

## Food

### Food Products Manufacturing / Agriculture

*Employment (4/01): 68,094*

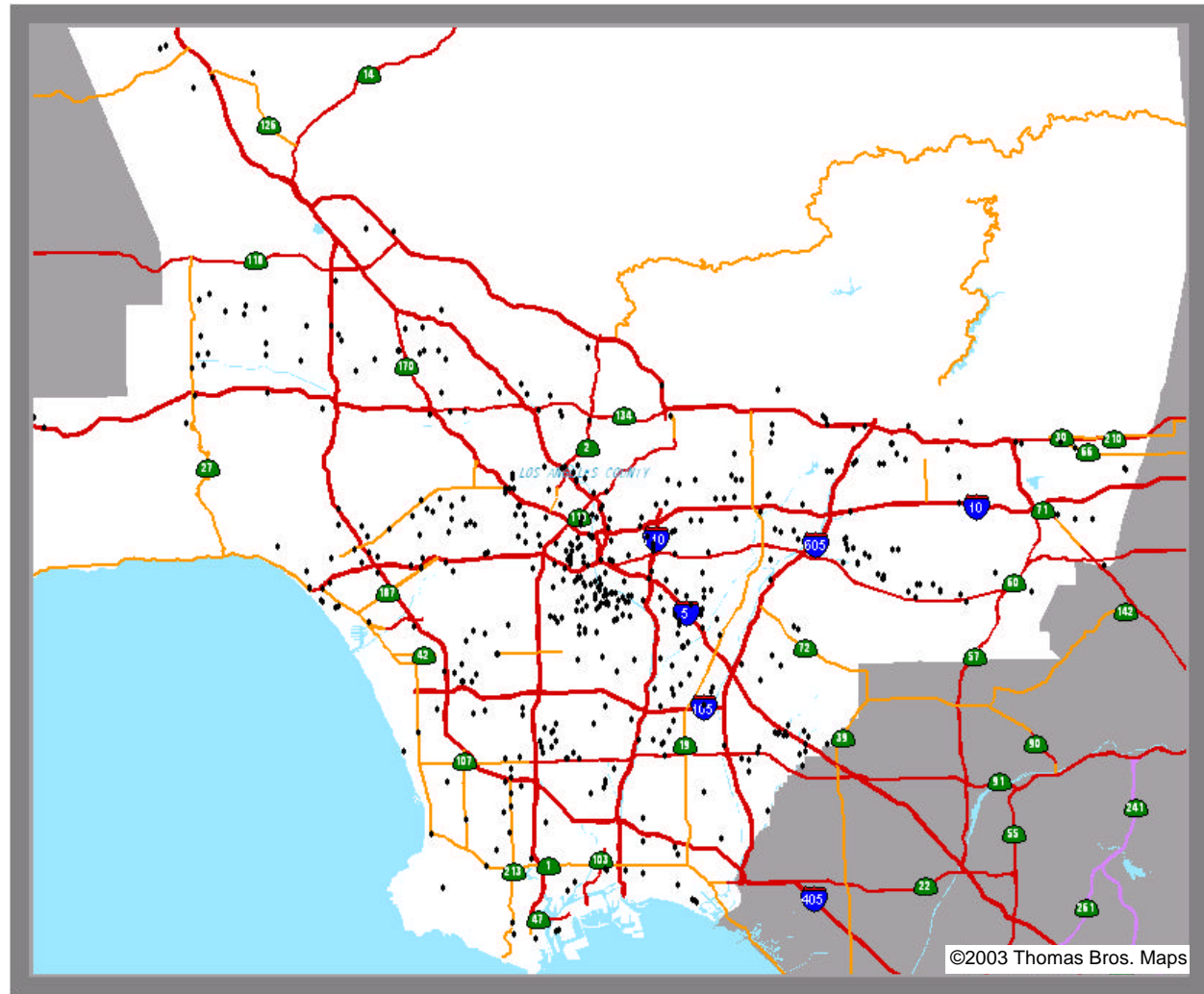
*Number of Establishments (4/01): 2,291*

*Shipments/Receipts (1997): \$24.3 Billion*

*NAICS Codes: 111, 112, 311, 42242-48, and 42251*

Los Angeles County has a truly distinguished reputation in domestic and world markets through its unique combination of celebrity chefs, world-class restaurants, access to the best ingredients, and manufacture of ethnic foods. Los Angeles County's food manufacturing and wholesaling industries employ more than 73,000 people and produce more than \$24 billion in revenues.

