



## Programs

Two certificate programs (majors) are offered in the Laney College Culinary Arts department. Both programs provide pre-employment courses, supervised experience prior to employment, extension classes and short-term workshops in upgrading skills. All students receive essential instruction in basic food science and nutrition, along with proper safety and sanitation techniques required to work in the food service industry. Culinary math fundamentals courses strengthen skills in using fractions, decimals, and percentages to calculate accurate recipe portions and food costs.

### Cooking and Restaurant Management

The major in Cooking and Restaurant Management offers technical trade theory and practical laboratory experience which prepares students for entry into jobs ranging from bistro cuisine to institutional cooking and management. The beginning to advanced course series offers hands-on training in basic to advanced cooking skills and procedures, use of tools and equipment, knowledge of culinary terms and vocabulary, and training in menu planning, and supervisory and management practices.

### Baking

The major in Baking prepares students for employment in retail bakeries, and in industrial and commercial establishments as pastry cooks or bakers. The program not only covers baking basics, but also offers training in contemporary techniques of baking specialty breads and pastries. Courses include Basic and International Patisserie, Artisan Breads, Advanced Cake Decorating, and Confiserie (candy and chocolate making), along with Career Success Strategies.

## Certificates and Degrees

### Certificate of Completion, Certificate of Achievement

The department offers certificates and degrees in Restaurant Management and Baking and Pastry. In addition, students can earn National Restaurant Association certificates in Cost Control, Hospitality and Restaurant Management, Human Resources Management and Supervision, *ServSafe*, and Nutrition.

### Academic Transfer

These programs offer many courses that are transferable to California state universities.

### Associate of Science Degree

We strongly encourage all students to complete the necessary coursework to receive an Associate of Science (AS) degree. This includes a minimum requirement of 19 units of General Education courses. With an AS degree, you receive a well-rounded, general education at the college level, developing a solid foundation to build on, as you move forward in your career and educational goals.

## How to Enroll

To register for Culinary Arts programs, you must first apply to Laney. There are two ways to apply:

- 1) Visit [www.laney.peralta.edu](http://www.laney.peralta.edu) (link to "Enroll Now!")
- 2) Apply in person at the Laney College Welcome Center (A101). **Note: It is very important to meet with a counselor to ensure you enroll in the appropriate courses.**

Counselors are available: 510-464-3152

## Financial Aid

The State of California provides financial aid to help students go to college. Many students qualify to receive financial aid. Even students who are working full time are eligible for a waiver of fees.

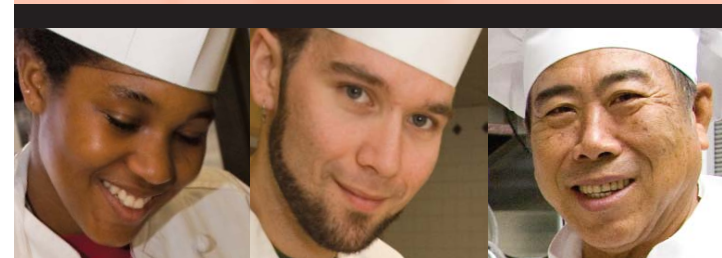
Apply at: [www.laney.peralta.edu](http://www.laney.peralta.edu) (click "Financial Aid.") or call: 510-464-3414

For more information, visit  
 LANEY COLLEGE  
 900 Fallon Street  
 Oakland CA  
 510 464-3406  
 website: [www.laney.peralta.edu](http://www.laney.peralta.edu)

# Laney

COLLEGE

## Culinary Arts



Executive Chef	Restaurant Manager
Sous Chef	Line Cook
Baker	Food Stylist
Pastry Chef	Product Developer
Caterer	



**Culinary Arts**  
 Student Center Kitchen Office  
 510-464-3406  
[www.laney.peralta.edu](http://www.laney.peralta.edu)

# Become a world-class chef/pastry chef

Did you know that 80% of Americans now eat one meal per day outside the home? Who is doing the cooking? Whether it's grilling meat, dressing a fresh salad, sculpting a butter cream rose on a cake, or shaping and baking bagels, you'll find that the art of preparing and serving food can be a rewarding career.

Did you know that Laney College Culinary Arts program is one of the oldest continually operated culinary schools in the United States? Located in the the San Francisco Bay area, renowned for international and "California" cuisine, Laney College offers world-class cooking and baking programs, with top instructors and state-of-the-art kitchen facilities and equipment. Well-trained food service and hospitality employees are in demand, from cooks to executive chefs and servers to restaurant managers.

*"At Laney, you get the same training for certification as you would at an expensive, private culinary school, without going into debt. There are fine instructors and a good curriculum."*

Ron Miranda  
Culinary Arts graduate

- Do you like to cook or bake?
- Do you have a keen sense of taste and smell?
- Do you have the ability to focus on precision and quality?
- Do you enjoy working as part of a team?

Students who complete certificate programs can apply their culinary skills and knowledge anywhere. While some graduates travel and work in hotels or on cruise ships, others are inspired to use their creativity to start their own businesses.

Culinary Arts students at Laney achieve high professional standards and master a wide range of techniques, which can be successfully applied in a variety of jobs. Laney graduates are prepared for careers in all sectors of the food service industry, from small, privately owned restaurants, coffee shops or cafes serving a variety of tastes to large scale venues, such as wholesale bakeries, catering services, hotels and service environments such as hospitals, schools and manufacturing.

*"I've always loved cooking, since I was a kid. At Laney, you learn a lot in a short amount of time. Instructors are very knowledgeable, and you learn the skills you need to know."*

Vironica Madero-Johnson



*Laney Works for Me*

Laney College • 900 Fallon Street • Oakland, CA 94607



## Career Options:

The field of Culinary Arts is full of creative, challenging opportunities:

- Executive Chef
- Chef de Cuisine
- Sous Chef
- Baker
- Pastry Chef
- Institution and Cafeteria Cook
- Line Cook
- Private Chef
- Caterer
- Food Stylist
- Food Service Manager
- Restaurant Manager
- Hospitality Industry Supervisor
- Food, Beverage and Labor Control Inspector
- Manager Food Sanitation
- Instructor, Cooking and Baking
- Food Critic
- Cookbook Editor
- Product Developer
- Specialty Food Sales Representative
- Food Demonstrator

