## Food Service Production - Academic Planner

**Technical Diploma: 31-303-2**  
**Campus: Fond du Lac**  
**Curriculum for 2014-2015**  

Program Advisor: 

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours / Week</th>
<th>Total</th>
<th>Credits</th>
<th>Prerequisites and/or Corequisites</th>
<th>Typically</th>
<th>Offered</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>T/G Subj Num</td>
<td>Title</td>
<td>Lec</td>
<td>Lab</td>
<td>Other</td>
<td>Hours</td>
<td>Credits</td>
<td><strong>Institutional Requirement. May be eligible for Advanced Standing.</strong></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Term 1:</th>
<th>S</th>
<th>F</th>
<th>SP</th>
</tr>
</thead>
</table>

**New Program Students: Attend New Student Orientation and your Priority Registration Session**

- **Computer Literacy - Microsoft Office**
  - 103 159
  - 2 Lec 36 1
  - Completion of or concurrent enrollment in 316-102 Culinary Principles
  - x x x

- **Culinary Principles**
  - T 316 102
  - 2 Lec 72 3
  - x

- **Sanitation and Safety**
  - T 316 147
  - 2 Lec 36 2
  - x

- **Baking**
  - T 316 160
  - 4 Lec 72 2
  - x x

- **Food Production for Cold Food - Salads**
  - T 316 187
  - 4 Lec 72 2
  - Completion of or concurrent enrollment in 316-102 Culinary Principles
  - x x

- **Food Production for Cold Food - Appetizers and Sandwiches**
  - T 316 188
  - 4 Lec 72 2
  - Completion of or concurrent enrollment in 316-102 Culinary Principles
  - x

- **Food Production for Meat, Fish and Poultry**
  - T 316 189
  - 4 Lec 72 2
  - Completion of or concurrent enrollment in 316-102 Culinary Principles
  - x x

- **Food Production for Hot Sandwiches, Deli and Short-Order Cookery**
  - T 316 190
  - 4 Lec 72 2
  - Completion of or concurrent enrollment in 316-102 Culinary Principles
  - x x

- **Occupational Math 1**
  - G 804 360
  - 3 Lec 54 2
  - x x

- **College 101**
  - 890 101
  - 2 Lec 36 2
  - x x x

**Total 1st Term Credits**: 20
<table>
<thead>
<tr>
<th>T/G</th>
<th>Subj</th>
<th>Num</th>
<th>Title</th>
<th>Hours / Week</th>
<th>Credits</th>
<th>Prerequisites and/or Corequisites</th>
<th>Typically Offered</th>
<th>Comments</th>
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<tbody>
<tr>
<td>T</td>
<td>316</td>
<td>121</td>
<td>Nutrition</td>
<td>2</td>
<td>36</td>
<td>2</td>
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<tr>
<td>T</td>
<td>316</td>
<td>151</td>
<td>Fundamentals of Meat Analysis</td>
<td>2</td>
<td>2</td>
<td>72</td>
<td>3</td>
<td>x</td>
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<tr>
<td>T</td>
<td>316</td>
<td>181</td>
<td>Customer Sales and Service</td>
<td>1</td>
<td>18</td>
<td>1</td>
<td>x</td>
<td></td>
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<tr>
<td>T</td>
<td>316</td>
<td>183</td>
<td>Food Production for Vegetables and Potatoes</td>
<td>4</td>
<td>72</td>
<td>2</td>
<td>Completion of or concurrent enrollment in 316-102 Culinary Principles</td>
<td>x</td>
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<tr>
<td>T</td>
<td>316</td>
<td>184</td>
<td>Food Production for Pastas, Grains and</td>
<td>4</td>
<td>72</td>
<td>2</td>
<td>Completion of or concurrent enrollment in 316-102 Culinary Principles</td>
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<tr>
<td>T</td>
<td>316</td>
<td>185</td>
<td>Food Production for Stocks and Soups</td>
<td>4</td>
<td>72</td>
<td>2</td>
<td>Completion of or concurrent enrollment in 316-102 Culinary Principles</td>
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<tr>
<td>T</td>
<td>316</td>
<td>186</td>
<td>Food Production for Sauces and Specialty Soups</td>
<td>4</td>
<td>72</td>
<td>2</td>
<td>Completion of or concurrent enrollment in 316-102 Culinary Principles</td>
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<tr>
<td>G</td>
<td>801</td>
<td>310</td>
<td>Occupational Communication (or)</td>
<td>3</td>
<td>54</td>
<td>2</td>
<td>x</td>
<td>x</td>
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<tr>
<td>G</td>
<td>801</td>
<td>136</td>
<td>English Composition 1 (or)</td>
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<td>54</td>
<td>3</td>
<td>x</td>
<td>x</td>
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<td>G</td>
<td>801</td>
<td>196</td>
<td>Oral and Interpersonal Communication**</td>
<td>3</td>
<td>54</td>
<td>3</td>
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<table>
<thead>
<tr>
<th>Total 2nd Term Credits</th>
<th>16</th>
<th>If student chooses 801-310</th>
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</thead>
<tbody>
<tr>
<td>(or) Total 2nd Term Credits</td>
<td>17</td>
<td>**If student chooses 801-136 or 801-196</td>
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</tbody>
</table>

| 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 (e.g. 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.