



Food Production Certificate - Academic Planner

Certificate: 97-316-3

Campus: Fond du Lac

Curriculum for 2013-2014

10/11/2012

✓	T/G	Course		Title	Hours/ Week			Total Hours	Credits	Prerequisites and/or Corequisites	Typically Offered			Comments
		Subj	Num		Lec	Lab	Other				S	F	SP	
	T	316	100	Food Principles 1	3			54	3			x		
	T	316	147	Sanitation and Safety	2			36	2			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	
	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	
Total Certificate Credits									21					

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.

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