Educational programs at fourteen educational institutions and training centers, combined with several associations and special support programs create the food industry infrastructure. L.A. County's unparalleled ethnic diversity, combined with the region's year-round access to both common and exotic fruits, vegetables, and seafood from around the globe, has produced innovative culinary fusions.



## Education

### **CALIFORNIA STATE UNIVERSITY, LOS ANGELES (CSULA) EXTENDED EDUCATION**

#### **Food Service Management Development**

5151 State University Dr. Program Coord: Jim Antonich  
Los Angeles, CA 90032  
Tel: 323-343-5964  
Fax: 323-343-4954  
Web site: <http://www.calstatela.edu>

*The certificate program offers current and aspiring food service managers the skills necessary to succeed in the food service industry. It is for food service personnel who wish to increase their knowledge and skills; for food service workers who are seeking promotions; or career changers seeking employment in food service.*

### **CALIFORNIA SUSHI ACADEMY**

1500 Main St. Executive Chef: Phillip Lee  
Venice, CA 90291  
Tel: 310-581-0213  
Fax: 310-581-5272  
Web site: <http://www.sushi-academy.com>

*Established in 1988, the California Sushi Academy is the first registered vocational school for the specialty of training sushi chefs in the state of California. The Academy offers both a basic and professional Sushi Chef Course consisting of a range of instruction from the fundamentals of Japanese foods to training in the preparation of sushi and sashimi.*

### **CERRITOS COLLEGE**

#### **Culinary Arts Program; Baking & Pastry Program**

11110 Alondra Blvd. Chief Instructor: Michael Pierini  
Norwalk, CA 90650 No. of Students: 225  
Tel: 562-860-2451 2002-2003 graduates: 32  
Fax: 562-467-5074  
Web site: <http://www.cerritos.edu>

*Cerritos College has been training students in foodservice for over 25 years. The Culinary Arts and Baking & Pastry programs offer strong academics*

*and applied knowledge through hands-on applications. This includes formal dining, cafeteria style banquets, and catering operations. A certificate of completion and an Associate of Arts degree are obtained upon completion of the program. The College also offers the National Restaurant Association certificate courses including ServSafe, Purchasing and Professional Baking.*

### **GLENDALE COMMUNITY COLLEGE**

#### **Culinary Arts**

1500 N. Verdugo Road Dept. Chair: Paul Dozois  
Glendale, CA 91208  
Tel: 818-240-1000 x5541  
Fax: 818-549-9436  
E-mail: [pdozois@glendale.edu](mailto:pdozois@glendale.edu)  
Web site: <http://www.glendale.cc.ca.us>

*This program leading to a certificate in Culinary Arts provides basic and advanced training designed to prepare students for employment in various positions in the food service industry.*

### **LONG BEACH CITY COLLEGE**

#### **Culinary Arts**

4901 E. Carson St. Dept. Chair: Romain Bertein  
Long Beach, CA 90808  
Tel: 562-938-4502  
E-mail: [rbertein@lbcc.edu](mailto:rbertein@lbcc.edu)  
Web site: <http://www.glendale.cc.ca.us>

*Students will learn positions dealing with all phases of cooking for institutional, restaurant, and hotel type food operations. This program is ideal for students currently employed to enhance their skills in food services. An Associate's degree or certificate is awarded upon completion of the program.*

