

# CULINARY APPRENTICESHIP

**Program Number:** 50-316-3

Apprenticeship

**Campus:** Fond du Lac

This program is NOT eligible for financial aid

## About the Program

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

## What You'll Learn

Students in the Culinary 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.

Culinary 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](http://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](mailto:almonl.gill@dwd.wisconsin.gov)

Learn more at [www.wisconsinapprenticeship.org](http://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

- Training period of 2 years, 4,160 hours minimum
- Training includes a minimum of 416 hours of paid related instruction
- 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
<b>Year 1</b>		
316-102	Culinary Principles	3
316-106	Entree 1	4
316-148	Sanitation and Safety	1
<b>Credits</b>		<b>8</b>
<b>Year 2</b>		
316-107	Entree 2	4
316-110	Breakfast Cookery	2
316-111	Soups and Sauces	2
<b>Credits</b>		<b>8</b>
<b>Total Credits</b>		<b>16</b>

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