WHAT ARE STUDENT LEARNING OUTCOMES?

Student Learning Outcomes (SLO’s) focus on designing curriculum around answering this question:

- What will a student be able to DO in his/her multiple roles with what he/she learns in the course?
- When instruction focuses on SLO’s the learning process is more learner centered and more relevant to a student’s life.

STUDENT LEARNING OUTCOMES

1. Upon successful completion of this course students will demonstrate proper knowledge, skills, theory, practice of food production and basic culinary techniques for the food service industry. Students will demonstrate proper and safe use of knives. Students will perform knife cuts and cutting techniques with a minimum of 75% accuracy.

2. Upon successful completion of this course students will define what the five mother sauces are, mirepoix, roux, slurry, and liaison. Prepare and finish sauces such as cream/white, brown, butter and tomato. Prepare two basic warm emulsion sauces. Students will demonstrate dry and moist cooking method through daily cooking exercises. Students will demonstrate how to make chicken, beef and fish stock.

3. Upon successful completion of this course students be able to apply fundamental culinary concepts and demonstrate to use kitchen equipment and tools such as ovens, stoves, mixers as well as all types of knives, pots, pans, etc. Students will learn French terminology through recipes and cooking techniques.
**COURSE DESCRIPTION:** Study and kitchen/laboratory experience of quantity and quality food production. Introduction and application of culinary principles and procedures for basic food preparation is experienced. This is a comprehensive hands-on introduction to culinary basics, including classic knife cuts, terminology, equipment, measurements, and ingredients. Apply to the daily operations of the Mission Café at breakfast and lunch menu preparations. Passing competencies will include preparation of breakfast items: egg cookery, hot cereals and breads. Speed, time management and accuracy are emphasized.

**INSTRUCTIONAL METHODS:** In the Food Production I course, recipes and techniques are discussed and/or demonstrated by the chef instructors. Videos are used to further enhance the knowledge of the student when viewing techniques and cooking methods. Students then prepare the lesson as instructed or demonstrated, all students working in groups or individually to produce the required competencies. Periodic use of videos, Multi-media presentations and guest speakers augment the curriculum.

**COURSE OBJECTIVES:** Upon completion of this course, students will have an understanding of, or be able to apply the following principles and concepts:

2. Select and prepare starches for boiling or steaming. Cook potatoes, grains and legumes.
3. Prepare vegetables using boiling, sautéing, roasting, grilling, pureeing, and pan-frying techniques.
4. Describe the basic hierarchy of a kitchen and name several positions in the kitchen brigade.
5. Name the methods of heat transfer and list examples of cooking techniques that rely upon each method.
6. Select and use hand tools, measuring equipment, and thermometers properly.
7. Name the basic knife cuts and describe them.
8. Select and store canned, frozen, and prepared foods properly.
9. Select and store a variety of fruits, vegetables, herbs, and fruits.
10. Define mise en place, bouquet garni and sachet d’epices . Define mirepoix, roux, slurry, and liaison.
11. Define stock and describe several uses for stocks. Identify different types of stocks and know preparation methods for each stock.
12. Name the mother sauces. Prepare and finish brown, white, tomato sauces. Prepare two basic warm emulsion sauces.
13. Select ingredients and prepare broths and vegetable soups. Prepare consommé, puree and cream soups.
14. Describe the sautéing process and explain why it is considered an a la minute technique.
15. Name the similarities and differences between roasting and baking as it relates to poultry and fish.
16. Select and prepare foods for grilling and broiling.
17. Define braising and stewing, noting the similarities and differences between these two methods.
18. Apply nutritional balance, variety to a complete dish.

**INSTRUCTION METHODS:** Various methods of instruction are utilized, including lectures, class opinion, polls, discussions, films, and guest lectures and field trips to do on-site inspections at foodservice operations. A primary objective of this particular course is to establish an atmosphere in which each student feels that he may express his own point of view without feeling threatened, and that questions may be asked and answered without embarrassment. No limits are placed upon the subject matter or the extent of questioning, except that all discussions should be in “good taste” and with due recognition of the varying personal, economic, religious and social backgrounds of each class member and the level of maturity of the group as a whole.

