

CULINARY ARTS (316)

316-102 - Culinary Principles

Introduces students to culinary techniques including basic food preparation, sanitary practices, cutlery skills, recipe calculations and more. Credit for Prior Learning Available

3 Credit hours

36 Lecture hours

36 Lab hours

316-103 - Science of Baking

Develops skills in safe use of bakery equipment including scales, mixers and ovens. Students learn baker's percentage, costing and proper measuring of ingredients. Students learn the functions of essential bakery ingredients through study and experimentation. Includes integration of safety and sanitation principles in bakery production. (Prerequisites: Completion of or concurrent enrollment in 316-102 Culinary Principles; 316-148 Sanitation and Safety)

2 Credit hours

18 Lecture hours

36 Lab hours

316-106 - Entree 1

Introduces basic entree preparation including the preparation of side dishes, meats, seafood and poultry. Students will prepare foods using basic cooking methods including braising, grilling, sautéing, and roasting. Short order cookery will also be introduced. (Prerequisites: Completion of or concurrent enrollment in 316-102 Culinary Principles; 316-148 Sanitation and Safety) Credit for Prior Learning Available

4 Credit hours

36 Lecture hours

72 Lab hours

316-107 - Entree 2

Introduces advanced entree preparation including sustainable and popular food preparations, such as "nose to tail," small plate, street food, and meat substitute recipes. Students will prepare foods to meet emerging trends and needs of the modern population. (Prerequisites: Completion of 316-102 Culinary Principles; 316-105 Science of Baking; 316-106 Entrée 1; 316-108 Meat Analysis 1; 316-111 Soups and Sauces; 316-122 Nutrition; 316-148 Sanitation and Safety; Concurrent enrollment in 316-109 Meat Analysis 2; 316-110 Breakfast Cookery; 316-112 Cold Foods (Sandwich and Salad); 316-160 Restaurant Baking; 316-169 Cakes, Tortes, Desserts; 316-181 Customer Sales and Service) Credit for Prior Learning Available

4 Credit hours

36 Lecture hours

72 Lab hours

316-108 - Meat Analysis 1

Introduces the basics of meat butchery, including the breakdown and cutting of large primal cuts. Students will explore basic meat cutting skills to produce large and small cuts of beef, pork, lamb and veal. Poultry butchery will be introduced as well. (Prerequisites: Completion of or concurrent enrollment in 316-102 Culinary Principles; 316-148 Sanitation and Safety) Credit for Prior Learning Available

1 Credit hours

36 Lab hours

316-109 - Meat Analysis 2

Introduces the basics of meat smoking, preservation and presentation of meats and seafood. Students will explore the art of charcuterie and meat and seafood garde manger. Students will also be introduced to the safe use of curing processes and ingredients. (Prerequisites: Completion of 316-102 Culinary Principles; 316-105 Science of Baking; 316-106 Entrée 1; 316-108 Meat Analysis 1; 316-111 Soups and Sauces; 316-122 Nutrition; 316-148 Sanitation and Safety; Concurrent enrollment in 316-107 Entrée 2; 316-110 Breakfast Cookery; 316-112 Cold Foods (Sandwich and Salad); 316-160 Restaurant Baking; 316-169 Cakes, Tortes, Desserts; 316-181 Customer Sales and Service) Credit for Prior Learning Available

1 Credit hours

36 Lab hours

316-110 - Breakfast Cookery

Provides skills and knowledge to prepare a variety of breakfast items. Focuses on eggs, breakfast meats and potatoes, pancakes, waffles, and breakfast drinks. Students will develop a breakfast menu for food service. (Prerequisites: Completion of 316-102 Culinary Principles; 316-105 Science of Baking; 316-106 Entrée 1; 316-108 Meat Analysis 1; 316-111 Soups and Sauces; 316-122 Nutrition; 316-148 Sanitation and Safety; Concurrent enrollment in 316-107 Entrée 2; 316-109 Meat Analysis 2; 316-112 Cold Foods (Sandwich and Salad); 316-160 Restaurant Baking; 316-169 Cakes, Tortes, Desserts; 316-181 Customer Sales and Service) Credit for Prior Learning Available

