

# 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 jobs in restaurants, hotels, health care facilities 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 strong management skills related to the operation of a food service business. In addition, Culinary Arts classes at MPTC cover essentials such as customer service, sanitation and safety, and food purchasing.

Culinary Arts students gain real-world experience at Moraine Park's "Park Terrace" restaurant, a student-guided learning environment. At Park Terrace, students prepare and serve food to real customers, manage the 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, the required knife kit and the required wait staff uniform 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

- \$141.00 per credit (resident)
- \$211.50 per credit (out-of-state resident)
- Online students are not charged out-of-state fees.
- Please refer to the MPTC Student Handbook (<http://www.morainepark.edu/studenthandbook/>) 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 6-8 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
<b>Semester 1</b>		
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 ( <a href="https://catalog.morainepark.edu/academic-programming/general-education/mathematics/">https://catalog.morainepark.edu/academic-programming/general-education/mathematics/</a> )		3
<b>Credits</b>		<b>19</b>
<b>Semester 2</b>		
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
316-181	Customer Sales and Service	1
801-136	English Composition 1	3
<b>Credits</b>		<b>17</b>
<b>Semester 3</b>		
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 ( <a href="https://catalog.morainepark.edu/academic-programming/general-education/behavioral-social-science/">https://catalog.morainepark.edu/academic-programming/general-education/behavioral-social-science/</a> )		3
<b>Credits</b>		<b>16</b>
<b>Semester 4</b>		
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 ( <a href="https://catalog.morainepark.edu/academic-programming/general-education/communications/">https://catalog.morainepark.edu/academic-programming/general-education/communications/</a> )		3
Behavioral Science Course ( <a href="https://catalog.morainepark.edu/academic-programming/general-education/behavioral-social-science/">https://catalog.morainepark.edu/academic-programming/general-education/behavioral-social-science/</a> )		3
<b>Credits</b>		<b>16</b>
<b>Total Credits</b>		<b>68</b>

## Program Outcomes

- Apply principles of safety and sanitation in food service operations.
- Demonstrate culinary skills.
- Manage food service operations.
- Plan menus.
- Analyze food service financial information.
- 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

- Chef
- Chef de Cuisine
- Sous Chef
- Food Service Sales Associate
- Purchasing Agent
- Baker
- Pastry Chef
- Research and Development Chef

## Statewide Median Salary for Recent Graduates

\$35,003