

Food Service Production - Academic Planner

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

Program Advisor:

2/1/2014

		Course			Hours / Week Total						Typically		ally	
T	/G	Subj	Num	Title	Lec	Lec Lab Other		Hours	Credits	Prerequisites and/or Corequisites	Offer		ed	Comments
				Term 1: New Program Students: Attend New Student	Orion	tation	and w	our Prio	rity Dogic	tration Section	s	F	SP	
		103	159	**Computer Literacy - Microsoft Office	orien	2	l and ye	36	1	stration dession	x	х	х	**Institutional Requirement. Ma be eligible for Advanced Standi
1	Г	316	102	Culinary Principles	2	2		72	3			х		
-	T	316	147	Sanitation and Safety	2			36	2			х		
-	Т	316	160	Baking		4		72	2			Х	Х	
.	т	316	187	Food Production for Cold Food - Salads		4		72	2	Completion of or concurrent enrollment in 316-102 Culinary Principles		х	х	
Ι.	т	316	188	Food Production for Cold Food - Appetizers and Sandwiches		4		72	2	Completion of or concurrent enrollment in 316-102 Culinary Principles			х	
	т	316	189	Food Production for Meat, Fish and Poultry		4		72	2	Completion of or concurrent enrollment in 316-102 Culinary Principles		х	х	
	т	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	х	
(G	804	360	Occupational Math 1	3			54	2			х	х	
F	-	890	101	**College 101	2			36	2		X	Х	х	**Institutional Requirement
H				Total 1st Term Credits					20					

