CULINARY ASSISTANT
Technical Diploma

About the Culinary Assistant Program

Learn basic theory and techniques of food production and service through a combination of lecture, demonstration, and hands-on experience. The program is designed to prepare you for entry-level employment in the food service industry wherever food is prepared in quantity.

Graduates of the program may transfer their credits into Nicolet's Culinary Arts program to earn an Associate Degree in Culinary Arts. Skilled cooks are essential to the success of food service establishments, and they contribute significantly to clients' enjoyment in restaurants, supper clubs, hotels, resorts, hospitals, schools, and residential facilities.

PROGRAM OUTLINE

Total Credits: 26.00

AT A GLANCE

How You'll Learn

ON CAMPUS ONLINE

Term Start Dates

| Spring 2022: January 5 | Summer 2022: May 2 | Fall 2022: September 6 |

Start dates represent the beginning of a new term. Certain programs or courses may not be available to start every term. Please view the course schedules for a list of upcoming classes or contact the Welcome Center at 715-365-4493.

VIEW FULL ACADEMIC CALENDAR

Approximate Cost

$4,525*

Financial Aid Eligible

*Based on 10-level courses—materials, books, and fees may be additional

What You'll Learn

- Practice basic sanitary and safety procedures during food preparation, service, and clean-up
- Operate food service equipment
- Prepare large quantity recipes to industry standards
- Demonstrate good work habits and positive attitudes towards food service assignments
- Serve food in predetermined portions, in a neat and attractive manner
Your Potential Careers

- Short Order Cook
- Line Cook
- Assistant Baker
- Pantry Person
- Dietary Aide
- Caterer Assistant
- School Food Service Worker
- Deli Worker/Cook
- Prep Cook
- Institutional Food Worker
- Food Preparation/Professional

Median Annual Salary

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<tr>
<th>Local</th>
<th>State</th>
<th>National</th>
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<tr>
<td>$23,193</td>
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Get Started

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

APPLY NOW