2 Credit hours

72 Lab hours

316-111 - Soups and Sauces

Provides students with skills and knowledge to prepare a variety of soups and sauces. Focuses on broths, consommés, cream and purée soups, chowders and bisques, cold and dessert soups, and mother sauces. Soup garnishing and service principles are practiced. (Prerequisites: Completion of or concurrent enrollment in 316-102 Culinary Principles; 316-148 Sanitation and Safety) Credit for Prior Learning Available

2 Credit hours

72 Lab hours

316-112 - Cold Foods (Sandwich and Salad)

Introduces students to the preparation of cold foods (salads, sandwiches, appetizers). Students will explore the use of greens, fruits, vegetables, meat, cheese, and dressings in salad and sandwich production.

(Prerequisites: Completion of 316-102 Culinary Principles; 316-105 Science of Baking; 316-106 Entrée 1; 316-108 Meat Analysis 1; 316-111 Soups and Sauces; 316-122 Nutrition; 316-148 Sanitation and Safety; Concurrent enrollment in 316-107 Entrée 2; 316-109 Meat Analysis 2; 316-110 Breakfast Cookery; 316-160 Restaurant Baking; 316-169 Cakes, Tortes, Desserts; 316-181 Customer Sales and Service) Credit for Prior Learning Available

1 Credit hours

36 Lab hours

316-113 - Trending Foods

Students explore popular food trends in the restaurant and extended foodservice industry. Students will also produce and prepare dishes representing the present fashions in the culinary world. (Completion of 316-102 Culinary Principles; 316-103 Science of Baking; 316-106 Entrée 1; 316-108 Meat Analysis 1; 316-111 Soups and Sauces; 316-148 Sanitation and Safety; Concurrent enrollment in 316-107 Entrée 2; 316-109 Meat Analysis 2; 316-110 Breakfast Cookery; 316-160 Restaurant Baking; 316-169 Cakes, Tortes, Desserts; 316-181 Customer Sales and Service)

2 Credit hours

18 Lecture hours

36 Lab hours

316-114 - Culinary Internship

Provides students with internship experience in restaurant and food service settings to include culinary skills, organizational management, and professional behavior. The student will work with the course instructor to establish the internship location that best fits his/her career goals. (Prerequisite: Instructor/Dean approval) Credit for Prior Learning Available

1 Credit hours

72 Other hours

316-118 - Restaurant Operations - Pub Style

Applies management skills to operating a gastropub style restaurant. Emphasis is placed on food production, trends analysis, customer service and general food service operations skills. (Prerequisites: Completion of 316-107 Entrée 2; 316-109 Meat Analysis 2; 316-110 Breakfast Cookery; 316-112 Cold Foods (Soups and Salad); 316-160 Restaurant Baking; 316-169 Cakes, Tortes, Desserts; 316-181 Customer Sales and Service; Concurrent enrollment in 316-153 Food Purchasing; 316-162 Breakfast Pastries; 316-171 Restaurant Management)

3 Credit hours

18 Lecture hours

72 Lab hours

316-119 - Restaurant Operations - Specialty

Applies management skills needed to operate a specialty or themed restaurant. Emphasizes skills in table service, menu development, recipe development and production planning. (Prerequisites: Completion of 316-118 Restaurant Operations - Pub Style; 316-153 Food Purchasing; 316-162 Breakfast Pastries; 316-171 Restaurant Management; Concurrent enrollment in 316-166 Catering and Special Function Planning; 316-168 Artisan Breads; 316-180 Gourmet Cooking)

3 Credit hours

18 Lecture hours

72 Lab hours

316-122 - Nutrition

Applies the principles of nutrition from a personal and food service perspective. Information will be applied to the individual and to the food service industry. Applies basic nutritional principles to the selection of recipes and preparation methods that meet special dietary guidelines.

