

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. Skillful 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

SEMESTER: 1		
Course #	Course Title	Credits
1031611500	Culinary Math Application of math procedures used by preparation, service, and management personnel in food service operations. Students solve problems in recipe sizing, costing and conversion, measurements, and equivalents, controlling costs, forms, and reports.	2.00
1031612100	Sanitation and Safety Fundamentals Applies sanitary, safety, and legal principles to practices in the food service industry. Successful completion of the course enables students to take a national sanitation certification examination.	2.00
1031612500	Food Theory 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	Food Production Principles Provides practical experience applying food science principles in food preparation, analysis, and evaluation of preparation techniques. Prerequisite(s): 1031612500 Food Theory (C or better) (concurrent enrollment allowed) and 1031612100 Sanitation and Safety Fundamentals (C or better) (concurrent enrollment allowed).	3.00
1080119500	Written Communication Develops writing skills which include prewriting, drafting, revising, and editing. A variety of writing assignments is designed to help the learner analyze audience and purpose, research and organize ideas, and format and design documents based on subject matter and content. Also develops critical reading and thinking skills through the analysis of a variety of written documents.	3.00
SEMESTER: 2		
Course #	Course Title	Credits
1031611100	Garde Manger 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.	2.00
1031613000	Nutrition Basic nutritional principles are applied to responsible food preparation in the food service industry. Recipe analysis, modification, and menu planning for clientele are discussed.	2.00

Course #	Course Title	Credits
1031614000	Food Practicum I Cafeteria style restaurant service applying principles, methods, and practices of professional food production. Students rotate weekly to kitchen and dining room stations. Prerequisite(s): 1031612100 Sanitation and Safety Fundamentals (C or better) and 1031612500 Food Theory (C or better) and 1031612600 Food Production Principles (C or better).	3.00
1031614100	Food Practicum II A la carte restaurant service applying principles, methods, and practices of professional food production. Students rotate weekly to kitchen and dining room stations. Prerequisite(s): 1031614000 Food Practicum I (C or better) (concurrent enrollment allowed).	3.00
1080119600	Oral Interpersonal Communication Focuses upon developing speaking, verbal and nonverbal communications, and listening skills through individual presentations, groups activities, and other projects.	3.00

Total Credits: 26.00

Talk with an Academic Advisor 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

Flexible Options



ON CAMPUS ONLINE

Term Start Dates

Fall 2019: September 4

Spring 2020: January 8

Summer 2020: May 8

Approximate Cost

\$3,489*

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 Workers
- Food Preparation/Professional Cooking/Kitchen Assistant

Get Started

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

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