### **LOS ANGELES CITY COLLEGE**

#### **Family and Consumer Studies: Child Development, Dietetics, and School Food Service**

855 N. Vermont Ave. Dept. Chair: Kathleen Bimber  
Los Angeles, CA 90029

Tel: 323-953-2290  
 Web site: <http://www.lacc.cc.ca.us>

*The School Food Service program equips students for positions related to food services, and it meets standards set forth by the California State Child Nutrition program. The Dietary Technician program prepares students for a career in institutional food services and the nutritional care of clients. Students are awarded a certificate upon completion of these programs.*

**LOS ANGELES MISSION COLLEGE**  
**Food Services Management; Culinary Arts; Bilingual Food Technology**  
 13356 Eldridge Ave.  
 Sylmar, CA 91342  
 Tel: 818-364-7625  
 Fax: 818-364-7755  
 Web site: <http://www.lamission.cc.ca.us>

*LA Mission College offers the Dietary Supervisor Certificate. In this two-year program, students are taught how to make a variety of pastry specialties. The college also has a special biotechnical program featuring food production and recipe creation.*

**LOS ANGELES TRADE TECHNICAL COLLEGE**  
**Culinary Arts Department**  
 400 W. Washington Blvd. Interim President: Daniel Castro  
 Los Angeles, CA 90015 No. of Students: 232  
 Tel: 213-763-7331 2002-2003 graduates: 55  
 Fax: 213-763-5375  
 E-mail: [culinary@lattc.edu](mailto:culinary@lattc.edu)  
 Web site: <http://www.lattc.cc.ca.us>

*This two-year program that is recognized and accredited by the American Culinary Federation, will provide an intense hands-on study that will prepare students for the competitive culinary industry. The Culinary Arts program offers an Associate in Arts degree or certificate in culinary arts or professional baking upon completion.*

**METROPOLITAN SKILLS CENTER**  
**Cook Apprentice**  
 2801 W. 6<sup>th</sup> Street Program Coord: Deborah Weldon  
 Los Angeles, CA 90057

Tel: 213-386-7269  
 Fax: 213-383-7867

*The Certificate program exposes participants to “prep” cooking, presentation, storage in all food categories, correct use and care of kitchen tools and equipment, sanitation and food handling techniques, with hands-on procedures and classroom theory.*

**MT. SAN ANTONIO COLLEGE**  
**Restaurant/Food Services Management**  
 1100 N. Grand Ave. Program Coord. Stella Miller  
 Walnut, CA 91789  
 Tel: 909-594-5611 x4683  
 Web site: <http://www.mtsac.edu>

*This program has been developed for those interested in employment as well as for currently employed personnel in the food service and restaurant management industry. The Food Service option has the endorsement of the California Food Service Association. An Associate’s degree is awarded upon completion of the program.*

**PASADENA CITY COLLEGE**  
**Food Services**  
 1570 E. Colorado Blvd. Dean: Robert Navarro  
 Pasadena, CA 91106  
 Tel: 626-585-7267  
 Web site: <http://www.paccd.cc.ca.us>

*The food services curriculum prepares students for working in various food services industries. Studies emphasize foods, terms and techniques, safety and sanitation, baking, catering, food preparation, menu planning, merchandising, and restaurant management. Students are kept informed of industry trends through speakers, trade publications, and field trips to local industries and culinary shows. A certificate of completion is awarded after completion of the program.*

**SOUTHERN CALIFORNIA SCHOOL OF CULINARY ARTS**  
 1416 El Centro St.  
 South Pasadena, CA 91030 Director: Christopher Becker  
 Tel: 626-403-8490  
 Fax: 626-403-8494

Web site: <http://www.scsca.com>

*SCSCA is a private, post secondary educational institution combining theory and hands-on training to prepare students for a career in the hospitality and culinary industries. Approved by the State of California and accredited by the Accrediting Council for Independent Colleges and Schools, SCSCA offers diploma programs in Professional Culinary Arts, Advanced Baking and Pastries, and Advanced Cooking. These training programs include extensive lab classes, academic classes, and an externship where students can apply their skills at an approved facility.*

**ST. JOSEPH CENTER  
Food Service Job Training Program**

663 Rose Ave. Program Coord: Thomasine Howlett  
Venice, CA 90291  
Tel: 310-450-9095  
Web site: <http://www.stjosephctr.org>