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bj Nur	m Title Term 2:	Lec	Lab Ot	her Hou	s Cred	s Prerequisites and/or Corequisit	es	Offer	red	Comments			
	Term 2:					Prerequisites and/or Corequisites		Offered		••••••			
							s	F	SP				
	Apply for Graduation when completing Term 2	regis	tration										
6 121	1 Nutrition	2		3	6 2			Х	Х				
6 151	1 Fundamentals of Meat Analysis	2	2	7	2 3			Х	Х				
6 181	1 Customer Sales and Service	1		1	8 1				х				
6 183			4	7	2 2	Completion of or concurrent enrollment in 316-102 Culinary Principles		х	х				
6 184			4	7	2 2	Completion of or concurrent enrollment in 316-102 Culinary Principles		х	х				
6 185	5 Food Production for Stocks and Soups		4	7	2 2	Completion of or concurrent enrollment in 316-102 Culinary Principles		х	х				
6 186	Food Production for Sauces and Specialty Soups		4	7	2 2	Completion of or concurrent enrollment in 316-102 Culinary Principles		х	х				
1 310	Occupational Communication (or)	3		5	4 2			Х	Х				
136	6 English Composition 1 (or)	3		5	4 3		х	Х	х				
1 196	6 Oral and Interpersonal Communication**	3		5	4 3		х	х	х				
	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 Requir	utional Requirements				(or) 37 if student chooses 801-136 or 801-	96						
	**The credits for 103-159 Computer Literacy-Microsoft Office and 890-101 College 101 are Institutional Requirements for gradu program credit requirements.									tion. Consequently, they are not part of the			
	*A pre/post test is an exit assessment graduation requirement for the program.												
6 6 6 11 11	18: 18: 31: 13: 19:	185 Food Production for Stocks and Soups 186 Food Production for Sauces and Specialty Soups 310 Occupational Communication (or) 136 English Composition 1 (or) 196 Oral and Interpersonal Communication** Total 2nd Term Credits (or) Total 2nd Term Credits Total Program Credits and Institutional Requir **The credits for 103-159 Computer Literacy-M program credit requirements.	Food Production for Pastas, Grains and Breakfast Cookery 185 Food Production for Stocks and Soups 186 Food Production for Sauces and Specialty Soups 310 Occupational Communication (or) 3 136 English Composition 1 (or) 3 196 Oral and Interpersonal Communication** 3 Total 2nd Term Credits (or) Total 2nd Term Credits Total Program Credits and Institutional Requiremen **The credits for 103-159 Computer Literacy-Microsoprogram credit requirements.	Food Production for Pastas, Grains and Breakfast Cookery 4 185 Food Production for Stocks and Soups 4 186 Food Production for Stocks and Specialty Soups 4 187 Food Production for Sauces and Specialty Soups 4 188 Food Production for Sauces and Specialty Soups 3 189 Cocupational Communication (or) 3 199 Oral and Interpersonal Communication** 3 Total 2nd Term Credits Total 2nd Term Credits Total Program Credits and Institutional Requirements **The credits for 103-159 Computer Literacy-Microsoft Office program credit requirements.	Food Production for Pastas, Grains and Breakfast Cookery 185 Food Production for Stocks and Soups 4 7 186 Food Production for Sauces and Specialty Soups 4 7 310 Occupational Communication (or) 3 5 136 English Composition 1 (or) 3 5 196 Oral and Interpersonal Communication** 3 5 Total 2nd Term Credits (or) Total 2nd Term Credits and Institutional Requirements **The credits for 103-159 Computer Literacy-Microsoft Office and 890-program credit requirements.	Food Production for Pastas, Grains and Breakfast Cookery 185 Food Production for Stocks and Soups 4 72 2 186 Food Production for Stocks and Soups 4 72 2 186 Food Production for Sauces and Specialty Soups 4 72 2 310 Occupational Communication (or) 3 54 2 136 English Composition 1 (or) 3 54 3 196 Oral and Interpersonal Communication** 3 54 3 Total 2nd Term Credits 10 Total 2nd Term Credits 11 Total Program Credits and Institutional Requirements 36 **The credits for 103-159 Computer Literacy-Microsoft Office and 890-101 Collegorgm credit requirements.	Food Production for Vegetables and Potatoes Food Production for Pastas, Grains and Breakfast Cookery Food Production for Pastas, Grains and Breakfast Cookery Food Production for Stocks and Soups Food Production for Stocks and Soups Food Production for Stocks and Soups Food Production for Sauces and Specialty Soups Food Production for Concurrent enrollment in Food Production for Sauces and Specialty Soups Food Production for Sauces and Specialty Find Special	Food Production for Vegetables and Potatoes Food Production for Pastas, Grains and Breakfast Cookery Food Production for Pastas, Grains and Breakfast Cookery Food Production for Stocks and Soups Food Production for Stocks and Soups Food Production for Stocks and Soups Food Production for Sauces and Specialty Soups Food Production for Souces and Specialty Principles Completion of or concurrent enrollment in Salf-102 Culinary Principles Completion of or concurrent enrollment in Salf-102 Culinary Principles Completion of or concurrent enrollment in Salf-102 Culinary Principles Completion of or concurrent enrollment in Salf-102 Culinary Principles Completion of or concurrent enrollment in Salf-102 Culinary Principles Completion of or concurrent enrollment in Salf-102 Culinary Principles Completion of or concurrent enrollment in Salf-102 Culinary Principles Completion of or concurrent enrollment in Salf-102 Culinary Principles Completion of concurrent enrollment in Salf-102 Culinary Principles Completi	Food Production for Vegetables and Potatoes Food Production for Pastas, Grains and Breakfast Cookery Food Production for Stocks and Soups Food Production for Sauces and Specialty Food Subjects Food Production for Success and Specialty Food Subjects Food Production for Souces and Specialty Food Subjects Food Production for Souces and Specialty Food Subjects Food Production for Souces and Specialty Food Subjects Food Production for Concurrent enrollment in Subjects Food Production for Concurrent	Food Production for Vegetables and Potatoes Food Production for Pastas, Grains and Breakfast Cookery Food Production for Pastas, Grains and Breakfast Cookery Food Production for Stocks and Soups Food Production for Stocks and Soups Food Production for Stocks and Soups Food Production for Sauces and Specialty Soups Food Production for Concurrent enrollment in Completion of or concurrent enrollment in Completion of or concurrent enrollment in Food Production for Sauces and Specialty Soups Food Production for Souces and Specialty Principles * * * * * * * * * * * * * * * * * * *			

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.

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