

Culinary Arts - Academic Planner

Associate of Applied Science Degree: 10-316-1
Campus: Fond du Lac
Curriculum for 2015-2016

12/1/2014

	Course			Hours / Week Total			Total			Typically			
T/G	Subj	Num		Lec	Lab	Other	Hours (Credits	s Prerequisites and/or Corequisites	Offered			Comments
											_	F SP	
			Term 1:							`		31	
			New Program Students: Attend New Studen	t Orie	entatio	on and	your Pri	ority R	egistration Session				
					_			_					**Institutional Requirement. May be
	103		**Computer Literacy - Microsoft Office		2		36	1		Х		Х	eligible for Advanced Standing.
Т	316		Culinary Principles	2	2		72	3			Х		
Т	316	147	Sanitation and Safety	2			36	2			Х		
Т	316	160	Baking		4		72	2			Х	х	
									Completion of or concurrent enrollment in				
Т	316	183	Food Production for Vegetables and Potatoes		4		72	2	316-102 Culinary Principles		Х	Х	
			Food Production for Pasta, Grains and						Completion of or concurrent enrollment in				
Т	316	184	Breakfast Cookery		4		72	2	316-102 Culinary Principles		Х	Х	
									Completion of or concurrent enrollment in				
Т	316	185	Food Production for Stocks and Soups		4		72	2	316-102 Culinary Principles		Х	Х	
			Food Production for Sauces and Specialty						Completion of or concurrent enrollment in				
Т	316		Soups		4		72	2	316-102 Culinary Principles		Х	Х	
	890	101	**College 101	2			36	2		Х	Х	Х	**Institutional Requirement
			Total 1st Term Credits					18					
			Term 2:							S	F	SP	
Т	316	151	Fundamentals of Meat Analysis	2	2		72	3					
									Completion of or concurrent enrollment in				
									103-159 Computer Literacy - Microsoft Office;				
Т	316	153	Food Purchasing	2			36	2	890-101 College 101			х	
			<u> </u>						Completion of or concurrent enrollment in				
Т	316	187	Food Production for Cold Food - Salads		4		72	2	316-102 Culinary Principles		х	х	
			Food Production for Cold Food - Appetizers						Completion of or concurrent enrollment in				
Т	316	188	and Sandwiches		4		72	2	316-102 Culinary Principles			Х	
									Completion of or concurrent enrollment in				
Т	316	189	Food Production for Meat, Fish and Poultry		4		72	2	316-102 Culinary Principles		х	Х	
			Food Production for Hot Sandwiches, Deli and						Completion of or concurrent enrollment in				
	316	190	Short-Order Cookery		4		72	2	316-102 Culinary Principles		Х	Х	
Т	310						54	3		x	х	х	
T G	801	136	English Composition 1	3			34	<u> </u>		^	^	^	

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142 171 196 197 198 107 195	Title Term 3: Menu Planning, Management and Design Restaurant Operations Restaurant Management* Oral and Interpersonal Communication (or) Technical Reporting (or) Speech College Mathematics Economics Total 3rd Term Credits Term 4: Apply for Graduation when completing Term Nutrition Catering and Special Function Planning	1 1 3 3 3 3 3 3 3	4	Other	18 90 54 54 54 54	1 3 3 3 3 3 46	Prerequisites and/or Corequisites Instructor Approval 801-136 English Composition 1 801-136 English Composition 1	x x x	F X X X X X X X X X X X	x x x	Comments
142 171 196 197 198 107 195	Menu Planning, Management and Design Restaurant Operations Restaurant Management* Oral and Interpersonal Communication (or) Technical Reporting (or) Speech College Mathematics Economics Total 3rd Term Credits Term 4: Apply for Graduation when completing Term Nutrition	1 3 3 3 3 3 3 3 3	4		90 54 54 54	3 3 3 3 3	801-136 English Composition 1	x	x x x x x x	x x x	