*The Culinary Training Program is ten weeks long: six weeks are spent at the St. Joseph center facility, and four weeks are spent in an internship in the culinary department of a local hospital. The program is based on UCLA Extension's program in Culinary Arts. Students receive hands-on training in food preparation, food handling, service, safety and sanitation. Upon graduation, students receive a certificate of training and eligible for ongoing placement assistance.*

**THE ART INSTITUTE OF LOS ANGELES  
Culinary Arts**

2900 31<sup>st</sup> Street  
Santa Monica, CA 90405  
Tel: 310-752-4700  
Fax: 310-752-4708  
Web site: <http://www2.aila.artinstitutes.edu>

*The Institute offers an A.S. degree in Culinary Arts. The objective of this program is to help the student attain a fundamental grounding in culinary arts, including an introduction to the theory and practice of hospitality, baking & pastry, catering, the a la carte kitchen, wine & spirits, purchasing, cost control, and externship.*

**Associations**

**KOREAN AMERICAN GROCER'S ASSOCIATION OF CALIFORNIA (KAGRO)**

3250 Wilshire Blvd., Suite 680706  
Los Angeles, CA 90010  
Tel: 213-388-1891  
Fax: 213-388-2489  
E-mail: [foundation@kagro.org](mailto:foundation@kagro.org)  
Web site: <http://www.kagro.org/history.htm>

*KAGRO is a non-profit, mutual-benefit association created to serve the interests of Korean-American grocery and liquor business owners and the communities they serve. The main purpose of KAGRO is to assist Korean-American retailers in adapting to American culture, lifestyles, and business. The Association also functions as a catalyst to further the mutually beneficial relationship between Korean-American retailers and their vendors/suppliers.*

**LOS ANGELES COUNTY FARM BUREAU**

1006 W. Lancaster Blvd..  
Lancaster, CA 93534  
Tel: 661-948-6571  
Fax: 661-949-3251  
E-mail: [info@lacfb.org](mailto:info@lacfb.org)  
Web site: <http://lacfb.org>

*The Los Angeles County Farm Bureau is a member of California Farm Bureau Federation, a statewide organization of farmers and ranchers with 53 member county Farm Bureau organizations covering 56 California counties.*

**MEXICAN AMERICAN GROCER'S ASSOCIATION**

405 N. San Fernando Rd.  
Los Angeles, CA 90031  
Tel: 323-227-1565  
Fax: 323-227-6935  
E-mail: [execoffice@maga.org](mailto:execoffice@maga.org)  
Web site: <http://www.maga.org>

*The Mexican American Grocer's Association represents approximately 10,000 food storeowners that do business in the Hispanic community*

*throughout the United States. It also has an annual awards banquet to honor companies who have made large contributions to the community. The Association also has a scholarship foundation for Hispanic college students studying in the business field.*

**SMALL MANUFACTURERS ASSOCIATION OF CALIFORNIA (SMA)**

1603 Don Carlos Ave.  
Glendale, CA 91208  
Tel: 818-242-7658  
Fax: 818-240-5441  
Web site: <http://www.smac.org>

*SMA represents approximately 800 small- and medium-sized manufacturing companies' throughout California. SMA provides advocacy and other benefits for its members, which is primarily made up of durable goods manufacturers.*

**CALIFORNIA RESTAURANT ASSOCIATION**

9620 Center Ave., Ste. 100  
Rancho Cucamonga, CA 91730  
Tel: 909-987-6111  
Fax: 909-987-8874

CRA Headquarters  
1011 10th Street  
Sacramento, CA 95814  
Tel: (916) 447-5793  
Fax: (916) 447-6182  
Web site: <http://www.calrest.org>

*The California Restaurant Association assists businesses in the food-service industry with a Government Affairs staff that pushes legislative agenda and lobbies legislators and the administration in an effort to promote the restaurant industry. The California Restaurant Association Educational Foundation (CRAEF) is the educational arm of the CRA and offers the ProStart school-to-career program that helps California high schools prepare young people for careers in culinary arts and foodservice management.*

