

# Culinary Arts



## Possible Careers

- Line Cook
- Sous Chef
- Assistant Chef
- Specialty Cook (Banquet)
- Assistant Pastry Chef
- Kitchen Manager
- Caterer
- Culinary Educator
- Deli Manager
- Food Manager
- Food Demonstrator
- Personal Chef
- Research Chef
- Food Writer
- Food Photographer
- Food Purveyor
- Food Service Sanitarian

## Two-Year Associate Degree – 70 credits

Culinary arts professionals are trained to produce safe, healthful, and creative food for all segments of the food service industry. They may handle one type of specialized food preparation or be responsible for preparing all the foods served in a given establishment. They may also plan menus, control costs, purchase food supplies, and supervise other personnel. This occupational field is growing rapidly and provides a wide variety of career opportunities.

The Culinary Arts program begins with basic theory and techniques of food production and service. Building on these basics, the program then develops advanced culinary techniques as well as skills in menu planning, purchasing, cost control, and food service supervision. Students learn through a combination of lecture, demonstration, and extensive hands-on experience.

Graduates of the Culinary Arts program are qualified for advanced positions in food preparation and service in both commercial and institutional establishments, including full-service restaurants, hotels, supper and private clubs, colleges, hospitals, and delis.

# Culinary Arts

## Culinary Arts Degree Program Outcomes

- 1) Apply safety and sanitation codes to conditions and operations in food service kitchens.
- 2) Prepare recipes and formulas to industry standards.
- 3) Apply basic food theory to solve problems in food preparation.
- 4) Use nutritional principles in recipe development and preparation.
- 5) Produce creative menus for buffet, à la carte, and catered events.
- 6) Supervise food service operations using prescribed management theories and techniques.
- 7) Integrate purchasing principles and food cost controls into menus.
- 8) Demonstrate attributes of a professional culinarian.

## Certificates

Culinary Arts students have the opportunity to earn a variety of different short-term certificates. These specialized certificates include Baking, Catering, Culinary Career Essentials, Food Service Management, and Kitchen Management. Once earned, the college credits awarded for these certificates can be applied toward the Culinary Arts two-year associate degree.

## Salary Information

Average wage was \$10.54 an hour for 2007 Wisconsin Technical College Culinary Arts graduates. Average annual salary was \$22,878.

Curriculum	Credits
<b>First Year</b>	
<b>Fall Semester</b>	
10-103-115 MS Word, Beginning . . . . .	1
10-316-115 Culinary Math . . . . .	2
10-316-121 Sanitation & Safety Fundamentals . . . . .	2
10-316-125 Food Theory. . . . .	3
10-316-126 Food Production Principles. . . . .	3
10-801-195 Written Communication. . . . .	3
10-809-197 Contemporary American Society . . . . .	3
	<b>17</b>
<b>Spring Semester</b>	
10-316-111 Garde-Manger . . . . .	2
10-316-130 Nutrition . . . . .	2
10-316-140 Food Practicum I . . . . .	3
10-316-141 Food Practicum II . . . . .	3
10-801-196 Oral/Interpersonal Communication . . . . .	3
10-809-166 Intro to Ethics: Theory & Application . . . . .	3
OR	
20-809-225 Ethics . . . . .	(3)
Electives. . . . .	2
	<b>18</b>
<b>Summer Session (recommended)</b>	
10-316-190 Culinary Internship (elective) . . . . .	2
<b>Second Year</b>	
<b>Fall Semester</b>	
10-316-150 Catering. . . . .	3
10-316-151 Advanced Professional Cooking . . . . .	3
10-316-152 Professional Baking. . . . .	3
10-316-155 Menu Planning. . . . .	2
10-316-160 Food Purchasing. . . . .	2
10-809-199 Psychology of Human Relations . . . . .	3
Elective . . . . .	2
	<b>18</b>
<b>Spring Semester</b>	
10-316-170 Restaurant Practicum I . . . . .	3
10-316-171 Restaurant Practicum II. . . . .	3
10-316-175 Food Service Cost Control . . . . .	2
10-316-180 Food Service Supervision . . . . .	3
10-804-123 Math with Business Applications. . . . .	3
10-809-195 Economics . . . . .	3
	<b>17</b>
<b>Recommended Electives:</b>	
10-316-153 Advanced Baking	
10-109-195 Beverage Management	
10-316-190 Internship in Culinary Arts	

Students must have a grade of "C" or better to progress in core courses in the following semester and a grade of "C" or better in all core courses to graduate. A cumulative G.P.A. of 2.0 is required for graduation.



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