Credit for Prior Learning Available

1 Credit hours

18 Lecture hours

316-142 - Restaurant Operations

Applies management skills needed to operate a restaurant or other food service. Emphasizes qualitative and quantitative portion control, work simplification and sanitary standards that are applicable to food service operations. (Prerequisite: Instructor approval)

3 Credit hours

18 Lecture hours

72 Lab hours

316-148 - Sanitation and Safety

Provides the student with the skills and knowledge to prepare and serve safe and wholesome food to the public. Focuses on the challenges to food safety, developing a food safety system - Hazard Analysis Critical Control Point, working in a safe environment and maintaining sanitary facilities and equipment. Includes food service certification by the State of Wisconsin. This course is delivered primarily online. Credit for Prior Learning Available

1 Credit hours

18 Lecture hours

316-153 - Food Purchasing

Provides experience planning and organizing systems for the purchasing of foods. Develops purchasing skills needed for selection and procurement of products in the culinary field. Explores purchasing methods to determine quality and quantity standards and ethical methods of business. (Prerequisites: Completion of 316-107 Entrée 2; 316-109 Meat Analysis 2; 316-110 Breakfast Cookery; 316-112 Cold Foods (Soups and Salad); 316-160 Restaurant Baking; 316-169 Cakes, Tortes, Desserts; 316-181 Customer Sales and Service; Concurrent enrollment in 316-118 Restaurant Operations - Pub Style; 316-162 Breakfast Pastries; 316-171 Restaurant Management) Credit for Prior Learning Available

2 Credit hours

36 Lecture hours

316-160 - Restaurant Baking

Develops skills in measuring, mixing, shaping, baking and packaging quick breads, cookies, cakes, pies, breads, and rolls. Students utilize baker's percent, recipe costing, weight, and measurement in the bakery. Includes integration of safety and sanitation principles in bakery production. (Prerequisites: Completion of 316-102 Culinary Principles; 316-105 Science of Baking; 316-106 Entrée 1; 316-108 Meat Analysis 1; 316-111 Soups and Sauces; 316-122 Nutrition; 316-148 Sanitation and Safety. Concurrent enrollment in 316-107 Entrée 2; 316-109 Meat Analysis 2; 316-110 Breakfast Cookery; 316-112 Cold Foods (Sandwich and Salad); 316-169 Cakes, Tortes, Desserts; 316-181 Customer Sales and Service) Credit for Prior Learning Available

2 Credit hours

72 Lab hours

316-162 - Breakfast Pastries

Develops beginning skills in laminating danish, croissant and puff pastry, mixing and handling specialty sweet doughs, doughnuts, bagels, and other breakfast items. Students produce both sweet and savory scratch fillings. Consistency is emphasized with both machine and handwork of products. (Prerequisites: Completion of 316-107 Entrée 2; 316-109 Meat Analysis 2; 316-110 Breakfast Cookery; 316-112 Cold Foods (Soups and Salad); 316-160 Restaurant Baking; 316-169 Cakes, Tortes, Desserts; 316-181 Customer Sales and Service; Concurrent enrollment in 316-118 Restaurant Operations - Pub Style; 316-153 Food Purchasing; 316-171 Restaurant Management) Credit for Prior Learning Available

2 Credit hours

72 Lab hours

316-166 - Catering and Special Function Planning

Provides hands-on experience in preparing and costing menus for special functions and banquets. Analyzes planning, controlling and organizing of on- and off-premise catering functions, assessing the importance of purchasing needs, supervisory procedures, sales cost analysis, personnel, preparation, service and evaluation. (Prerequisites: Completion of 316-118 Restaurant Operations - Pub Style; 316-153 Food Purchasing; 316-162 Breakfast Pastries; 316-171 Restaurant Management; Concurrent enrollment in 316-119 Restaurant Operations - Specialty; 316-168 Artisan Breads; 316-180 Gourmet Cooking) Credit for Prior Learning Available

