

CULINARY MANAGEMENT

About the Culinary Management Program

Plan, supervise, and manage food and beverage operations, restaurant facilities, and catering services. This program includes instruction in food/beverage operational skills as well as training in cost control, purchasing and storage, business administration, personnel management, culinary arts, restaurant and menu planning, event planning and management, health and safety, and applicable laws and regulations. It will also provide training for first-line supervisors of food preparation workers.

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
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
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. 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

TERM: 3

Course #	Course Title	Credits
1010215200	Modern Marketing Designed to provide an overview of business marketing as an activity and process for creating, capturing, communicating, delivering, and exchanging offerings that have value for customers and stakeholders. This is developed through an understanding product, pricing, promotion, and distribution.	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
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
1031712000	Beverage Management Introduces the management, responsible service, and sales of beverages. The areas of planning, equipping, staffing, product knowledge and purchasing, inventory management, marketing, and legal regulations are included. The Responsible Beverage Server portion fulfills Wisconsin Statutes which requires new applicants/bartenders/operators to complete training before a license is issued.	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

Course #	Course Title	Credits
Elective	Elective	3.00
TERM: 4		
Course #	Course Title	Credits
1010110200	Introduction to Accounting Students learn to apply debit/credit theory in preparing basic journal entries. Also includes financial statement ratios, bank reconciliations, and payroll.	1.00
1010212000	Business Law Examines the law and the ways it can impact business operations, including the framework of the court system, contracts, torts, criminal law, business ethics, forms of business organizations, real and personal property.	3.00
1010315500	QuickBooks Basics Students will process routine accounting transactions for service industry including company setup.	1.00
1014516300	Entrepreneurship Students apply the key elements of successful entrepreneurship to business scenarios. Students create a business plan for a new business.	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
1031712100	Dining Room Management This course emphasizes the service aspect of a hospitality business to create an exceptional customer experience. Examines how the dining room manager is responsible for maintaining standards of service, training of dining room staff, and motivating and monitoring staff to ensure customers' expectations are being exceeded. The course covers general rules of various service types, how to handle reservations, functions and procedures for dining room staff, and using current point-of-sale technology. Also included are sales techniques for service personnel including menu knowledge and suggestive selling. Prerequisite: 1031614100 Food Practicum II (C or better).	2.00
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

Total Credits: 62.00

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



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

\$10,025*

Financial Aid Eligible

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

What You'll Learn

- Apply principles of safety and sanitation in food service operations
- Apply principles of nutrition
- Demonstrate culinary skills
- Manage food services operations
- Plan menus
- Analyze food service financial information
- Relate food service operations to sustainability

Your Potential Careers

- Food Service
- Front-line Supervisors of Food
- Serving Workers

Median Annual Salary

\$24,679

\$27,941

\$29,549

Local

State

National

EMSIS 2020.1

Get Started

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

APPLY NOW