**UNIFORM CODE:** Students must be in proper CAI school uniform at all times. Black skull caps and bistro aprons are necessary only if food is being prepared. By law, students must wear appropriate attire in the food production laboratory. It is the student’s responsibility to be dressed in clean, proper attire for all lab periods. If you are not dressed appropriately/complete uniform, you will not be admitted to class, and you will be given CLN ART – Culinary Fundamentals I – SPRING 2015
an absence for the day. If you are passing through or working in the kitchen, you must be in uniform. NO EXCEPTIONS OR EXCUSES!

**Complete Uniform:**
- White Chef Coat, red neckerchief/cratat, white apron, black skull cap, heavy non-slip black shoes with shoe laces/ties or clogs, black or white socks, and houndstooth/checkered pants. **Student will be sent home and marked absent if not in full uniform. If the Bookstore does not have the necessary items you need to be in full uniform, you will still be sent home and marked absent.**
- No nail polish, faux nails or rings. Nails must be trimmed and short. **No excuse.**
- No earrings, nose rings or facial piercings in the kitchen.
- No hoodies or sweaters under the chef coat. If you are cold, wear white thermals under the chef coat.
- Completely clean shave or beard and mustache trimmed neat to ¼ inch in length. You will be sent home if you have not shaved and can only return if you have shaved. If you have a beard you must purchase a beard guard and wear in the kitchen during production times.

**ATTENDANCE:** Culinary Arts Institute’s attendance policy approximates the expectations found in a working situation. It is essential that each student learns the discipline of regular and prompt attendance as well as the skills involved in the culinary arts and hospitality industries. At the time the student moves from training into a career, the employer will be very interested in dependability and punctuality. No matter how skilled the person, an employee is valuable only when present on the job. The faculty and staff of Culinary Arts Institute @ LAMC consider each moment in class imperative for success. When the student is not in the classroom, the information missed cannot be recaptured.

**MISSED WORK:** If a student arrives late to class, and a test is still in progress, the student may take the test with no penalty. If a student misses a test or an assignment, the test/assignment will have ten (10) points deducted from the score. The student must contact his/her chef instructor to arrange to make-up the test/assignment prior to his/her return to the next scheduled class. If a student does not contact the chef instructor to make-up the test assignment before the day he/she returns to the next scheduled class, the student will receive a zero (0) for the test/assignment.

**DIETARY SERVICE SUPERVISOR STUDENTS:** All students taking any Culinary Arts class are subject to the same principals and guidelines. Students will learn to ensure that all foods are served by methods that conserve nutritive value, flavor and appearance and all foods are prepared in a form designed to meet individual needs. All substitutions should be similar nutritive value. Student’s competency will be demonstration and evaluated by the Registered Dietitian/Professor.

**STUDENTS WITH SPECIAL NEEDS:** If you have any health impairments that require regular medication, or any disability that might affect your performance in the class or lab, and would like your chef instructor to make special accommodations, please call our campus Special Services Director at 818-364-7734 as soon as possible. They will help you arrange special accommodations for your classes.

The special needs of each student are met, in part, by:

1. Group discussion at the “peer” level, providing for the interchange of ideas
2. Reading materials supplementing the required text material
3. Availability of the teacher for personal interviews and referral to appropriate community resources as indicated.
EVALUATION METHODS: Grading is based upon weekly class assignments, participation, quizzes, Internet assignments and a final examination. Attendance and participation in class will also be evaluated.

GRADING PROCEDURES

1. Homework: 200 points
   Complete all Key Terms to know at the end of each chapter of the Culinary Fundamentals I and/or chapters assigned from the On Cooking book. You will earn 10 points per chapter for homework each week. These will be turned in via email only. **ALL HOMEWORK MUST BE TYPED NOT HANDWRITTEN AND TURNED IN VIA EMAIL.**

2. Attendance, Participation in Class and Group Projects: 300 points
   If you are not present in class for lecture and in-class assignments, you will lose points and your grade will be lowered. Attendance is a very important part of your grade, and is required to pass the class. Proper cleaning of the modular kitchen areas is part of participation.

3. Quizzes and Final Examinations: 200 points
   There will be four quizzes worth 25 points each and final exam worth 100 points.

4. Group Project: Culinary Techniques Video - 200 points
   The Culinary Techniques Video project will be completed by the end of the semester and will be presented in front of the class by the group. Must be at least 5 minutes and cover several techniques learned in the class.

