

CULINARY ARTS

Program Number: 10-316-1

Associate of Applied Science Degree

Campus: Fond du Lac

This program is eligible for financial aid (<http://www.morainepark.edu/financial-aid/>)

Prepare for an in-demand career with a bright future through Moraine Park's Culinary Arts program.

About the Program

From careers as corporate chefs, research and development, Artisan bakers, pastry chefs and more, food industry job opportunities are endless. Step into this booming field (<http://www.bls.gov/ooh/food-preparation-and-serving/chefs-and-head-cooks.htm>) by getting started in the Culinary Arts associate degree program at Moraine Park.

What You'll Learn

The Culinary Arts courses at Moraine Park provide training in all aspects of food preparation and production. Students practice food preparation techniques in the state-of-the-art culinary arts labs at the Fond du Lac campus. Students also develop baking skills by producing Artisan breads, breakfast pastries, and restaurant desserts. In addition, Culinary Arts classes at MPTC cover essentials such as customer service, sanitation and safety, and restaurant management.

Culinary Arts students gain real-world experience at Moraine Park's "Park Terrace" restaurant, a student-guided learning environment. At Park Terrace, students develop menus, design table layouts, create management plans, oversee production in an active restaurant, and more.

Transfer Opportunities

Your academic journey can continue at a four-year college or university. Earn your associate degree at Moraine Park and then apply those credits toward a bachelor's degree. Starting at MPTC makes completing a bachelor's degree **affordable**, **accessible** and **convenient**. You can go anywhere as MPTC has transfer agreements with colleges and universities both in Wisconsin and throughout the country.

Visit the Transfer to a Four-Year College (<https://www.morainepark.edu/transfer-to-a-four-year-college/>) page for more information on credit transfer agreements between Moraine Park and four-year colleges, both public and private.

Additional Information

Students must purchase the required uniform, baking kit, and the required knife kit for this program.

Admission Process

Standard Admissions (<http://www.morainepark.edu/admissions/new-student/how-to-apply-for-admissions/>) steps details

Credit for Prior Learning

Transform the skills and abilities developed through previous experience into college credit through MPTC's Credit for Prior Learning process.

- Transfer credit from other colleges/universities
- Earn college credit for your military training and experience
- Earn college credit via Advance Placement, CLEP, DANTES/DSST or MPTC Challenge Exams
- Earn college credit from previous/current work and life experiences

Visit MPTC's Credit for Prior Learning (<https://www.morainepark.edu/academics/credit-for-prior-learning/>) page for more information.

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.

Financial Aid

Financial Aid is available for associate degree and technical diploma programs (those that are 2 semesters in length and typically with 28 credits or more). Processing can take 4-5 weeks after a student's completed Free Application for Federal Student Aid (FAFSA (<https://studentaid.gov/h/apply-for-aid/fafsa/>)) is received.

Several factors influence the total cost of your degree, including enrollment fees, the number of credits required, textbooks and equipment. Financial aid (<https://www.morainepark.edu/pay-for-college/financial-aid/>) can assist with those costs.

Course Requirements

Course	Title	Credits
Semester 1		
103-159	Computer Literacy - Microsoft Office	1
316-102	Culinary Principles	3
316-103	Science of Baking	2
316-106	Entree 1	4
316-108	Meat Analysis 1	1
316-111	Soups and Sauces	2
316-148	Sanitation and Safety	1
890-101	College 101	2

Mathematics Course (https://catalog.morainepark.edu/program-information/general-education/mathematics/)	3
Credits	19
Semester 2	
316-107 Entree 2	4
316-109 Meat Analysis 2	1
316-110 Breakfast Cookery	2
316-113 Trending Foods	2
316-160 Restaurant Baking	2
316-169 Cakes, Tortes and Desserts	2
801-136 English Composition 1	3
Credits	16
Semester 3	
316-118 Restaurant Operations - Pub Style	3
316-153 Food Purchasing	2
316-162 Breakfast Pastries	2
316-171 Restaurant Management	3
806-112 Principles of Sustainability	3
Social Science Course (https://catalog.morainepark.edu/program-information/general-education/behavioral-social-science/)	3
Credits	16
Semester 4	
316-114 Culinary Internship	1
316-119 Restaurant Operations - Specialty	3
316-166 Catering and Special Function Planning	2
316-168 Artisan Breads	3
316-180 Gourmet Cooking	1
Communication Course (https://catalog.morainepark.edu/program-information/general-education/communications/)	3
Behavioral Science Course (https://catalog.morainepark.edu/program-information/general-education/behavioral-social-science/)	3
Credits	16
Total Credits	67

Career Opportunities

- Executive Chef
- Events Planner
- Healthcare Chef
- Chef
- Chef de Cuisine
- Sous Chef
- Baker
- Pastry Chef
- Research and Development Chef

Statewide Median Salary for Recent Graduates

\$41,856

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

Pathways

- Culinary Arts Associate Degree (p. 1)
 - Artisan Baking (<https://catalog.morainepark.edu/program-information/programs/artisan-baking/>)
 - Culinary Assistant Technical Diploma (<https://catalog.morainepark.edu/program-information/programs/culinary-assistant/>)
 - Culinary Fundamentals Certificate (<https://catalog.morainepark.edu/program-information/programs/culinary-fundamentals/>)

Earn a certificate, technical diplomas and an associate degree along this pathway. Start with some courses for entry-level employment, and continue with additional courses for higher wages and job advancement.