

# 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.

Safety, sanitation and customer service concepts are also covered. Graduates of the culinary assistant program are prepared to plan menus, assist in food service management and use wholesome ingredients to prepare nutritious meals.

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

## 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

Note: Students must purchase a uniform 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

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>Total Credits</b>		<b>36</b>

## Program Outcomes

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

## Pathways

- Culinary Arts Associate Degree (<https://catalog.morainepark.edu/programs/culinary-arts/>)

- Culinary Assistant Technical Diploma (p. 1)
  - 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

- 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

\$37,058