

How do I enroll?

I'm a:	Next Step:
Chef looking to continue my education and earn an associate degree	Follow Lakeland's admissions process as outlined in the Enrollment Guide* and meet with a Lakeland counselor. Call 440.525.7200 to schedule an appointment.
High school graduate / new Lakeland student	Follow Lakeland's admissions process as outlined in the Enrollment Guide* and meet with a Lakeland counselor. Call 440.525.7200 to schedule an appointment.
Current Lakeland student who has not declared a major	Meet with a Lakeland counselor. Call 440.525.7200 to schedule an appointment.
Professional looking for a career change	Follow Lakeland's admissions process as outlined in the Enrollment Guide* and meet with a Lakeland counselor. Call 440.525.7200 to schedule an appointment.

*Visit www.lakelandcc.edu/enroll to view Lakeland's online Enrollment Guide.

Why should I get a college degree ... I just want to cook?

Many chefs with culinary arts diplomas are finding it more beneficial to have technical degrees. The exceptional culinary arts training program at ICASI will introduce you to the knowledge, skills and techniques that you need to become a professional chef. Add to that your talent and ambition, and you are off to a great start in an industry with many opportunities. Getting an associate degree can add to your employability, opening doors to some of the better hotels and restaurants, and larger companies. A degree can also give you the added knowledge to grow into management positions, or lead to entrepreneurship opportunities.

Lakeland and ICASI both provide flexible, convenient class times to fit your schedule. Contact a counselor today. Call 440.525.7200 to schedule an appointment! Visit www.lakelandcc.edu/culinary for more information about the degree.

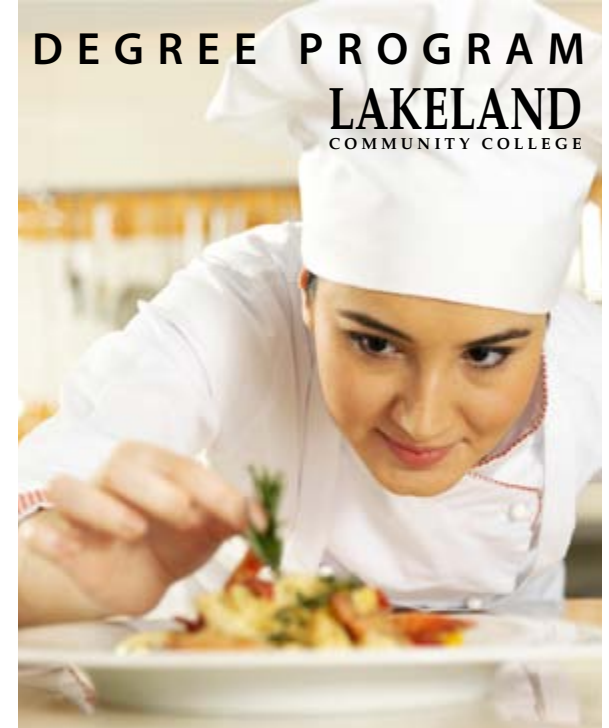


LAKELAND
COMMUNITY COLLEGE



Associate of Technical Studies in
CulinaryARTS

DEGREE PROGRAM
LAKELAND
COMMUNITY COLLEGE



*Fanatical about food?
Creative in the kitchen?
Happy playing the host?*

If so, perhaps a career as a professional chef will please your palate.

Why not tempt your taste buds with an Associate of Technical Studies degree in culinary arts?



Lakeland and the International Culinary Arts & Sciences Institute (ICASI) have joined forces to offer this perfect pairing ... an Associate degree in Technical Studies paired with hands-on training in professional culinary arts.

About the program

The Associate of Technical Studies degree in culinary arts program couples 35-37 general education semester hours at Lakeland with 70 credits at ICASI.

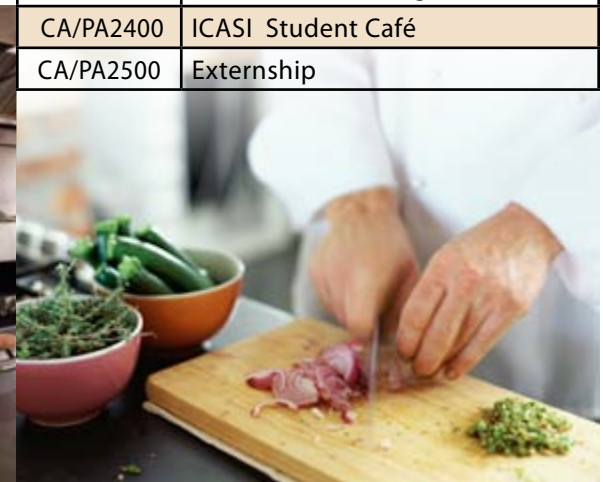
Ideal for many types of students with one common denominator, a passion for pleasing the palate:

- Chefs who have already completed the Culinary Arts Advanced Technical Diploma program at ICASI who are looking to continue their education and earn a degree
- High school graduates / new Lakeland students
- Current Lakeland students who have yet to declare a major
- Professionals who are looking for a career change



Lakeland Course Load	
ENGL 1110 or ENGL 1111	English Composition I (A) or English Composition II (B)
HLTH 1300	Nutrition & Family Health
Math 1040	Applied Business Mathematics
BUSM 1800	Essentials of Management & Supervision
ENGL 1120	English Composition II
ACCT 1100	Intro to Financial Accounting
ECON 1150	Basic Economics
TOUR 2260	Hospitality Cost Control & Loss Prevention
ELECT	Social & Behavioral Science*
ELECT	Arts & Humanities*
SPCH 1100	Effective Interpersonal Communications
TOUR 2250	Principles of Food & Beverage Management
ELECT	Technical Elective*

*Visit www.lakelandcc.edu/culinary for a complete listing of Arts & Humanities Electives, Social and Behavioral Sciences Electives, and Technical Electives.



About ICASI

The International Culinary Arts & Sciences Institute (ICASI) is the professional culinary campus of the renowned Loretta Paganini School of Cooking. Located in Chesterland, Ohio, ICASI offers education in culinary and pastry techniques founded upon European and international tradition. Call 440.729.7340 or visit www.icasinet.net for more information on ICASI.

ICASI Course Load	
CA1100	Culinary Arts Basic - Techniques I
LS1100	Sanitation
LS2100	Nutrition & Healthy Cooking
CA1200	Culinary Arts Basic - Techniques II
CA2300	Baking and Pastry Arts
CA2100	Culinary Arts Advanced - Techniques I
LS2200	Food Service Management I
CA2200	Culinary Arts Advanced - Techniques II
LS2300	Food Service Management II
CA/PA2400	ICASI Student Café
CA/PA2500	Externship