



Culinary Arts - Academic Planner

Associate of Applied Science Degree: 10-316-1

Campus: Fond du Lac

Curriculum for 2011-2012

10/29/2010

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		Title	Hours / Week			Total		Prerequisites and/or Corequisites	Typically Offered			Comments	
		Subj	Num		Lec	Lab	Other	Hours	Credits		S	F	SP		
Institutional Requirements:															
		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	
Term 1:											S	F	SP		
New Program Students: Attend New Student Orientation and your Priority Registration Session															
	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	
Total 1st Term Credits									15						
Term 2:											S	F	SP		
	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	
Total 2nd Term Credits									17						

✓	Course		Hours / Week			Total	Credits	Prerequisites and/or Corequisites	Typically Offered			Comments	
	T/G	Subj	Num	Lec	Lab	Other			Hours	S	F		SP
Term 3:													
	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				16					
Term 4:													
				Apply for Graduation									
	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	
	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	3		x	x	x	
				Total 4th Term Credits				17					
				Additional Credits of Electives Required				3					
				Total Program Credits				68					
				*Successful completion of course 316-171 is the exit assessment graduation requirement for the program.									

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>.