



## Culinary Arts - Academic Planner

Associate of Applied Science Degree: 10-316-1

Campus: Fond du Lac

Curriculum for 2010-2011

11/12/2009 (rev 2/16/10)

Program Advisor: \_\_\_\_\_

Entrance Assessment Scores	ACT	Accuplacer
Assessment Areas		
English/Sentence Skills	16	76
Reading/Reading Comprehension	16	67
Math/Arithmetic	16	64

✓	T/G	Course		Hours / Week			Total		Prerequisites and/or Corequisites	Typically Offered			Comments
		Subj	Num	Lec	Lab	Other	Hours	Credits		S	F	SP	
<b>Institutional Requirements:</b>													
		890	125	Student Success - take 1st term						x	x	x	
		103	159	Computer Literacy - Advanced Standing or take 1st term						x	x	x	
		890	130	Career Development - take 3rd term						x	x	x	
<b>Term 1:</b>										<b>S</b>	<b>F</b>	<b>SP</b>	
<b>New Program Students: Attend New Student Orientation and your Priority Registration Session</b>													
	T	316	100	Food Principles 1			3		54	3		x	
	T	316	147	Sanitation and Safety			2		36	2		x	
	T	316	160	Baking				4	72	2		x	x
	T	316	183	Food Production - Vegetable/Potatoes				4	72	2		x	x
	T	316	184	Food Prod - Pastas/Grains/Breakfast				4	72	2		x	x
	T	316	185	Food Production - Stocks and Soups				4	72	2		x	x
	T	316	186	Food Prod - Sauces and Specialty Soups				4	72	2		x	x
				<b>Total 1st Term Credits</b>					<b>15</b>				
<b>Term 2:</b>										<b>S</b>	<b>F</b>	<b>SP</b>	
	T	316	101	Food Principles 2				2	36	1			x
	T	316	151	Fundamentals of Meat Analysis			2	2	72	3		x	x
	T	316	153	Food Purchasing			2		36	2			x
	T	316	187	Food Production Cold Food - Salads				4	72	2		x	x
	T	316	188	Food Prod Cold - Sand/Desrt/Salad/Drs				4	72	2			x
	T	316	189	Food Production - Meat/Fish/Poultry				4	72	2		x	x
	T	316	190	Food Prod - Hot Sand/Deli/Short Order				4	72	2		x	x
	G	801	195	Written Communication			3		54	3	x	x	x
				<b>Total 2nd Term Credits</b>					<b>17</b>				

✓	Course			Hours / Week			Total	Credits	Prerequisites and/or Corequisites	Typically Offered			Comments		
	T/G	Subj	Num	Lec	Lab	Other	Hours			S	F	SP			
<b>Term 3:</b>											<b>S</b>	<b>F</b>	<b>SP</b>		
	T	316	116	Menu Planning, Management & Design			1		18	1		x			
	T	316	142	Restaurant Operations			1	4	90	3		x			
	T	316	171	*Restaurant Management			3		54	3		x			
	G	801	196	Oral/Interpersonal Communication (or)			3		54	3		x	x	x	
	G	801	197	Technical Reporting (or)							801-195 Written Communication		x	x	
	G	801	198	Speech									x	x	
	G	804	107	College Mathematics			3		54	3		x	x	x	
	G	809	195	Economics			3		54	3	801-195 Written Communication	x	x	x	
				Total 3rd Term Credits						<b>16</b>					
<b>Term 4:</b>											<b>S</b>	<b>F</b>	<b>SP</b>		
				<b>Apply for Graduation</b>											
	T	316	121	Nutrition			2		36	2		x	x		
	T	316	165	Catering & Special Function Planning			2	2	72	3				x	
	T	316	175	Specialty Foods and Ethnic Cookery			1	4	90	3				x	A tetanus shot is recommended prior to the course.
	G	809	166	Intro to Ethics: Theory & Application			3		54	3		x	x	x	
	G	809	196	Intro to Sociology			3		54	3	801-195 Written Communication	x	x	x	
	G	809	198	Intro to Psychology (OR)			3		54	3		x	x	x	
	G	809	199	Psychology of Human Relations			3		54			x	x	x	
				Total 4th Term Credits						<b>17</b>					
				Additional Credits of Electives Required						3					
				<b>Total Program Credits</b>						<b>68</b>					
				<b>*Successful completion of course 316-171 is the exit assessment graduation requirement for the program.</b>											

T/G: T - Technical Studies course; G - General Studies course

Semester Codes: S-Summer; F-Fall; SP-Spring

Curriculum and program acceptance requirements are subject to change.

If Student Success Center or General College courses (ie: 831-103 Intro to College Writing, 838-104 Intro to College Reading, 834-109 Pre-Algebra) are required based on college placement; or if the student elects part-time enrollment, the time required to complete the program will increase.

For a complete list of course descriptions for this program, please consult the College Catalog at <http://www.morainepark.edu/MPTCCatalog>.