   Homework 20%
   Attendance/Class Participation 40%
   Quizzes & Exams 20%
   Projects 20%

   GRADES:
   1000 – 950 A 949 – 800 B
   799 – 750 C 649 – 600 D
   599 – Below F

IMPORTANT INFORMATION: Class hours must be adhered to. A student who misses more than 3 absences may be dropped by the instructor, but it your (THE STUDENT) responsibility to drop or withdraw from the class. Continued tardiness will affect your attendance (3 tardy days = 1 absence). If there is an emergency, the chef instructor can be contacted by phone or by email so that arrangements can be made.

EVENTS FOR STUDENT PARTICIPATION
San Fernando Food & Wine Festival Saturday, May 16, 2015.
Comedy night?
LAB CHECK OUT REQUIREMENTS:

- Food is not to be taken out of the lab unless authorized by the chef instructor.
- All pantry supplies and equipment returned to proper storage area before class ends. Class hours must be adhered.
- All cutting boards stacked in order of color for the next class
- All workstations and sinks cleaned and wiped dry.
- All appliances/equipment cleaned after use, including stove tops, French tops, all reach-in and walk-in refrigerator doors wiped cleaned, counter tops and cupboard doors.
- All equipment, supplies and dry herbs/spices must be put back in its proper space.
- All under sinks cabinets cleaned and in order.
- All spills are to be wiped up and all wet towels placed in washing machine in lower level. If you use it, clean it!
- Floors swept and mopped.
- If you leave prior to class ending, you will be marked ½ absent. Attendance will be taken at the end of class as well.

ADDITIONAL EQUIPMENT & MATERIALS NEEDED:

1. Notebook (8 ½ x 11” notebook for notes)
2. 2” binder, Calculator and Scantron sheets for exams
3. Student Knife kit

Success Tips from Chef Sanchez:

- SHOW UP TO CLASS!
- Bring your books to every class
- Read the chapters prior to attending class in advance and review thoroughly
- Do not read other class’s books in the Culinary Arts class. I will take it away and sell it on eBay!
- No cell phones, Bluetooth, iPods, iPhones, laptops, iPads, tablets of any sort, PSP, DS, XBOX 360s, any handheld contraption, etc. are allowed in the classroom or lab. No calls or text messaging while in class or lab. YOU are here to learn how to cook.
- HAVE FUN!

Other Reading:

- So you want to be a Chef? 2nd Edition – Authors: Brefere, Drummond and Barnes ISBN: 978-0470-08856
Please note that the schedule below may be subject to change.