142 171 196 197 198 107 195	Restaurant Operations Restaurant Management* Oral and Interpersonal Communication (or) Technical Reporting (or) Speech College Mathematics Economics Total 3rd Term Credits Term 4: Apply for Graduation when completing Term Nutrition	1 3 3 3 3 3 3 3 3	4		90 54 54 54	3 3 3 3 3	801-136 English Composition 1	х	x x x x x	x x x	
171 196 197 198 107 195	Restaurant Management* Oral and Interpersonal Communication (or) Technical Reporting (or) Speech College Mathematics Economics Total 3rd Term Credits Term 4: Apply for Graduation when completing Term Nutrition	3 3 3 3	4		54 54 54	3 3 3 3	801-136 English Composition 1	х	x x x x	x x x	
171 196 197 198 107 195	Restaurant Management* Oral and Interpersonal Communication (or) Technical Reporting (or) Speech College Mathematics Economics Total 3rd Term Credits Term 4: Apply for Graduation when completing Term Nutrition	3 3 3			54	3 3 3		х	x x x	x x x	
196 197 198 107 195	Oral and Interpersonal Communication (or) Technical Reporting (or) Speech College Mathematics Economics Total 3rd Term Credits Term 4: Apply for Graduation when completing Term Nutrition	3 3			54	3 3 3		х	X X X	x x x	
197 198 107 195 121 165	Technical Reporting (or) Speech College Mathematics Economics Total 3rd Term Credits Term 4: Apply for Graduation when completing Term Nutrition	3 3			54	3		х	X X X	x x x	
198 107 195 121 165	Speech College Mathematics Economics Total 3rd Term Credits Term 4: Apply for Graduation when completing Term Nutrition	3 m 4 re				3			X X	x x	
107 195 121 165	College Mathematics Economics Total 3rd Term Credits Term 4: Apply for Graduation when completing Term Nutrition	3 m 4 re				3	801-136 English Composition 1		х	х	
195 121 165	Economics Total 3rd Term Credits Term 4: Apply for Graduation when completing Term Nutrition	3 m 4 re				3	801-136 English Composition 1				
121 165	Total 3rd Term Credits Term 4: Apply for Graduation when completing Term Nutrition	m 4 reș			54		601-130 English Composition 1				
165	Term 4: Apply for Graduation when completing Term Nutrition					16					
165	Term 4: Apply for Graduation when completing Term Nutrition										
165	Apply for Graduation when completing Terr Nutrition										
165	Nutrition							s	F	SP	
165			gistrat	ion							
	Catering and Special Function Planning	2			36	2			Х	Х	
175		2	2		72	3				Х	
	Specialty Foods and Ethnic Cookery*	1	4		90	3	Instructor Approval			х	A tetanus shot is recommended prior the course.
180	Gourmet Cooking*		2		36	1	316-183 Food Production for Vegetables and Potatoes; 316-184 Food Production for Pastas, Grains and Breakfast Cookery; 316-185 Food Production for Stocks and Soups; 316-186 Food Production for Sauces and Specialty Soups; 316-187 Food Production for Cold Food - Salads; 316-188 Food Production for Cold Food - Appetizers and Sandwiches; 316-199 Food Production for Meat, Fish and Poultry; 316-190 Food Production for Hot Sandwiches, Deli and Short-Order Cookery				
166	Introduction to Ethics: Theory and Application	3			54	3	801-136 English Composition 1	×	x	×	
	0,						55. 155 English Composition 1				
						-					
155	1 Sychology of Human Relations				34			^	^	^	
	Total 4th Term Credits					18					
	Total Program Credits and Institutional Reg	uirem	ents			68					
											uently, they are not part of the
	*Successful completion of courses 316-175 Specialty Foods and Ethnic Cookery and 316-180 Gourmet Cooking are the exit										
	assessment graduation requirements for the program.										
