

CULINARY ARTS

RESTAURANT MANAGEMENT, BAKING AND PASTRY PROGRAM

CERTIFICATES & DEGREES

CULINARY FOUNDATIONS

Certificate of Achievement (13 Units)

ADVANCED CULINARY TECHNIQUES

Certificate of Achievement (13 Units)

CULINARY ARTS AND RESTAURANT MANAGEMENT

Certificate of Achievement (39 Units)

Associate of Science (60 Units)

BAKING AND PASTRY

Certificate of Achievement (40 units)

Associate of Science (60 units)

The two certificate programs (majors) in this department are Baking and Pastry and Restaurant Management. They provide students with the knowledge and skills enhance successful employment in the various job classifications of the Culinary Arts industry. The programs include pre-employment courses, supervised experience prior to employment and short-term workshops for upgrading skills. Many classes are endorsed by the Retail Bakers Association (RBA) and the National Restaurant Association (NRA).

Occupation	Annual Job Openings	2020-2025	% Change, 2020-2025	25th Hourly Earnings	Median Hourly Earnings	Yearly Salary
Food Service Managers	1,134	5,669	-4%	\$19.47	\$28.08	\$58,406.40
Cooks, Restaurant	4,204	21,018	-2%	\$14.63	\$16.86	\$35,068.80
Chefs and Head Cooks	683	3,416	-7%	\$19.33	\$28.74	\$59,779.20
Bakers	745	3,727	-2%	\$14.71	\$17.12	\$35,609.60

Note that salaries can vary depending on factors such as location, experience, and industry. These numbers are meant to provide a general idea of what graduates can expect to earn and the career growth potential in these career fields. The salary data provided is from the Center of Excellence (COE) for Labor Market Research 2020-2025. The figures are for the Bay Area.

LEARNING OUTCOMES

Students will be able to:

1. Apply the concepts and techniques of food safety, sanitation, personal hygiene, and professionalism in food handling and preparation, including the use of commercial equipment and tools.
2. Apply classical cooking terminology and station organization.
3. Apply the procedures in order to run a cost effective food service establishment, including: menu analysis, labor cost, and human resource practices to manage restaurant staff.
4. Demonstrate proper service techniques and dining room management used in the culinary industry.

Laney College does not discriminate on the basis of age, race, religion, color, gender identity, gender expression, sexual orientation, ancestry, citizenship, national origin, military or veteran status, disability, marital status, pregnancy, medical condition, and immigration status.



Accessible for everyone

Our classes are only \$46/unit. We offer substantial need-based financial support many students attend at no cost.



www.Laney.Edu/Culinary_Arts
maps.forsuccess.laney.edu

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