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<th>WEEK 1</th>
<th>DATE</th>
<th>TOPIC</th>
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<tbody>
<tr>
<td>DAY 1</td>
<td>2/9</td>
<td><strong>CLASS ROOM NORMS</strong></td>
<td>Chapter 20</td>
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<td>- Introductions, Class Objectives</td>
<td>- “ON EXPERIENCE” DUE 2/11/15</td>
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<td>- Course outline</td>
<td>- Complete key terms at the end</td>
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<td>- Class assignments</td>
<td>of chapter &amp; questions for discussion (1 to 9 p. 557).</td>
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<td>- Mission Café menus</td>
<td><strong>DUE ON MON 2/18/15</strong></td>
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<td>- Weekly group rotation</td>
<td><strong>ALL HOMEWORK IS SUBMITTED</strong></td>
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<td>- Food handlers &amp; TB Test Needed</td>
<td><strong>VIA EMAIL – NO EXCEPTIONS.</strong></td>
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<td><strong>ONLY EMAILS FROM YOUR LACCD.EDU WILL BE ACCEPTED.</strong></td>
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<td>Chapters 20</td>
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<td>Practice Mission Cafe</td>
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<td>DAY 2</td>
<td>2/11</td>
<td><strong>CHAPTER 20 CONT.</strong></td>
<td>Chapter 21</td>
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<td>- Egg cookery</td>
<td>- Review chapter 22</td>
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<td>- Mission Café Recipes</td>
<td>- Complete key terms at the end</td>
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<td>- Practice Mission Café</td>
<td>of chapter &amp; questions for discussion (1 to 10 p. 654).</td>
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<td>Chapters 22</td>
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<td>DAY 3</td>
<td>2/16</td>
<td>President’s Day</td>
<td>- Chapters 22</td>
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<td>- Practice Mission Café</td>
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<tr>
<td>DAY 4</td>
<td>2/18</td>
<td><strong>CHAPTER 20 HW DUE</strong></td>
<td>- Review chapter 23</td>
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<td>- Complete key terms at the end</td>
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<td>of chapter &amp; questions for discussion (1 to 9 p. 701).</td>
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<td><strong>DUE ON MON 3/11/15</strong></td>
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<td><strong>QUIZ 1 on Ch. 20-23</strong></td>
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<td>WEEK 3</td>
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<td>Chapters 23</td>
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<td>DAY 5</td>
<td>2/23</td>
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<td>- Chapter 23</td>
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<td>- Practice Mission Café</td>
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<tr>
<td>DAY 6</td>
<td>2/25</td>
<td><strong>CHAPTER 21 HW DUE</strong></td>
<td>- Review chapters 23</td>
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<td>- Complete key terms at the end</td>
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<td>of chapter &amp; questions for discussion (1 to 9 p. 701).</td>
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<td><strong>DUE ON MON 3/11/15</strong></td>
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<td>WEEK 4</td>
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<td>Chapters 23</td>
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<td>DAY 7</td>
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<td>- Chapter 23</td>
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<td>- Practice Mission Café</td>
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| 8   | 3/4  | Chapter 23 CONT.  
• Basic Nutrition  
• Tools for healthy eating  
• Volunteer for C-CAP 3/6/15 | • Review chapter 24  
• Complete key terms at the end of chapter & questions for discussion (1 to 8 p. 730).  
• DUE ON 3/18/15 |
| **WEEK 5** | | | |
| **DATE** | **TOPIC** | **ASSIGNMENTS** |
| **DAY 9** | 3/9 | Chapter 24  
• Salads & Salad Dressings | Chapter 24 |
| **DAY 10** | 3/11 | Chapter 24 CONT.  
• Long term emulsions  
• Short term emulsions  
• Croutons | Review chapter 25  
• Complete key terms at the end of chapter & questions for discussion (1 to 7 p. 778).  
• DUE ON 3/25/15 |
| **WEEK 6** | | | |
| **DAY 11** | 3/16 | Chapter 25  
• Fruits  
• Menus and Recipes, p. 37-51 | Chapter 25  
• Practice Mission Café |
| **DAY 12** | 3/18 | Chapter 25 CONT.  
• Applying various cooking methods  
• Heirloom Variety and Genetic Diversity | Review chapter 26  
• Complete key terms at the end of chapter & questions for discussion (1 to 6 p. 795)  
• DUE ON 4/1/15 |
| **WEEK 7** | | | |
| **DAY 13** | 3/23 | Chapter 26  
• Sandwiches  
• History of sandwich (p.789) | Chapter 26  
• Practice at Mission Café |
| **DAY 14** | 3/25 | Chapter 26 CONT.  
• Types of sandwiches  
• Sandwich Mise n place | Review chapter 6 and complete key terms (p.129).  
Chef’s Bibliography Project Assigned.  
**DUE ON 4/12/15 at 11:59 pm.** |
| **WEEK 8** | | | |
| **DAY 15** | 3/30 | Chapter 6  
• Flavor profiles  
• Competency Practice | Review Chapter 8 and complete key terms (p. 159).  
• Kitchen Practical  
• Practice at Mission Café |
| **DAY 16** | 4/1 | Chapter 8  
• Mise en Place  
• Competencies Practice | Review chapter 9 and complete terms (p. 181)  
• Kitchen Practical  
• Practice at Mission Café  
• **PREPARE FOR MIDTERM EXAM ON 4/13/15. CHAPTERS 20-26, 6, 8.** |
<p>| <strong>WEEK 9</strong> | | | |
| | | SPRING BREAK FORM 4/6 TO 4/13 |</p>
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<tr>
<th>WEEK 10</th>
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</table>
| DAY 17  | 4/13 | Chapter 9  
- Applications of various methods of cooking. | Review chapter 9  
- Kitchen Practical  
- Practice at Mission Café  
- MIDTERM EXAM |
| DAY 18  | 4/15 | Chapter 9  
- Dry Heat Method  
- Moist heat Method  
- Competencies Practice  
- Volunteer for workshop. | Review chapter 9  
- Kitchen Practical  
- Practice at Mission Café  
- RAW-VEGAN-SUPER FOOD WORKSHOP 4/18/15 |
<table>
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<th>WEEK 11</th>
<th>DATE</th>
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</table>
| DAY 19  | 4/20 | Chapter 17  
- Poultry  
- Competencies Practice | Chapter 17  
- Complete key terms (p. 425).  
- HERB PROJECT ASSIGNED. DUE ON 5/3/15 AT 11:59 PM. |
| DAY 20  | 4/22 | Chapter 17 CONT.  
- Cooking poultry  
- Competencies Practical | Review chapter 13  
- Complete key terms (p. 338)  
- Kitchen Practical  
- Practice at Mission Café  
- QUIZ 3 ON 9, 17 |
<table>
<thead>
<tr>
<th>WEEK 12</th>
<th>DATE</th>
<th>TOPIC</th>
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</table>
| DAY 21  | 4/27 | Chapter 13  
- Beef  
- Primal and sub primal cuts of beef.  
- Competencies Practical | Chapter 13  
- Complete key terms (p. 311).  
- Kitchen Practical  
- Practice at Mission Café |
| DAY 22  | 4/29 | Chapter 13  
- Beef recipes  
- Competencies Practical | Review chapter 19  
- Complete key terms (p. 505)  
- Kitchen Practical  
- Practice at Mission Café |
<table>
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<tr>
<th>WEEK 13</th>
<th>DATE</th>
<th>TOPIC</th>
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</table>
| DAY 23  | 5/4  | Chapter 19  
- Fish & Shellfish  
- Competencies Practical | Chapter 19  
- Kitchen Practical  
- Practice at Mission Café  
- PREPARE RECIPES FOR SAN FERNANDO FOOD WINE EVENT. |
| DAY 24  | 5/6  | Chapter 19  
- Cooking fish & shellfish  
- HERB PROJECT PRESENTATION BEGINS | Kitchen Practical  
- Practice at Mission Café  
- QUIZ 4 ON 17, 13 |
<table>
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<tr>
<th>WEEK 14</th>
<th>DATE</th>
<th>TOPIC</th>
<th>ASSIGNMENTS</th>
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</table>
| DAY 25  | 5/11 | • HERB PROJECT PRESENTATION CONT. | PREPARE RECIPES FOR SAN FERNANDO FOOD WINE EVENT.  
- Kitchen Practical  
- Practice at Mission Café |
| DAY 26  | 5/13 | • HERB PROJECT PRESENTATION CONT. | SAN FERNANDO FOOD WINE EVENT DAY 5/16/15. |

