LE CORDON BLEU PÂTISSERIE AND BAKING

ASSOCIATE DEGREE
OF OCCUPATIONAL STUDIES

PROGRAM OF STUDY

The Associate of Occupational Studies Degree in Le Cordon Bleu Pâtisserie and Baking 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 baking and pastry proficiencies that you can then practice throughout your journey at Le Cordon Bleu.

During your program, you'll have significant time to practice your skills. Your training will culminate with two externships where you can acquire real-world experience and the confidence to pursue your passion.

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

- Foundational precision techniques
- Hundreds of pastry and baking proficiencies
- Classic fundamentals with modern innovations
- Advanced confectionery, centerpiece and cake decorating techniques
- Understanding food service operations including cost control and purchasing
- Nutrition, dietary fads, and modification of recipes
- Origins of food and historical development of cuisine
- Principles of business plan development for supervision and entrepreneurship
- Develop your artistic talents through candies, show and centerpieces
- Recipe development

LE CORDON BLEU
COLLEGE OF CULINARY ARTS

LE CORDON BLEU. LEARN THE WAY.

LE CORDON BLEU PÂTISSERIE AND BAKING

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

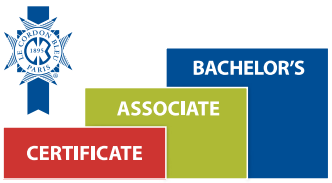
All graduates from Le Cordon Bleu will receive the internationally-recognized Associate of Occupational Studies Degree in Le Cordon Bleu Pâtisserie and Baking and the prestigious Le Cordon Bleu Diplôme.

*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



LE CORDON BLEU
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Chefs.edu/Los-Angeles

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
LCBC122	Culinary Foundations II	7
LCBC125	Cost Control and Purchasing	3
LCBC135	Nutrition	3
LCBC205	Food in History	5
LCBC215	Hospitality Supervision and Entrepreneurship	5
LCBK102	Introduction to Pâtisserie and Baking Techniques	7
LCBK112	Baking Principles and Viennoiserie	7
LCBK122	International Pâtisserie, Cake Formula, and Assembly	7
LCBK212	Advanced Pâtisserie and Chocolate Techniques	8
LCBK222	Centerpiece and Cake Decoration Techniques	7
LCBK232	Advanced Showpiece and Confectionery Techniques	7
LCBK260	Externship I	5
LCBK265	Externship II	5
TOTAL REQUIRED CORE CURRICULUM CREDITS		**84**

GENERAL EDUCATION REQUIREMENTS

COURSE CODE	COURSE TITLE	CREDITS
COM122	Public Speaking	5
MAT122	Culinary Math	5
ENG105	English Composition	5
PSY105	Psychology	5
TOTAL REQUIRED GENERAL EDUCATION CREDITS		**20**

TOTAL QUARTER CREDITS REQUIRED FOR GRADUATION **104**

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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