



Food Production Certificate - Academic Planner

Certificate: 97-316-3

Campus: Fond du Lac

Curriculum for 2014-2015

2/1/2014

✓	T/G	Course		Title	Hours/Week			Total		Prerequisites and/or Corequisites	Typically Offered			Comments
		Subj	Num		Lec	Lab	Other	Hours	Credits		S	F	SP	
	T	316	102	Culinary Principles	2	2		72	3			x		
	T	316	147	Sanitation and Safety	2			36	2			x		
	T	316	183	Food Production for Vegetable and Potatoes		4		72	2	Completion of or concurrent enrollment in 316-102 Culinary Principles		x	x	
	T	316	184	Food Production for Pastas, Grains and Breakfast Cookery		4		72	2	Completion of or concurrent enrollment in 316-102 Culinary Principles		x	x	
	T	316	185	Food Production for Stocks and Soups		4		72	2	Completion of or concurrent enrollment in 316-102 Culinary Principles		x	x	
	T	316	186	Food Production for Sauces and Specialty Soups		4		72	2	Completion of or concurrent enrollment in 316-102 Culinary Principles		x	x	
	T	316	187	Food Production for Cold Food - Salads		4		72	2	Completion of or concurrent enrollment in 316-102 Culinary Principles		x	x	
	T	316	188	Food Production for Cold Food - Appetizers and Sandwiches		4		72	2	Completion of or concurrent enrollment in 316-102 Culinary Principles			x	
	T	316	189	Food Production for Meat, Fish and Poultry		4		72	2	Completion of or concurrent enrollment in 316-102 Culinary Principles		x	x	
	T	316	190	Food Production for Hot Sandwiches, Deli and Short-Order Cookery		4		72	2	Completion of or concurrent enrollment in 316-102 Culinary Principles		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>.