

CULINARY ASSISTANT

Program Number: 31-316-1

Technical Diploma (1 year)

Campus: Fond du Lac

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

Join an in-demand job field and earn a credential in less than a year with Moraine Park's Culinary Assistant technical diploma.

About the Program

The Culinary Assistant diploma at MPTC sets students up to be successful in any food preparation environment.

What You'll Learn

Students in the Culinary Assistant courses 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.

Culinary Assistant diploma credits transfer directly into Moraine Park's Culinary Arts (<https://catalog.morainepark.edu/program-information/programs/culinary-arts/>) associate degree.

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 a uniform, baking kit, and knife set 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
Total Credits		35

Program Outcomes

- Apply principles of safety and sanitation in food service operations.
- Demonstrate basic culinary skills.
- Assist in food service management.
- Design menus.
- Explore food service financial information.

Pathways

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

Career Opportunities

- Institutional Cook
- Restaurant Host/Hostess
- Cook, School Cafeteria
- Cook Apprentice (Hotel/Restaurant)
- Assistant Cook
- Baker/Deli Assistant
- Dietary Aide

Statewide Median Salary for Recent Graduates

\$39,658