



Food Service Production - Academic Planner

Technical Diploma: 31-303-2

Campus: Fond du Lac

Curriculum for 2014-2015

2/1/2014

Program Advisor: _____

✓	Course		Hours / Week			Total	Credits	Prerequisites and/or Corequisites	Typically Offered			Comments			
	T/G	Subj	Num	Lec	Lab	Other			Hours	S	F		SP		
Term 1:															
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	102	Culinary Principles			2	2	72	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 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
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					

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	T/G	Subj	Num	Title	Lec	Lab	Other			Hours	S	F	
Term 2:													
Apply for Graduation when completing Term 2 registration													
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 for Vegetables 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	
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								16	If student chooses 801-310				
(or) Total 2nd Term Credits								17	**If student chooses 801-136 or 801-196				
Total Program Credits and Institutional Requirements								36	(or) 37 if student chooses 801-136 or 801-196				
**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 Academic Advisor 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 .													