

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

Earn credits at MPTC and transfer to a four-year college to earn your bachelor's degree.

Visit the Transfer Opportunities (<https://www.morainepark.edu/academics/transfer-information/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, pastry piping set, 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

Earn college credit outside the classroom through Moraine Park's Credit for Prior Learning (CPL) opportunities. Credit opportunities are available for:

- Previous college coursework from prior institutions
- Military training and experience
- Passing of MPTC or national exams

- Skills or knowledge developed on the job or through other life experiences

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

Approximate Costs

- \$143.45 per credit (resident)
- \$215.18 per credit (out-of-state resident)
- Online students are not charged out-of-state fees.
- 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 provided to aid eligible associate degree and technical diploma programs 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. Visit the Financial Aid (<https://www.morainepark.edu/pay-for-college/financial-aid/>) page to learn more.

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/academic-programming/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/academic-programming/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/academic-programming/general-education/communications/)		3
Behavioral Science Course (https://catalog.morainepark.edu/academic-programming/general-education/behavioral-social-science/)		3
Credits		16
Total Credits		67

Program Outcomes

- Apply principles of safety and sanitation in food service operations.
- Execute precision culinary skills.
- Manage food service operations.
- Design menus.
- Develop financial plans for food service operations.
- Relate food service operations to sustainability.
- Demonstrate baking and pastry skills.

Pathways

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

Earn a certificate, technical diploma and 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

- 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

\$35,003