

CULINARY FUNDAMENTALS CERTIFICATE

Program Number: 61-316-1

Certificate

Campus: Fond du Lac

This program is **not** eligible for financial aid

About the Program

The Culinary Fundamentals Certificate at Moraine Park Technical College sets students up to be successful in any entry-level food preparation environment.

What You'll Learn

Students in the Culinary Fundamentals Certificate gain hands-on, entry-level culinary skills in a professional lab, with instructors who work in the culinary field. Graduates are trained in basic cooking techniques and preparation methods, incorporating safety and sanitation guidelines while using wholesome ingredients to create nutritious meals.

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

Transfer Opportunities

Your academic journey can continue at a four-year college or university. Earn your associate degree at Moraine Park and then apply those credits toward a bachelor's degree. Starting at MPTC makes completing a bachelor's degree **affordable, accessible** and **convenient**. You can go anywhere as MPTC has transfer agreements with colleges and universities both in Wisconsin and throughout the country.

Visit the Transfer to a Four-Year College (<https://www.morainepark.edu/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

Culinary Fundamentals Certificate students must purchase a uniform, baking kit, 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

Transform the skills and abilities developed through previous experience into college credit through MPTC's Credit for Prior Learning process.

- Transfer credit from other colleges/universities
- Earn college credit for your military training and experience
- Earn college credit via Advance Placement, CLEP, DANTEs/DSST or MPTC Challenge Exams
- Earn college credit from previous/current work and life experiences

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

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.

Course Requirements

Course	Title	Credits
316-102	Culinary Principles	3
316-106	Entree 1	4
316-111	Soups and Sauces	2
316-148	Sanitation and Safety	1
Total Credits		10

Program Outcomes

- Apply principles of safety and sanitation in food service operations
- Apply principles of nutrition
- Demonstrate culinary skills
- Relate food service operations to sustainability
- Learn recipes
- Develop food pairing

Pathways

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

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

- 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 & Pastry Cooks, and Lead Cooks