NICOLET COLLEGE

Kitchen Management

Technical Certificate

Build on the Culinary Career Essentials to learn the managerial functions required for positions as kitchen managers, deli managers, sous chef, or institutional food service managers.

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
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 3

Course #	Course Title	Credits
1031615500	Menu Planning Develops skill in planning creative, well-designed, and informative menus for use in the food service industry. Includes planning, design elements, layout, and copy writing. Prerequisites: 1031612100 Sanitation and Safety Fundamentals (C or better) and 1031612500 Culinary Principles (C or better) and 1031612600 Culinary Applications (C or better).	2.00
1031616000	Food Purchasing Examines standards and specifications of food purchasing with emphasis on quality, grading, optimal price, and ordering requirements. Situational problems develop skills for work situations. Prerequisites: 1031611500 Culinary Math (C or better) and 1031612500 Culinary Principles (C or better) and 1031612600 Culinary Applications (C or better).	2.00

TERM 4

Course #	Course Title	Credits
1031617500	Food Service Cost Control Analysis of the factors affecting food and beverage cost control. Purchasing, receiving, preparation, storage, and inventory practices are examined. Prerequisite: 1031611500 Culinary Math (C or better).	2.00

Course #	Course Title	Credits
1031618100	Food Service Management Introduction to food service management. Fundamentals of leadership, communication techniques, employee motivation, recruitment, hiring, training employees, and problem solving/decision making processes are covered.	2.00

Total Credits: 15.00

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

Next Academic Start Dates

11
JAN

Spring 2027 Term Starts

15
MAR

Additional Spring 2027 Start for Select Courses

VIEW FULL CALENDAR

Program Tuition*

$2,649

Books & Supplies*

$636

*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
- Supervise food service operations using prescribed management theories and techniques
- Integrate purchasing principles and food cost controls into menus
- Demonstrate attributes of a culinary professional

Your Potential Careers

- Entry-level Kitchen Management

Median Annual Salary

Local	State	National
$29,259	$34,318	$36,353

Lightcast 2023.1

Get Started

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

APPLY NOW