	166 196 198 199	Total Program Credits and Institutional Rec **The credits for 103-159 Computer Literacy program credit requirements. *Successful completion of courses 316-175 assessment graduation requirements for th	166 Introduction to Ethics: Theory and Application 3 196 Introduction to Sociology 3 198 Introduction to Psychology (or) 3 199 Psychology of Human Relations 3 Total 4th Term Credits Total Program Credits and Institutional Requirem **The credits for 103-159 Computer Literacy-Microprogram credit requirements. *Successful completion of courses 316-175 Speci	166 Introduction to Ethics: Theory and Application 3 196 Introduction to Sociology 3 198 Introduction to Psychology (or) 3 199 Psychology of Human Relations 3 Total 4th Term Credits Total Program Credits and Institutional Requirements **The credits for 103-159 Computer Literacy-Microsoft Oprogram credit requirements. *Successful completion of courses 316-175 Specialty For assessment graduation requirements for the program.	166 Introduction to Ethics: Theory and Application 3 196 Introduction to Sociology 3 198 Introduction to Psychology (or) 3 199 Psychology of Human Relations 3 Total 4th Term Credits Total Program Credits and Institutional Requirements **The credits for 103-159 Computer Literacy-Microsoft Office a program credit requirements. *Successful completion of courses 316-175 Specialty Foods ar assessment graduation requirements for the program.	166 Introduction to Ethics: Theory and Application 3 54 196 Introduction to Sociology 3 54 198 Introduction to Psychology (or) 3 54 199 Psychology of Human Relations 3 54 Total 4th Term Credits Total Program Credits and Institutional Requirements **The credits for 103-159 Computer Literacy-Microsoft Office and 890-program credit requirements. *Successful completion of courses 316-175 Specialty Foods and Ethn assessment graduation requirements for the program.	166 Introduction to Ethics: Theory and Application 3 54 3 196 Introduction to Sociology 3 54 3 198 Introduction to Psychology (or) 3 54 3 199 Psychology of Human Relations 3 54 Total 4th Term Credits 18 Total Program Credits and Institutional Requirements 68 **The credits for 103-159 Computer Literacy-Microsoft Office and 890-101 Coprogram credit requirements. *Successful completion of courses 316-175 Specialty Foods and Ethnic Cook	Breakfast Cookery; 316-185 Food Production for Stocks and Soups; 316-186 Food Production for Sauces and Specialty Soups; 316-187 Food Production for Cold Food - Salads; 316-188 Food Production for Cold Food - Appetizers and Sandwiches; 316-189 Food Production for Meat, Fish and Poultry; 316-190 Food Production for Hot Sandwiches, Deli and Short-Order Cookery 166 Introduction to Ethics: Theory and Application 3 54 3 801-136 English Composition 1 196 Introduction to Sociology 3 54 3 801-136 English Composition 1 198 Introduction to Psychology (or) 3 54 3 199 Psychology of Human Relations 3 54 Total 4th Term Credits 18 Total 4th Term Credits and Institutional Requirements 68 **The credits for 103-159 Computer Literacy-Microsoft Office and 890-101 College 101 are Institutional Requirements for gradual program credit requirements. *Successful completion of courses 316-175 Specialty Foods and Ethnic Cookery and 316-180 Gourmet Cooking are the exit	Breakfast Cookery; 316-185 Food Production for Stocks and Soups; 316-186 Food Production for Stocks and Soups; 316-186 Food Production for Cold Food - Salads; 316-188 Food Production for Cold Food - Appetizers and Sandwiches; 316-189 Food Production for Meat, Fish and Poultry; 316-190 Food Production for Meat, Fish and Poultry; 316-190 Food Production for Hot Sandwiches, Deli and Short-Order Cookery 166 Introduction to Ethics: Theory and Application 3 54 3 801-136 English Composition 1 x 198 Introduction to Psychology (or) 3 54 3 801-136 English Composition 1 x 199 Psychology of Human Relations 3 54 3 180 Total 4th Term Credits 18 Total Program Credits and Institutional Requirements 68 **The credits for 103-159 Computer Literacy-Microsoft Office and 890-101 College 101 are Institutional Requirements for graduation. program credit requirements. *Successful completion of courses 316-175 Specialty Foods and Ethnic Cookery and 316-180 Gourmet Cooking are the exit assessment graduation requirements for the program.	