NICOLET COLLEGE

Culinary Assistant

Technical Diploma

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

TERM 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
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
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 2

Course #	Course Title	Credits
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

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
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
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. Prerequisites: 1031612100 Sanitation and Safety Fundamentals (C or better) and 1031612500 Culinary Principles (C or better) and 1031612600 Culinary Applications (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: 1031614000 Food Practicum I (C or better) (concurrent enrollment allowed).	3.00

Total Credits: 26.00

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*

$5,094

Books & Supplies*

$529

*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.

Financial Aid Eligible

▸ **Potential Indirect Costs**

What You'll Learn

- Apply principles of safety and sanitation in food service operations
- Apply principles of nutrition
- Demonstrate culinary skills
- Assist in food service management
- Plan a menu
- Explore food service financial information

Your Potential Careers

- Line Cook
- Prep Cook

Median Annual Salary

$24,724	$24,592	$27,562
Local	State	National

Lightcast 2023.1

Get Started

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

APPLY NOW