



LINN-BENTON
COMMUNITY
COLLEGE

Culinary Arts and Hospitality Services



**FUN, HARD WORK and SATISFACTION
of doing a job you love:**

**Master Chef, Executive Chef, General Manager,
Food Service Manager**



We will train you here at LBCC so you can have a good start toward these and other careers in the food and hospitality business.

Have you heard about long, hard hours, working weekends and holidays? It's all true, but that's not the whole picture. In an industry that operates 24 hours a day, you can choose to work literally any time of day or night - mornings, days, swing or nights.

We'll show you how to become qualified to pick a job that is right for you and your life style.

CAREER OUTLOOK

The food service industry as a whole is expected to grow rapidly through the 1990s. The resort, restaurant and tourism business is expected to be one of the largest industries in the world. Because of this growth, a shortage of trained professionals exists. Graduates with good grades and work habits and a professional attitude can expect many employment opportunities from which they can choose.



LBCC CULINARY ARTS

The Culinary Arts and Hospitality Services Department offers theory courses and hands-on training in all facets of the hospitality industry: food preparation, dining room service, food and beverage management, marketing and finance, facilities management and off-premise catering. Whether you are just entering the hospitality industry, have previous experience or plan to open your own restaurant or resort, our curriculum is designed for you.

The program is based on hands-on training supplemented by lectures and demonstrations. Students prepare and serve a total of 400 meals a day for six different types of operations: a full-service restaurant, natural foods, short-order outlets, a bake shop, a cafeteria and a catering service.

For the program, you should be able to read at a tenth to twelfth grade level or plan to improve your reading ability. You must be able to work under pressure and should demonstrate manual dexterity, physical stamina, concentration, good memory and an ability to work cooperatively with others.

Chef trainee candidates need a combination of cooking skills and management abilities, including computing, reading, writing and speaking.

Management candidates should enjoy frequent contact with the public and demonstrate effective oral communication. Candidates also must exhibit organizational and leadership abilities.

The department recommends that candidates for the Chef Training and Management options fulfill the college math, speech, composition



and computer literacy requirements during their first year. The department also recommends completion of the accounting requirement before starting the Management options.

Full-time students spend an average of 20 hours a week in production and about 10 hours a week attending lectures, demonstrations and seminars. Successful students manage their time and energy carefully to take full advantage of the opportunities in the program. Students must develop a strong foundation of theory and skill in food preparation, dining room service and basic management before they advance to more specialized training in cooking or management.

All first-year students take the same core curriculum, which emphasizes basic skills in sanitation, safety, table service and short-order and quantity cooking. Freshmen take part in the preparation and service of cooked-to-order foods in the department's restaurant.

and HOSPITALITY SERVICES

Students earning the Associate of Science degree offered by the department are in great demand and upon employment, may advance rapidly to sous chef, banquet manager, dining room manager or assistant manager.

Students with advanced skills may enter the **Chef Training** second-year program upon department approval. This option combines advanced cooking techniques with theory and application courses in menu planning and kitchen management.

The **Restaurant and Catering Management** option emphasizes training for line management of restaurants, catering firms and banquet operations. Students refine dining room skills, manage the full-service restaurant and catering service, and increase their culinary skills in regional American and selected European cuisines. Entry requires department approval. Six credits of Cooperative Work Experience are also required during the course.

Conference and Resort option. After acquiring the fundamental skills in cooking and restaurant operations in the first year, students who enter the Conference and Resort option will learn the skills of front desk procedures, marketing, cash handling and other control procedures through Cooperative Work Experience in an actual hotel, motel, conference or resort setting. There is also a demanding schedule of accounting and business classes the student should be prepared to pursue. With department approval students may enroll for more than one option.

The Food Preparation Lab, providing hands-on experience,

contains virtually all types of equipment found in restaurant, hotel and cafeteria kitchens. The lab includes an a la carte restaurant kitchen, natural foods and short-order kitchen, a bake shop and the cafeteria/banquet kitchen, with butcher, vegetable, entree, soup and stock stations.

TRANSFER PROGRAM

Students wishing to pursue a four-year degree in Hotel, Restaurant and Tourism Management at Oregon State University may complete freshman and sophomore requirements while earning an Associate or Arts degree in Restaurant Management at Linn-Benton Community College. One-on-one advising is done with the chairman of the Culinary Arts and Hospitality Services Department.



THE PROGRAM

The first-year curriculum emphasizes basic culinary skills and techniques. Currently three of the options have identical first-year curriculum requirements allowing students to get well acquainted with the demands of the industry before committing to a specific area or specialty.

Because this is an industry where you have to excel to survive, we up-date our curriculum on a continuing basis. Currently, LBCC offers Chef's Training, Restaurant and Catering Management, and Conference and Resort Management, as well as a curriculum designed for transfer to Oregon State University's Hotel, Restaurant and Tourism Management Program.



THE CAMPUS

The 104-acre campus is centrally located in the mid-Willamette Valley, two miles south of Albany and 11 miles east of Corvallis. The main campus complex is formed by 13 contemporary brick buildings, connected by covered walkways and encircling a landscaped open courtyard. These buildings have been constructed gradually since 1970, in accordance with a master building plan that was completed with the opening of Takena Hall in 1979. Takena Hall is the 'front door' to LBCC and centralizes most student services.

Many of the college's more than 120 classrooms, shops and instructional laboratories are geared to individualized learning. Shop and laboratory equipment is designed to

train students for employment in today's businesses and industries.

On-campus dining facilities include a cafeteria and the Santiam Room, a student-operated restaurant, in the College center and the Camas Room in Takena Hall. A Learning Resource Center, bookstore, 500-seat theater and physical education and sports facilities are included in the campus complex.

All main campus facilities are designed with the needs of the handicapped in mind, including special parking areas and access to buildings and classrooms.

The main community education centers, along with other facilities throughout the district, are used to make educational opportunities easily accessible to all men and women in the area.

For More Information:

CALL (503) 967-6101 or Send this Card

Name _____

Address _____

City _____

State _____ Zip _____

Special Request or Interest:



Photography by Mark Smith
Mechanical Production by Rebecca Levien

**Please insert this card
into an envelope and send to LBCC:**

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