



Culinary Arts - Academic Planner

Associate of Applied Science Degree: 10-316-1

Campus: Fond du Lac

Curriculum for 2015-2016

12/1/2014

Program Advisor: _____

✓	Course			Hours / Week			Total Hours	Credits	Prerequisites and/or Corequisites	Typically Offered			Comments	
	T/G	Subj	Num	Lec	Lab	Other				S	F	SP		
Term 1:										S	F	SP		
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	72	3			x		
T		316	147	Sanitation and Safety			2	36	2			x		
T		316	160	Baking			4	72	2			x	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 Pasta, 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	
		890	101	**College 101			2	36	2		x	x	x	**Institutional Requirement
Total 1st Term Credits								18						
Term 2:										S	F	SP		
T		316	151	Fundamentals of Meat Analysis			2	72	3					
T		316	153	Food Purchasing			2	36	2	Completion of or concurrent enrollment in 103-159 Computer Literacy - Microsoft Office; 890-101 College 101			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		801	136	English Composition 1			3	54	3		x	x	x	
Total 2nd Term Credits								16						

✓	T/G	Course		Hours / Week			Total		Prerequisites and/or Corequisites	Typically Offered			Comments	
		Subj	Num	Lec	Lab	Other	Hours	Credits		S	F	SP		
Term 3:										S	F	SP		
	T	316	116	Menu Planning, Management and Design			1		18	1		x		
	T	316	142	Restaurant Operations			1	4	90	3	Instructor Approval			
	T	316	171	Restaurant Management*			3		54	3		x		
	G	801	196	Oral and Interpersonal Communication (or)			3		54	3		x	x	x
	G	801	197	Technical Reporting (or)							801-136 English Composition 1			
	G	801	198	Speech								x	x	
	G	804	107	College Mathematics			3		54	3		x	x	x
	G	809	195	Economics			3		54	3	801-136 English Composition 1			
Total 3rd Term Credits														
Term 4:										S	F	SP		
Apply for Graduation when completing Term 4 registration														
	T	316	121	Nutrition			2		36	2		x	x	
	T	316	165	Catering and Special Function Planning			2	2	72	3				x
	T	316	175	Specialty Foods and Ethnic Cookery*			1	4	90	3	Instructor Approval			A tetanus shot is recommended prior to the course.
	T	316	180	Gourmet Cooking*				2	36	1	Completion of 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; 316-189 Food Production for Meat, Fish and Poultry; 316-190 Food Production for Hot Sandwiches, Deli and Short-Order Cookery			
	G	809	166	Introduction to Ethics: Theory and Application			3		54	3	801-136 English Composition 1			
	G	809	196	Introduction to Sociology			3		54	3	801-136 English Composition 1			
	G	809	198	Introduction to Psychology (or)			3		54	3		x	x	x
	G	809	199	Psychology of Human Relations			3		54			x	x	x
Total 4th Term Credits														
Total Program Credits and Institutional Requirements														
**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.														
*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 .														