



Food Service Production - Academic Planner

Technical Diploma: 31-303-2

Campus: Fond du Lac

Curriculum for 2012-2013

5/14/2012

Program Advisor: _____

Entrance Assessment Scores		ACT	Accuplacer
Assessment Areas			
English/Sentence Skills		15	60
Reading/Reading Comprehension		15	55
Math/Arithmetic		15	34

✓	Course		Hours / Week			Total		Prerequisites and/or Corequisites	Typically Offered			Comments	
	T/G	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:													
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	316 187	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	804 360	Occupational Math 1			3		54	2			x	x
Total 1st Term Credits									17				

✓	Course		Hours / Week			Total		Prerequisites and/or Corequisites	Typically Offered			Comments	
	T/G	Subj Num	Title	Lec	Lab	Other	Hours		Credits	S	F		SP
Term 2:													
Apply for Graduation (which includes a \$30 graduation fee)													
	T	316 101	Food Principles 2*		2		36	1	Prerequisite: 316-100 Food Principles 1			x	
	T	316 121	Nutrition	2			36	2			x	x	
	T	316 151	Fundamentals of Meat Analysis	2	2		72	3			x	x	
	T	316 181	Customer Sales and Service	1			18	1				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	
	G	801 310	Occupational Communication (or)	3			54	2			x	x	
	G	801 195	Written Communication (or)**	3			54	3			x	x	x
	G	801 196	Oral/Interpersonal Communication**	3			54	3			x	x	x
			Total 2nd Term Credits					17	If student chooses 801-310				
			(or) Total 2nd Term Credits					18	**If student chooses 801-195 or 801-196				
			Total Program Credits					34	(or) 35 if student chooses associate degree communications course				
			*A pre/post test is an exit assessment graduation requirement for the program.										
			**If associate degree General Education course options are chosen, higher assessment test scores will be required. Please contact an Admissions Specialist for assistance.										

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>.