

Culinary Arts

Associate of Applied Science

Begin with basic theory and techniques of food production and service. Build on these basics to develop advanced culinary techniques and skills in menu planning, purchasing, cost control, and food service supervision through a combination of lecture, demonstration, and extensive hands-on experience.

Graduates of the Culinary Arts program are qualified for advanced positions in food preparation and service in both commercial and institutional establishments, including full-service restaurants, hotels, supper and private clubs, colleges, hospitals, and delis. Culinary arts professionals are trained to produce safe, healthful, and creative food for all segments of the food service industry. They may handle one type of specialized food preparation or be responsible for preparing all the foods served in a given establishment.

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
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
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
Elective	Elective	2.00
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
1080916600	Intro to Ethics Theory and Application Provides a basic understanding of the theoretical foundations of ethical thought. Diverse ethical perspectives will be used to analyze and compare relevant issues. Students will critically evaluate individual, social and/or professional standards of behavior, and apply a systematic decision-making process to these situations.	3.00
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
TERM 3		
Course #	Course Title	Credits
1080919900	Psychology of Human Relations Focuses on improving personal and job-related relationships through understanding and applying sound psychological principles. Topics include self-concept, motivation, emotions, stress management, conflict resolution, and human relation processes.	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
1031615100	Advanced Professional Cooking Develops advanced culinary skills necessary for success in quality food service operations. Classical terminology, philosophies, and techniques are refined for the modern kitchen. Prerequisite: 1031614000 Food Practicum I (C or better).	3.00
1031615200	Professional Baking Introduces modern bakery principles used to produce quick and yeast breads, restaurant style desserts, and pastries. Products are evaluated for practicality, flavor, presentation, and correct techniques. Prerequisite: Take 316-126; and 316-115; Minimum grade C; - Must be completed prior to taking this course.	3.00
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
1080611200	Principles of Sustainability Prepares the student to develop sustainable literacy, analyze the interconnections among the physical and biological sciences and environmental systems, summarize the effects of sustainability on health and well-being, analyze connections among social, economic, and environmental systems, employ energy conservation strategies to reduce the use of fossil fuels, investigate alternative energy options, evaluate options to current waste disposal and recycling in the U.S., and analyze approaches used by your community to promote and implement sustainability.	3.00
1031617000	Restaurant Practicum I Refines techniques used in restaurant food production. Students plan menus, develop food purchasing requisitions, design work assignments, and operate the on-campus restaurant. Prerequisites: 1031614100 Food Practicum II (C or better) and 1031615000 Catering (C or better) and 1031615100 Advanced Professional Cooking (C or better) and 1031615200 Professional Baking (C or better) and 1031615500 Menu Planning (C or better).	3.00
1031617100	Restaurant Practicum II Refines techniques used in restaurant food production. Students plan menus, develop food purchasing requisitions, design work assignments, and operate the on-campus restaurant for a la carte service. Prerequisite: 1031617000 Restaurant Practicum I (C or better) (concurrent enrollment allowed).	3.00
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
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
Elective	Elective	2.00

Total Credits: 62.00

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



Term Starts

Fall 2025

August 25 - 16-Week Fall Term Start

Spring 2026

January 12 - 16-Week Spring Term Start

Summer 2026

May 18 - 12-Week Summer Term Start

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](#)

Program Tuition*

\$12,034

Books & Supplies*

\$1,226

*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
- Manage food service operations
- Plan a menu
- Analyze food service financial information
- Relate food service operations to sustainability

Transfer Opportunities

Take a look at our transfer agreements to seamlessly transfer your degree to a 4-year university.

[LEARN MORE ABOUT TRANSFERRING](#)

Your Potential Careers

- Sous Chef

- Line Chef
- Specialty Chef
- Caterer
- Personal Chef

Median Annual Salary

\$27,974	\$30,178	\$31,029
Local	State	National

Lightcast 2023.1

Get Started

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

[APPLY NOW](#)