# **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**

**Tuition** 

Occupational

- \$149.50 per credit (resident)
- \$224.25 per credit (out-of-state resident)

Associate of Arts/Associate of Science

- · \$188.90 per credit (resident)
- \$283.35 per credit (out-of-state resident)

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

#### Student Fees

- \$5.00 minimum per course Material Fee
- \$13.45 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**

	Total Credits	20
	Credits	10
316-166	Catering and Special Function Planning	2
316-160	Restaurant Baking	2
316-153	Food Purchasing	2
316-107	Entree 2	4
Year 2	Cieurs	10
310-140	Credits	10
316-148	Sanitation and Safety	1
316-111	Soups and Sauces	2
316-106	Entree 1	4
316-102	Culinary Principles	3
Year 1		
Course	Title	Credits

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