Breakfast Cookery; 316-185 Food Production for Stocks and Soups; 316-186 Food Production for Cold Food - Salads; 316-187 Food Production for Cold Food - Appetizers and Sandwiches; 316-188 Food Production for Meat, Fish and Poultry; 316-190 Food Production for Hot Sandwiches, Deli and Short-Order Cookery 180 Gourmet Cooking* 2 36 1 and Short-Order Cookery 181 Introduction to Ethics: Theory and Application 3 54 3 801-136 English Composition 1 x x x 181 Introduction to Psychology (or) 3 54 3 801-136 English Composition 1 x x x 182 Introduction to Psychology (or) 3 54 3 801-136 English Composition 1 x x x 183 Introduction to Psychology (or) 3 54 3 801-136 English Composition 1 x x x 184 Psychology of Human Relations 3 54 3 801-136 English Composition 1 x x x 185 Introduction to Psychology (or) 1 3 54 3 801-136 English Composition 1 x x x 186 Introduction to Psychology (or) 1 3 54 3 801-136 English Composition 1 x x x 187 Introduction to Psychology (or) 1 3 54 3 801-136 English Composition 1 x x x 188 Introduction to Psychology of Human Relations 1 54 3 801-136 English Composition 1 x x x 189 Psychology of Human Relations 1 54 3 801-136 English Composition 1 x x x 199 Psychology of Human Relations 1 54 3 801-136 English Composition 1 x x x 199 Psychology of Human Relations 1 54 3 801-136 English Composition 1 x x x 199 Psychology of Human Relations 1 54 3 801-136 English Composition 1 x x x 199 Psychology of Human Relations 1 54 3 801-136 English Composition 1 x x x 199 Psychology of Human Relations 1 54 3 801-136 English Composition 1 x x x 199 Psychology of Human Relations 1 54 3 801-136 English Composition 1 x x x 199 Psychology of Human Relations 1 54 3 801-136 English Composition 1 x x x 199 Psychology of Human Relations 1 54 3 801-136 English Composition 1 x x x 199 Psychology of Human Relations 1 54 3 801-136 English Composition 1 x x x 199 Psychology of Human Relations 1 54 3 801-136 English Composition 1 x x x 199 Psychology of Human Relations 1 54 3 801-136 English Composition 1 x x x 199 Psychology of	Breakfast Cookery; 316-185 Food Production for Stocks and Soups; 316-186 Food Production for Sauces and Specialty Soups; 316-187 Food Production for Cold Food - Salads; 316-188 Food Production for Cold Food - Appetizers and Sandwiches; 316-189 Food Production for Meat, Fish and Poultry; 316-190 Food Production for Hot Sandwiches, Deli and Short-Order Cookery 166 Introduction to Ethics: Theory and Application 3 54 3 801-136 English Composition 1 x x x 196 Introduction to Sociology 3 54 3 801-136 English Composition 1 x x x 198 Introduction to Psychology (or) 3 54 3 801-136 English Composition 1 x x x 199 Psychology of Human Relations 3 54 3 801-136 English Composition 1 x x x 190 Total 4th Term Credits 18 Total Program Credits and Institutional Requirements 68 **The credits for 103-159 Computer Literacy-Microsoft Office and 890-101 College 101 are Institutional Requirements for graduation. Conseq program credit requirements. *Successful completion of courses 316-175 Specialty Foods and Ethnic Cookery and 316-180 Gourmet Cooking are the exit assessment graduation requirements for the program.

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 Introduction to College Writing, 838-105 Introduction to Reading and Study Skills, 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.