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<tr>
<th>WEEK 15</th>
<th>DATE</th>
<th>TOPIC</th>
<th>ASSIGNMENTS</th>
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</thead>
</table>
| DAY 27  | 5/18 | • Cooking practical | • Kitchen Practical  
- Practice at Mission Café |
| DAY 28  | 5/20 | • Cooking practical | • Kitchen Practical  
- Practice at Mission Café |

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<thead>
<tr>
<th>WEEK 16</th>
<th>DATE</th>
<th>TOPIC</th>
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<tbody>
<tr>
<td>DAY 29</td>
<td>5/27</td>
<td>• Cooking practical</td>
<td>LAST DAY TO TURN IN MISSING WORK FOR EXTRA CREDIT.</td>
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<tr>
<td>DAY 30</td>
<td>6/1</td>
<td>Final Exam</td>
<td>Kitchens clean up!</td>
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<tr>
<td>DAY 32</td>
<td>6/3</td>
<td>Extra credit</td>
<td>Kitchens clean up!</td>
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**PLEASE NOTE:**

THIS COURSE OUTLINE IS A GUIDE FOR THE CLASS AND MAY BE MODIFIED OR REVISED TO ENHANCE THE LEARNING OUTCOMES OR CHANGED DUE TO EVENTS THAT ARE OUTSIDE THE CONTROL OF THE CULINARY ARTS DEPARTMENT AND THE CHEF INSTRUCTOR.

