

Culinary Arts - Academic Planner

Associate of Applied Science Degree: 10-316-1

Campus: Fond du Lac

Curriculum for 2012-2013

10/31/2011

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 | Title | 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: | | | | | | |
| 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 | Completion of or concurrent enrollment in 316-100 Food Principles 1 | | | x | x | |
| | T | 316 | 184 | Food Prod - Pastas/Grains/Breakfast | | | | 4 | 72 | 2 | Completion of or concurrent enrollment in 316-100 Food Principles 1 | | | x | x | |
| | T | 316 | 185 | Food Production - Stocks and Soups | | | | 4 | 72 | 2 | Completion of or concurrent enrollment in 316-100 Food Principles 1 | | | x | x | |
| | T | 316 | 186 | Food Prod - Sauces and Specialty Soups | | | | 4 | 72 | 2 | Completion of or concurrent enrollment in 316-100 Food Principles 1 | | | x | x | |
| | | | | | | | Total 1st Term Credits | | 15 | | | | | | | |
| | | | | | | | | | | Term 2: | | | | | | |
| | T | 316 | 101 | Food Principles 2 | | | | 2 | 36 | 1 | 316-100 Food Principles 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 | Completion of or concurrent enrollment in 316-100 Food Principles 1 | | | x | x | |
| | T | 316 | 188 | Food Prod Cold - Sand/Desrt/Salad/Drs | | | | 4 | 72 | 2 | Completion of or concurrent enrollment in 316-100 Food Principles 1 | | | | x | |
| | T | 316 | 189 | Food Production - Meat/Fish/Poultry | | | | 4 | 72 | 2 | Completion of or concurrent enrollment in 316-100 Food Principles 1 | | | x | x | |
| | T | 316 | 190 | Food Prod - Hot Sand/Deli/Short Order | | | | 4 | 72 | 2 | Completion of or concurrent enrollment in 316-100 Food Principles 1 | | | x | x | |
| | G | 801 | 195 | Written Communication | | | 3 | | 54 | 3 | | | x | x | x | |
| | | | | | | | Total 2nd Term Credits | | 17 | | | | | | | |

| ✓ | T/G | Course | | Title | Hours / Week | | | Total | | Prerequisites and/or Corequisites | Typically Offered | | | Comments |
|--|-----|--------|-----|---------------------------------------|--------------|-----|-------|-----------|---------|-----------------------------------|-------------------|----------|-----------|--|
| | | Subj | Num | | Lec | Lab | Other | Hours | Credits | | S | F | SP | |
| Term 3: | | | | | | | | | | | S | F | SP | |
| | 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: | | | | | | | | | | | S | F | SP | |
| Apply for Graduation (which includes a \$30 graduation fee) | | | | | | | | | | | | | | |
| | 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 | 801-195 Written Communication | | 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 | | | | | | | | 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>.

Suggested Elective: _____

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