

Culinary Arts

Associate of Applied Science Degree: 10-316-1
Campus: Fond du Lac

Description

The Culinary Arts program offers students many opportunities to enter and advance in the hospitality industry. Students receive hands-on, practical experience in all aspects of food preparation and production.

Coursework begins with food preparation techniques and progresses through the development of management skills related to the operation of a food service business.

The food industry has and will continue to have excellent job opportunities. Millions of meals are prepared daily in restaurants, hotels, schools and health care facilities.

Program Outcomes

- Analyze and apply food and beverage purchasing procedures.
- Apply analysis and problem solving to food production.
- Design menus.
- Apply food safety and sanitation practices to food preparation and service.
- Apply management skills to restaurant operations.
- Apply multiple cooking methods in the preparation of meats, fish, poultry, vegetables, potatoes, soups, sauces and bakery.
- Apply nutritional principles to the preparation of food.
- Exhibit kitchen organizational skills (mise en place) and pre-preparation time management skills.

Career Opportunities

- Chef
- Chef de Cuisine
- Sous Chef
- Personal Chef
- Food Service Sales Associate
- Chief Steward
- Purchasing Agent

Statewide Yearly Salary Range for Recent Graduates

\$15,599 - \$40,000

Admission Process

- Submit the college admission application.
- Submit the \$30 one-time fee.
- Submit high school/other official college transcripts.
- Take the college placement assessment (ACCUPLACER, ACT or other).
- Meet with an admissions specialist to determine the best course sequencing and prerequisites (strongly encouraged).
- Check with Admissions if any additional steps are required.

Note: Students must purchase the required uniform, the required tool kit and the required wait staff uniform for this program.



For additional information, visit
www.morainepark.edu
Beaver Dam **Fond du Lac**
700 Gould Street 235 North National Avenue
Beaver Dam, WI 53916-1994 Fond du Lac, WI 54935-2884
920-924-3207
West Bend TTY 920-929-2109
2151 North Main Street 1-800-472-4554
West Bend, WI 53090-1598

Course Number	Course Title	Year	2009-2010				2010-2011			
			Ct.	S	F	W	P	S	F	W
Technical Studies Courses										
316-100	Food Principles 1	3								
316-101	Food Principles 2	1								
316-116	Menu Planning, Management and Design	1								
316-121	Nutrition	2								
316-142	Restaurant Operations	3								
316-147	Sanitation and Safety	2								
316-151	Fundamentals of Meat Analysis	3								
316-153	Food Purchasing	2								
316-160	Baking	2								
316-165	Catering and Special Function Planning	3								
316-171	Restaurant Management	3								
316-175	Specialty Foods and Ethnic Cookery	3								
316-183	Food Production for Vegetables and Potatoes	2								
316-184	Food Production for Pastas, Grains & Breakfast Cookery	2								
316-185	Food Production for Stocks and Soups	2								
316-186	Food Production for Sauces and Specialty Soups	2								
316-187	Food Production for Cold Food - Salads	2								
316-188	Food Production for Cold Food - Sandwiches, Desserts Salads and Dressings	2								
316-189	Food Production for Meat, Fish and Poultry	2								
316-190	Food Production for Hot Sandwiches, Deli and Short-Order Cookery	2								
General Studies Courses										
801-195	Written Communication	3								
801-196	Oral and Interpersonal Communication (or)	3								
801-197	Technical Reporting (or)									
801-198	Speech									
804-106	Introduction to College Mathematics	3								
809-166	Introduction to Ethics: Theory and Application	3								
809-195	Economics	3								
809-196	Introduction to Sociology	3								
809-199	Psychology of Human Relations (or)	3								
809-198	Introduction to Psychology									
Students must choose an additional three credits of electives.		3								
Schedule a Course		Total	68							
A Culinary Arts Exit Assessment is a graduation requirement for this program.										
Institutional Requirements Academic Planner										
890-125	Student Success - take 1st semester									
103-159	Computer Literacy/Advanced Standing - take 1st semester									
890-130	Career Development - take 3rd semester									

Semester Codes: S - Summer F - Fall W - Winter P - Spring

For information on how program credits transfer to a four-year college, please visit us at www.morainepark.edu/academics/transfer.

For course descriptions, please visit our Web site at www.morainepark.edu.