



Food Service Production - Academic Planner

Technical Diploma: 31-303-2

Campus: Fond du Lac

Curriculum for 2013-2014

10/11/2012

Program Advisor: _____

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

✓	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 1:											S	F	SP	
New Program Students: Attend New Student Orientation and your Priority Registration Session														
		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	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 for Hot Sandwiches, Deli and Short-Order Cookery		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	
		890	101	**College 101	2			36	2		x	x	x	**Institutional Requirement
Total 1st Term Credits									20					

✓	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	316-100 Food Principles 1			x	
	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	316 151	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 for Vegetables and Potatoes		4		72	2	Completion of or concurrent enrollment in 316-100 Food Principles 1		x	x	
	T	316 184	Food Production for Pastas, 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	
	G	801 310	Occupational Communication (or)	3			54	2			x	x	
	G	801 136	English Composition 1 (or)	3			54	3		x	x	x	
	G	801 196	Oral and 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 801-136 or 801-196				
			Total Program Credits and Institutional Requirements						37	(or) 38 if student chooses associate degree communications course			
			**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.										
			*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 .													