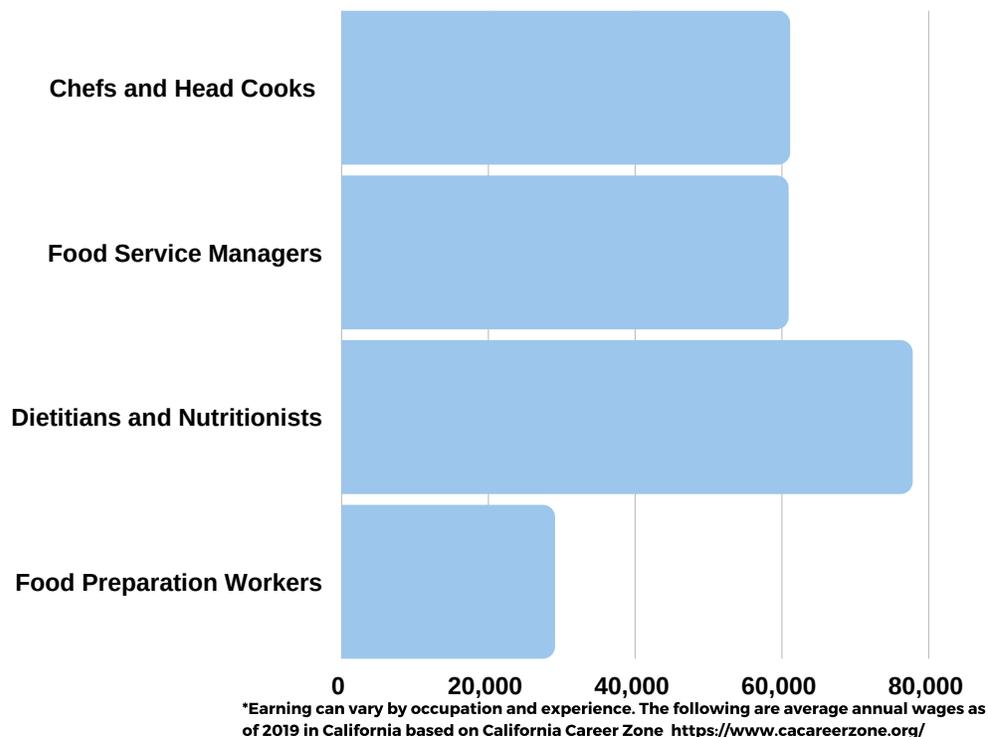
POTENTIAL JOB TITLES

- Caterers
- Chefs and Dinner Cooks
- Diet Technicians
- Fast Food Services Managers
- Restaurant Managers
- Dietitians and Nutritionists
- Food Preparation Workers
- Kitchen Helpers
- Meat Cutters
- Short Order Cooks

POTENTIAL EMPLOYERS

- Restaurant Management
- Hotel Management
- Sanitation and Safety
- Schools and Colleges
- Bartending and Catering
- Bakery
- Food Services
- Correctional Facilities
- Private Clubs
- Health Care
- Entertainment Venues

*EARNINGS



This general information is provided by the LA Mission College Career Center. For specific information about majors and careers please email us to make an appointment at careercenter@lamission.edu