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Cerritos College culinary arts ranks sixth in the nation

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NORWALK, Calif. – September 20, 2022 – Cerritos College earned another top honor with its culinary arts program ranked sixth among the best culinary arts colleges in the U.S. by [Universities.com](#).

Universities.com uses the latest U.S. government data sets, specifically the Integrated Postsecondary Education Data System (IPEDS) and College Scorecard. Its school and degree program rankings aim to inform and empower consumers as they make decisions about higher education.

The Cerritos College Culinary Arts Program offers pathways to prepare students to work in the professional food service industry. All students start at the bottom tier, taking classes and earning degrees along the way, and have the option of exiting the program after earning a certificate or continuing to earn higher certificates and/or degrees. The Culinary Arts Department offers certificates and associate of science degrees in professional cooking, professional baking & pastry, and culinary arts management, and two associate of science for transfer degrees in foodservice management and hospitality management. Students who earn an AS-T degree are ready to transfer to CSULB or Cal Poly Pomona to complete their bachelor's degree in hospitality management.

Students who pursue an associate degree in culinary arts graduate with more than 800 hours of hands-on learning by operating the on-campus Falcon Room Restaurant, Café, and Banquets. By working in a real-world restaurant setting, students hone their culinary and hospitality skills and prepare for employment in the hospitality industry.

"We are humbled by this national recognition. Our goal is to develop culturally competent students with the knowledge, skills, and values that prepare them to be productive members of their chosen career pathways. Our programs produce students that are competitive in the workforce, innovative and creative in their skill sets, and are prepared to become leaders within our industry," said Michael Pierini, associate professor and chair of culinary arts.

President/Superintendent Dr. Jose Fierro echoed the sentiment. "The culinary arts program at Cerritos College is a hidden gem in our community, and we are thrilled to receive this well-deserved recognition. Our top-notch faculty are experts in their fields, teaching the skills that students need to enter the workforce and attain upward social mobility. Their expertise is paired with a welcoming learning environment, and we are proud to see our students thrive as they reach their educational goals."

For more information about the Cerritos College Culinary Arts Program, visit www.cerritos.edu/culinary-arts/

About Cerritos College: *Cerritos College serves as a comprehensive community college for southeastern Los Angeles County. Communities within the college's district include Artesia, Bellflower, Cerritos, Downey, Hawaiian Gardens, La Mirada, Norwalk, and portions of Bell Gardens, Lakewood, Long Beach, Santa Fe Springs, and South Gate. Cerritos College offers degrees and certificates in more than 180 areas of study in nine divisions. Annually, more than 1,200 students successfully complete their course of studies. Enrollment currently averages 21,000 students. Visit Cerritos College online at <http://www.cerritos.edu/>.*

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