**Special Support**

**AGRICULTURAL COUNCIL OF CALIFORNIA**

1225 H Street  
Sacramento, CA 95814  
Tel: 916-443-4887  
Fax: 916-443-0601  
Web site: <http://www.agcouncil.org>

*The Agricultural Council stands as the only state organization devoted to protecting and promoting agricultural cooperatives.*

**CALIFORNIA DEPARTMENT OF FOOD AND AGRICULTURE**

**Marketing Branch**

1220 N Street  
Sacramento, CA 95814  
Tel: 916-341-6005  
Fax: 916-341-6826  
Web site: <http://www.cdffa.ca.gov/mkt/mkt/ordslaws.html>

*The purpose of marketing programs is to provide agricultural producers and handlers an organizational structure, operating under government sanction, that allows them to solve production and marketing problems collectively that they could not address individually. Current marketing programs' activities include commodity promotion, research, and maintenance of quality standards. Some of the programs carry out all three authorized activities while others carry out only one or two, depending on the needs of each respective industry. None involve volume control and cooperative price establishment (which is specifically prohibited by law). These organizations provide a structure for solving problems and also provide a vehicle for collecting funds to support activities.*

**FOOD INDUSTRY BUSINESS ROUNDTABLE (FIBR)**

520 West 23<sup>rd</sup> St.  
Los Angeles, CA 90007  
Tel: 213-763-2520 ext. 226  
Fax: 213-763-2729  
E-mail: [info@fibr.com](mailto:info@fibr.com)  
Web site: <http://www.fibr.com>

*FIBR was created to promote and sustain the growth and viability of the ethnic-specialty food processing industry in the greater Los Angeles area. Membership is open to companies which have a substantial portion of their manufacturing in ethnic-specialty food products or who are involved in purchasing/ selling products or services from ethnic-specialty food product manufacturers, and to not-for-profit organizations, government agencies, or individuals having an interest in furthering the purposes of FIBR.*

**SOUTHERN CALIFORNIA GAS COMPANY ENERGY RESOURCE CENTER**

**Food Service Equipment Connection**

9240 E. Firestone Blvd.  
Downey, CA 90241-5388  
Tel: 562-803-7500  
Fax: 562-803-7551  
Web site: <http://www.socalgas.com/erc>

*The Southern California Gas Company Energy Resource Center Food Service Equipment Connection was created to assist commercial and industrial companies. It has since expanded to aid restaurants and institutions in becoming more energy efficient in their food preparation. It is a one-stop center for information on energy efficiency and environmentally friendly energy usage.*

*This unique facility provides food service professionals looking for new or replacement kitchen equipment a venue for trying, without charge, any of its 1440 pieces of gas-fired energy efficient commercial kitchen equipment. Restaurant owners, chefs, caterers, culinary students, and cooks at all levels attend seminars, equipment demonstrations and workshops in the center's main test and demonstration kitchen and new, one-of-a kind ventilation and Baking Lab. It is a one-stop center for information on energy efficiency and environmentally friendly energy usage.*

**EDISON TECHNOLOGY SOLUTIONS RESOURCE CENTER (ETSRC)**

**Agricultural Technology Center (ATC)**

6090 N. Irwindale Ave.  
Irwindale, CA 91702  
Tel: 626-302-1212

*ETSRC is an unregulated affiliate of Edison International, which is the parent company of Southern California Edison. ETSRC was created to develop and commercialize products for electricity. The ATC was created to find ways to use energy more efficiently in processes such as irrigation.*

**SOUTH PARK STAKEHOLDERS GROUP**

**Food Products Incubator**

900 Wilshire Blvd. # 624  
Los Angeles, CA 90017  
Tel: 213-612-3612  
Fax: 213-612-3616  
E-mail: [info@southpark-la.org](mailto:info@southpark-la.org)  
Web site: <http://www.southpark-la.org>

*This facility will offer kitchen facilities as well as on-site consulting services for start-up food product manufacturers.*