

LE CORDON BLEU CULINARY ARTS

ASSOCIATE DEGREE OF OCCUPATIONAL STUDIES

PROGRAM OF STUDY

The Associate of Occupational Studies Degree in Le Cordon Bleu Culinary Arts provides a well-rounded education that includes hands-on training and general education that could prepare you for a fulfilling next course.

You can learn the way as you train in the foundational skills and precision techniques that are crucial to the industry. Additionally, you'll work alongside experienced chef instructors who will demonstrate hundreds of culinary proficiencies that you can then practice throughout your journey at Le Cordon Bleu.

During your restaurant rotation, you'll have the opportunity to apply your skills in a restaurant setting. Here, you'll gain an understanding on how both areas balance a foodservice establishment. Plus, your two externships will give you the opportunity to apply your skills and acquire real-world experience.

This program is built on 100 years of tradition and honor. And with it, you'll not only be able to feed your passion, study techniques and refine your skills, you'll discover what you're made of.

LEARN THE WAY

- Classic fundamentals and modern innovations
- Core skills for any style of cuisine
- Service industry knowledge including cost control and purchasing
- Insight on nutrition, dietary fads, and recipe modification
- History of food and development of cuisine
- Global culinary heritage, cultures and influences
- Buffet and catering education including business, preparation and execution
- Principles of business plan development for management and entrepreneurship
- Menu development
- Wine and beverage training



LE CORDON BLEU
COLLEGE OF CULINARY ARTS

LE CORDON BLEU. LEARN THE WAY.

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Le Cordon Bleu is an industry leader in culinary arts education and offers an intensive, practical and respected Associate in Culinary Arts program.

All graduates from Le Cordon Bleu will receive the internationally-recognized Associate of Occupational Studies Degree in Le Cordon Bleu Culinary Arts and the prestigious Le Cordon Bleu Diplôme.

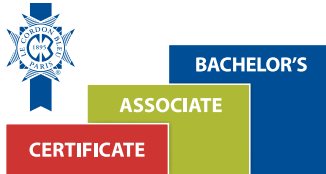


*Le Cordon Bleu in North America had more culinary graduates in the USA than any other national network of culinary schools, for the years 2006 to 2013. Source: IPEDS.

YOUR OPPORTUNITY TO CLIMB HIGHER

The associate program offers the training that can help you prepare for the culinary arts and serves as a pathway to advanced education at Le Cordon Bleu in a Bachelor's degree.

STEPS TO ADVANCE



350 Rhode Island Street | San Francisco, CA 94103

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Chefs.edu/San-Francisco



CORE CURRICULUM REQUIREMENTS

COURSE CODE	COURSE TITLE	CREDITS
LCBC100	College Success and Career Portfolio	1
LCBC105	Food Safety and Sanitation	3
LCBC110	Culinary Foundations I	4
LCBC120	Culinary Foundations II	6
LCBC125	Cost Control and Purchasing	3
LCBC130	Culinary Foundations III	6
LCBC135	Nutrition	3
LCBC152	Baking and Pastry	7
LCBC205	Food in History	5
LCBC212	Cuisine Across Cultures	8
LCBC215	Hospitality Supervision and Entrepreneurship	5
LCBC222	Catering and Buffets	7
LCBC225	Wine and Beverage	3
LCBC232	Contemporary Cuisine	4
LCBC240	Restaurant Rotation	8
LCBC260	Externship I	5
LCBC265	Externship II	5

TOTAL REQUIRED

CORE CURRICULUM CREDITS 83

GENERAL EDUCATION REQUIREMENTS

COURSE CODE	COURSE TITLE	CREDITS
COM122	Public Speaking	5
ENG105	English Composition	5
MAT122	Culinary Math	5
PSY105	Psychology	5

TOTAL REQUIRED

GENERAL EDUCATION CREDITS 20

TOTAL QUARTER CREDITS

REQUIRED FOR GRADUATION 103

The normal time frame to complete the program is 21 instructional months excluding holidays and breaks. The length of time could vary depending on the individual circumstances of the student.

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