THE SYLLABUS IS SUBJECT TO CHANGE ACCORDING TO LA MISSION COLLEGE’S SCHEDULE AND PRODUCT & INGREDIENT AVAILABILITY.
GENERAL CALENDAR DATES

Online Applications Accepted ............................................................... Year Round
Assessment and Orientation ................................................................. Year Round
Residency Determination Date .............................................................. February 8
DAY AND EVENING CLASSES BEGIN ................................................. February 9
Saturday classes begin ........................................................................ February 21
Last day to process Audit Add Request ................................................... February 20
Last day for Section Transfer ................................................................. February 20
Classes end ............................................................................................. May 30
FINAL EXAMS ....................................................................................... June 1 to June 6

PRIORITY Registration Dates - Enrollment is by appointment ONLY, through the Internet.
(You may not register before your appointment.)
Group 1 (CalWORKs, EOPS, DSPS, Foster Youth and Veterans).................. Nov 17 to 19
Group 2 (Continuing Good Standing and < 100 Units Completed/new AOC* Completed)........ Nov 20 to Dec 7
Group 3 (Non-matriculated Continuing Students AOC* Not Completed).................. Dec 8 to 21
Group 4 (New and re-entering High Schools) ........................................... Dec 22

ADD Dates - Late ADDs are not permitted
Deadline to add online ............................................................................. February 8
Deadline to add full term (16-week) classes in person ................................. February 20
NOTE: Short Term and Late Start classes have different Add & Drop deadlines. Please check with your instructor.

DROP CLASSES ON-LINE ONLY (16-week classes)
Drop classes without receiving a “W” with refund (By Internet only) .............. February 22*
Drop classes without incurring fees or with a refund (Registration/parking/non-resident fees/semester-length classes)
(By Internet only) ..................................................................................... February 22*
Drop classes with a “W” – A letter grade is required after this date forward -
(By Internet only) ..................................................................................... May 10

*PLEASE NOTE: The District required earlier and revised deadlines starting Summer 2012. A “W” will appear on your transcript record after this date. REMINDER: There is a new LACCD enrollment limit. The limit is now three times to take a class and includes both substandard grades and withdrawals.

If you stop attending a class (or wish to drop a class), YOU MUST DROP THE CLASS YOURSELF – OFFICIALLY – on or before November 23, 2014 (by Internet only). Failure to do so may result in a grade of “F” in that class.

LATE ENROLLMENT: The college reserves the right to cancel or extend late enrollment for reasons relating to student enrollment, level of financial support, or any other reason at the discretion of the LACCD (District) and Los Angeles Mission College. FOR THOSE WITH DISABILITIES, ALTERNATE FORMATS OF THIS SCHEDULE ARE AVAILABLE BY CALLING 818.833.3313

HOLIDAYS (College CLOSED): Labor Day – September 1; Veteran’s Day – November 11;
Thanksgiving – November 27 to 30; Winter Holiday - December 18th to February 16th

NOTE: Remember to check this spring 2015 Schedule and register early! Classes may be cancelled due to low enrollment or classes may be full and closed. There are no “wait lists” available at LA Mission College.

COLLEGE RESOURCES FOR STUDENTS

Admissions and Records: Students can register for classes, request transcripts, file petitions for graduation, and drop classes at this office. For more information call 818-833-3322 or visit:
http://www.lamission.edu/admissions/

CLN ART – Culinary Fundamentals I – SPRING 2015
Assessment Center: Offers student assessments in English, English-as-a-Second-Language (ESL) and Mathematics. Please contact the Assessment Center at (818) 364-7613 for more information or visit http://www.lamission.edu/assessment/

Bookstore: For hours of operation, book availability, buybacks, and other information call 818-364-7767 or 7768 or visit http://eagleslanding.lamission.edu/default.asp

Counseling Department Office: For appointments and information call 818-364-7655 or visit http://www.lamission.edu/counseling/

Disabled Students Programs and Services (DSP&S): For appointments, eligibility and information call 818-364-7732 or visit http://www.lamission.edu/dspss/

Extended Opportunity Programs and Services (EOPS): For appointments, eligibility and information call 818-364-7645 or visit http://www.lamission.edu/eops/

Financial Aid: For information and applications call 818-364-7648 or visit http://www.lamission.edu/financialaid/

Library: For information on hours, resources, workshops, and other services contact 818-364-7106 or visit http://www.lamission.edu/library/

Tutoring Services in Learning Center: Laboratories for Learning, Writing, Math &Science. Walk-in and appointment services offered. Call 818-364-7754 or visit www.lamission.edu/learningcenter/