2 Credit hours

18 Lecture hours

36 Lab hours

316-168 - Artisan Breads

Develops fundamental skills (mixing techniques, hand-molding breads, rolls and braiding) needed to produce high-quality bread products. Incorporates the use of preferments, including sour doughs, in the production of lean, enriched, braided and sourdough breads. Covers the the study of ingredients, mixing involved in making high quality bread products. (Prerequisites: Completion of 316-118 Restaurant Operations - Pub Style; 316-153 Food Purchasing; 316-162 Breakfast Pastries; 316-171 Restaurant Operations; Concurrent enrollment in 316-119 Restaurant Operations - Specialty; 316-166 Catering and Special Function Planning; 316-180 Gourmet Cooking) Credit for Prior Learning Available
3 Credit hours
108 Lab hours

316-169 - Cakes, Tortes and Desserts

Develops beginning skills in mixing, baking and finishing of scratch desserts (cooked buttercreams, sponge cakes, mousses, and fillings) that can be produced for restaurants, hotels, bakeries or home-based baking. Focuses on basic high-quality ingredients, sound production and finishing techniques. Includes preparation of desserts for numerous spring functions including high-end scholarship dinner. (Prerequisites: Completion of 316-102 Culinary Principles; 316-105 Science of Baking; 316-106 Entrée 1; 316-108 Meat Analysis 1; 316-111 Soups and Sauces; 316-122 Nutrition; 316-148 Sanitation and Safety; Concurrent enrollment in 316-107 Entrée 2; 316-109 Meat Analysis 2; 316-110 Breakfast Cookery; 316-112 Cold Foods (Sandwich and Salad); 316-160 Restaurant Baking; 316-181 Customer Sales and Service) Credit for Prior Learning Available
2 Credit hours
72 Lab hours

316-171 - Restaurant Management

Addresses the application of managerial principles of planning, controlling and organizing to a food service operation. Develops skills in costing, inventory, human resource management, organizational management and leadership. (Prerequisites: Completion of 316-107 Entrée 2; 316-109 Meat Analysis 2; 316-110 Breakfast Cookery; 316-112 Cold Foods (Soups and Salad); 316-160 Restaurant Baking; 316-169 Cakes, Tortes, Desserts; 316-181 Customer Sales and Service; Concurrent enrollment in 316-118 Restaurant Operations - Pub Style; 316-153 Food Purchasing; 316-162 Breakfast Pastries) Credit for Prior Learning Available
3 Credit hours
54 Lecture hours

316-180 - Gourmet Cooking

Emphasizes competencies from throughout the program as related to the offering of the final dinner. Students attend organizing lecture sessions and receive specific lab assignments for the preparation of the dinner. (Prerequisites: Completion of 316-118 Restaurant Operations - Pub Style; 316-153 Food Purchasing; 316-162 Breakfast Pastries; 316-171 Restaurant Management; Concurrent enrollment in 316-119 Restaurant Operations - Specialty; 316-166 Catering and Special Function Planning; 316-168 Artisan Breads) Credit for Prior Learning Available
1 Credit hours
36 Lab hours

316-181 - Customer Sales and Service

Categorizes trends, business habits and personal attitudes of owners/managers/chefs/servers. Analyzes procedures for selling, merchandising and marketing while developing ability to meet, greet, and socialize with customers. Educates owners/operators and employees of the food and beverage industry on responsible beverage service and retail tobacco sales and fulfills Wisconsin Statute requirement for new applicants/bartenders/operators to complete training before a license is issued. A certificate will be awarded upon satisfactory completion of the course. (Prerequisites: Completion of 316-102 Culinary Principles; 316-105 Science of Baking; 316-106 Entrée 1; 316-108 Meat Analysis 1; 316-111 Soups and Sauces; 316-122 Nutrition; 316-148 Sanitation and Safety; Concurrent enrollment in 316-107 Entrée 2; 316-109 Meat Analysis 2; 316-110 Breakfast Cookery; 316-112 Cold Foods (Sandwich and Salad); 316-160 Restaurant Baking; 316-169 Cakes, Tortes, Desserts) Credit for Prior Learning Available
1 Credit hours
18 Lecture hours