

## CULINARY ARTS

### About the Culinary Arts Program

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
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. Prerequisites: 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
TERM: 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
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

Course #	Course Title	Credits
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 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: 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
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
Elective	Elective	2.00
<b>TERM: 3</b>		
Course #	Course Title	Credits
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 bakeshop principles used to produce quick and yeast breads, restaurant style desserts, and pastries. Products are evaluated for practicality, flavor, presentation, and correct techniques. Prerequisite: 1031612600 Food Production Principles (C or better).	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 Food Theory (C or better) and 1031612600 Food Production Principles (C or better).	2.00

Course #	Course Title	Credits
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 Food Theory (C or better) and 1031612600 Food Production Principles (C or better).	2.00
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
Elective	Elective	2.00
<b>TERM: 4</b>		
Course #	Course Title	Credits
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
1031618000	Food Service Supervision Introduction to food service management. Fundamentals of leadership, communication techniques, employee motivation, recruitment, hiring, training employees, and problem solving/decision making processes are covered.	3.00
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
1080919500	Economics With a focus on contemporary issues, this introductory course covers cost-benefit analysis, economics systems of the world, globalization, supply and demand, market structures, the labor market, economic growth, unemployment, inflation, business cycles, money, and government economic policy. The course strives to help students improve their individual and household decision-making, understand business decision-making, comprehend the current national and international economic issues and policies, and critically evaluate government response to economic concerns.	3.00

**Total Credits: 66.00**

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

### How You'll Learn



ON CAMPUS ONLINE

### Term Start Dates

**Fall 2021:** September 1

**Spring 2022:** January 5

**Summer 2022:** May 2

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

**\$11,386\***

Financial Aid Eligible

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

### 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.
- Use nutritional principles in recipe development and 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 professional culinarian.

### Your Potential Careers

- Line Cook
- Sous Chef
- Assistant Chef
- Specialty Cook (Banquet)
- Assistant Pastry Chef
- Kitchen Manager
- Caterer
- Culinary Educator
- Deli Manager
- Food Manager
- Food Demonstrator

- Personal Chef

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## Median Annual Salary

\$24,789	\$27,296	\$27,660
Local	State	National

EMSI 2020.1

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## Get Started

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

[APPLY NOW](#)