NICOLET COLLEGE

Catering

Technical Certificate

If you're interested in on- or off-premise catering operations, the fundamentals of kitchen operations are stressed in the three core courses (Culinary Career Essentials). Specific skills and knowledge for business start-up, operation, menu planning, elegant food preparation, and promotion are the focus of the remaining two courses.

Program Outline

TERM 1

Course #	Course Title	Credits
1031612500	Culinary Principles Food science principles applied to professional culinary food preparation. Units include professional kitchen operation, recipe terminology, and cooking techniques for various food categories.	3.00
1031612600	Culinary Applications Provides practical experience applying food science principles in food preparation, analysis, and evaluation of preparation techniques. Prerequisites: 1031612500 Culinary Principles (C or better) (concurrent enrollment allowed) and 1031612100 Sanitation and Safety Fundamentals (C or better) (concurrent enrollment allowed).	3.00
1031615000	Catering Explores set-up and operation principles for on- and off-premise catering, deli and take-out food, and buffet and banquet management. International cuisines are investigated. Prerequisite: 1031614000 Food Practicum I (C or better).	3.00
1031612200	Sanitation and Safety Basics Learn basic principles of sanitation and safety in order to maintain a safe and healthy food service environment. The course presents laws and regulations related to safety, fire, and sanitation and how to adhere to them in the food service operation. Successful completion of the course enables students to take a national sanitation certification examination.	1.00

TERM 2

Course #	Course Title	Credits
1031611200	Garde Manger Basics Methods and techniques of preparing and presenting food specialties created in the garde manger department are practiced. Hors d'oeuvres, salads, garnishing, food displays, charcuterie, and culinary competition units are included.	3.00

Total Credits: 13.00

Talk with a Success Coach about the program outline. Together, you will determine if credits you've already earned satisfy any requirements, discuss possible alternative courses, and choose the best classes if you're thinking of transferring.

At A Glance

How You'll Learn

How You'll Learn

Next Academic Start Dates

11
JAN

Spring 2027 Term Starts

15
MAR

Additional Spring 2027 Start for Select Courses

VIEW FULL CALENDAR

Program Tuition*

$2,760

Books & Supplies*

$351

*Total cost for degree completion is estimated by current course requirements, books, and supplies. Tuition and fees are set by the Wisconsin Technical College System and subject to change.

Not Eligible for Financial Aid

▸ Potential Indirect Costs

What You'll Learn

- Apply safety and sanitation codes to conditions and operations in food service kitchens
- Prepare recipes and formulas to industry standards
- Apply basic food theory to solve problems in food preparation
- Produce creative menus for buffet, a` la carte, and catered events
- Integrate purchasing principles and food cost controls into menus
- Demonstrate attributes of a culinary professional

Your Potential Careers

Your Potential Careers

- Catering

Median Annual Salary

Local	State	National
$30,629	$30,462	$29,817

Lightcast 2023.1

Get Started

Your application can be submitted online, it takes just a few minutes to complete.

APPLY NOW