

COOK-CHEF APPRENTICESHIP

Program Number: 50-316-2

Apprenticeship

Campus: Fond du Lac

This program is **not** eligible for financial aid

About the Program

The Cook-Chef Apprenticeship at Moraine Park sets students up to be successful in any food preparation environment.

What You'll Learn

Students in the Cook-Chef Apprenticeship gain hands-on culinary skills in a professional lab, with instructors who work in the culinary field. Graduates are trained in a broad range of cooking techniques and preparation methods, incorporating safety and sanitation guidelines while using wholesome ingredients to create nutritious meals.

Cook-Chef Apprenticeship course credits transfer directly into Moraine Park's Culinary Arts associate degree.

Additional Information

Apprentices must purchase a uniform, baking kit, and knife set for this program.

Learn more at www.wisconsinapprenticeship.org (<https://dwd.wisconsin.gov/apprenticeship/>)

Application/Admission Information

Students interested in an apprenticeship do not complete standard admissions with Moraine Park.

Interested students/employers should contact the training representative listed below to start the apprentice/employer apprenticeship contract application:

Lavelle Gill, Apprenticeship Training Representative

Phone: (262) 340-1143

Email: almonl.gill@dwd.wisconsin.gov

Learn more at www.wisconsinapprenticeship.org (<https://dwd.wisconsin.gov/apprenticeship/>)

Application Requirements

Applicants should be 18 years of age and submit an apprentice/employer application to the Bureau of Apprenticeship Standards. Applicants must have a high school diploma or equivalent and be physically able to perform required work practices safely.

Students are required to complete First Aid/CPR and Transition to Trainer classes.

Approximate Costs

NOTE: The fees below are 2025-2026 fees. They will be updated when 2026-2027 fees are approved.

Tuition

Occupational

- \$152.85 per credit (resident)
- \$229.28 per credit (out-of-state resident)

Associate of Arts/Associate of Science

- \$192.20 per credit (resident)
- \$288.30 per credit (out-of-state resident)

Online students are not charged out-of-state fees.

Student Fees

- \$5.00 minimum per course Material Fee
- \$13.76 per-credit Supplemental Fee for Undergraduate courses
- \$4.50 per term mandatory Student Accident Insurance Fee

Please refer to Tuition & Fee Information (<https://catalog.morainepark.edu/admissions-registration/tuition-fee-information/>) for additional enrollment fee information.

Training Period

- 4,576 hour apprenticeship with a combination of on-the-job learning and related instruction coursework
- Minimum of 576 hours of related instruction (400 hours paid)
- Complete Transition to Trainer course in the final year

Working Conditions

Restaurant, cafeteria, and kitchen settings. Work performed mainly indoors around stoves/ovens, broilers, deep fryers, refrigerators/freezers, and dish washing equipment.

Tools and Equipment

Various restaurant and kitchen utensils, knives, cookware, stoves/ovens, broilers, deep fryers, refrigerators/freezers, and dish washing equipment.

Course Requirements

Course	Title	Credits
Year 1		
316-102	Culinary Principles	3
316-106	Entree 1	4
316-111	Soups and Sauces	2
316-148	Sanitation and Safety	1
Credits		10
Year 2		
316-107	Entree 2	4
316-153	Food Purchasing	2
316-160	Restaurant Baking	2
316-166	Catering and Special Function Planning	2
Credits		10
Total Credits		20

Note: Certain course substitutions may be permitted depending on desired apprentice/sponsor skill outcomes.

Students must take course 47-455-455 Transition to Trainer, Your Role as a Journeyworker (complete in the final year).

Program Outcomes

- Apply principles of safety and sanitation in food service operations
- Apply principles of nutrition

- Demonstrate culinary skills
- Manage food service operations
- Plan menus
- Analyze food service financial information
- Relate food service operations to sustainability

Career Opportunities

- Cooks
- Line Chefs
- Sous Chefs
- Head or Executive Chefs
- Food Service Manager
- Food and Beverage Workers
- Food Preparation Workers
- Commercial Bakers
- Caterers
- Restaurant, Commercial, Institutional Cooks, Chefs and related occupations
- Broiler Cooks, Vegetable Cooks, Bakers and Pastry Cooks, and Lead Cooks