

## Culinary Arts - Academic Planner

Associate of Applied Science Degree: 10-316-1

Campus: Fond du Lac

Curriculum for 2013-2014

12/12/2012

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>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>														
		103	159	**Computer Literacy - Microsoft Office		2		36	1		x	x	x	**Institutional Requirement. May be eligible for Advanced Standing.
	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 for Vegetable and Potatoes		4		72	2	Completion of or concurrent enrollment in 316-100 Food Principles 1		x	x	
	T	316	184	Food Production for Pasta, Grains & Breakfast Cookery		4		72	2	Completion of or concurrent enrollment in 316-100 Food Principles 1		x	x	
	T	316	185	Food Production for Stocks and Soups		4		72	2	Completion of or concurrent enrollment in 316-100 Food Principles 1		x	x	
	T	316	186	Food Production for Sauces and Specialty Soups		4		72	2	Completion of or concurrent enrollment in 316-100 Food Principles 1		x	x	
		890	101	**College 101	2			36	2		x	x	x	**Institutional Requirement
<b>Total 1st Term Credits</b>									<b>18</b>					
<b>Term 2:</b>										<b>S</b>	<b>F</b>	<b>SP</b>		
	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					
	T	316	153	Food Purchasing	2			36	2	Completion of or concurrent enrollment in 890-101 College 101 103-159 Computer Literacy - Microsoft Office				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 Production for Cold Food - Sandwiches, Desserts, Salads and Dressings		4		72	2	Completion of or concurrent enrollment in 316-100 Food Principles 1				x
	T	316	189	Food Production for Meat, Fish and Poultry		4		72	2	Completion of or concurrent enrollment in 316-100 Food Principles 1		x	x	
	T	316	190	Food Production Hot Sandwiches, Deli and Short-Order Cookery		4		72	2	Completion of or concurrent enrollment in 316-100 Food Principles 1		x	x	
	G	801	136	English Composition 1	3			54	3		x	x	x	
<b>Total 2nd Term Credits</b>									<b>17</b>					

✓	T/G	Course		Title	Hours / Week			Total Hours	Credits	Prerequisites and/or Corequisites	Typically Offered			Comments	
		Subj	Num		Lec	Lab	Other				S	F	SP		
<b>Term 3:</b>											<b>S</b>	<b>F</b>	<b>SP</b>		
	T	316	116	Menu Planning, Management and Design	1			18	1			x			
	T	316	142	Restaurant Operations	1	4		90	3	Instructor Approval		x			
	T	316	171	Restaurant Management*	3			54	3			x			
	G	801	196	Oral and Interpersonal Communication (or)	3			54	3		x	x	x		
	G	801	197	Technical Reporting (or)						801-136 English Composition 1		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	801-136 English Composition 1	x	x	x		
				<b>Total 3rd Term Credits</b>					<b>16</b>						
<b>Term 4:</b>											<b>S</b>	<b>F</b>	<b>SP</b>		
				<b>Apply for Graduation (which includes a \$30 graduation fee)</b>											
	T	316	121	Nutrition	2			36	2	Completion of or concurrent enrollment in 103-159 Computer Literacy - Microsoft Office; 890-101 College 101		x	x		
	T	316	165	Catering and Special Function Planning	2	2		72	3				x		
	T	316	175	Specialty Foods and Ethnic Cookery	1	4		90	3	Instructor Approval			x	A tetanus shot is recommended prior to the course.	
	T	316	180	Gourmet Cooking*		2		36	1	Completion of 316-183 Food Production - Vegetables and Potatoes; 316-184 Food Production - Pastas/Grains/Breakfast; 316-185 Food Production - Stocks and Soups; 316-186 Food Production - Sauces and Specialty Soups; 316-187 Food Production - Cold Food - Salads; 316-188 Food Production - Cold Food - Sand/Desrt/Salad/Dres; 316-189 Food Production - Meat/Fish/Poultry; 316-190 Food Production - Hot Sand/Deli/Short Order					
	G	809	166	Introduction to Ethics: Theory and Application	3			54	3	801-136 English Composition 1	x	x	x		
	G	809	196	Intro to Sociology	3			54	3	801-136 English Composition 1	x	x	x		
	G	809	198	Introduction to Psychology (OR)	3			54	3		x	x	x		
	G	809	199	Psychology of Human Relations	3			54			x	x	x		
				<b>Total 4th Term Credits</b>					<b>18</b>						
				<b>Total Program Credits and Institutional Requirements</b>							<b>69</b>				
				<b>**The credits for 103-159 Computer Literacy-Microsoft Office and 890-101 College 101 are Institutional Requirements for graduation. Consequently, they are not part of the program credit requirements.</b>											
				<b>*Successful completion of course 316-171 and 316-180 are the exit assessment graduation requirements 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>.