



Culinary Arts - Academic Planner

Associate of Applied Science Degree: 10-316-1

Campus: Fond du Lac

Curriculum for 2016-2017

12/1/2015

Program Advisor: _____

✓	Course		Hours / Week			Total		Prerequisites and/or Corequisites	Typically Offered			Comments	
	T/G	Subj	Num	Lec	Lab	Other	Hours		Credits	S	F		SP
Term 1:									S	F	SP		
New Program Students: Attend New Student Orientation and your Priority Registration Session													
		103	159		2		36	1		x	x	x	**Institutional Requirement. May be eligible for Advanced Standing.
T		316	102		2	2	72	3			x		
T		316	147		2		36	2			x		
T		316	160			4	72	2			x	x	
T		316	183			4	72	2	Completion of or concurrent enrollment in 316-102 Culinary Principles		x	x	
T		316	184			4	72	2	Completion of or concurrent enrollment in 316-102 Culinary Principles		x	x	
T		316	185			4	72	2	Completion of or concurrent enrollment in 316-102 Culinary Principles		x	x	
T		316	187			4	72	2	Completion of or concurrent enrollment in 316-102 Culinary Principles		x	x	
		890	101		2		36	2		x	x	x	**Institutional Requirement
Total 1st Term Credits								18					
Term 2:									S	F	SP		
T		316	151		2	2	72	3					
T		316	153		2		36	2	Completion of or concurrent enrollment in 103-159 Computer Literacy - Microsoft Office; 890-101 College 101				x
T		316	162			4	72	2	Completion of or concurrent enrollment in 316-160 Baking		x	x	
T		316	169			4	72				x	x	
T		316	168			6	108	3	316-160 Baking		x	x	
T		316	189			4	72	2	Completion of or concurrent enrollment in 316-102 Culinary Principles		x	x	
T		316	190			4	72	2	Completion of or concurrent enrollment in 316-102 Culinary Principles		x	x	
G		801	136		3		54	3		x	x	x	
Total 2nd Term Credits								17					

✓	T/G	Course		Hours / Week			Total Hours Credits	Prerequisites and/or Corequisites	Typically Offered			Comments	
		Subj	Num	Lec	Lab	Other			S	F	SP		
Term 3:													
	T	316	116	Menu Planning, Management and Design			18	1			x		
	T	316	142	Restaurant Operations			90	3	Instructor Approval		x		
	T	316	171	Restaurant Management*			54	3			x		
	G	801	196	Oral and Interpersonal Communication (or)			54	3		x	x	x	
	G	801	197	Technical Reporting (or)					801-136 English Composition 1		x	x	
	G	801	198	Speech							x	x	
	G	804	107	College Mathematics			54	3		x	x	x	
	G	809	195	Economics			54	3	801-136 English Composition 1	x	x	x	
Total 3rd Term Credits								16					
Term 4:													
Apply for Graduation when completing Term 4 registration													
	T	316	121	Nutrition			36	2			x	x	
	T	316	165	Catering and Special Function Planning			72	3				x	
	T	316	175	Specialty Foods and Ethnic Cookery*			90	3	Instructor Approval			x	A tetanus shot is recommended prior to the course.
	T	316	180	Gourmet Cooking*			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; 316-187 Food Production for Cold Food; 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			54	3	801-136 English Composition 1	x	x	x	
	G	809	196	Introduction to Sociology			54	3	801-136 English Composition 1	x	x	x	
	G	809	198	Introduction to Psychology (or)			54	3		x	x	x	
	G	809	199	Psychology of Human Relations			54			x	x	x	
Total 4th Term Credits								18					
Total Program Credits and Institutional Requirements								69					
**The credits for 103-159 Computer Literacy-Microsoft Office and 890-101 College 101 are Institutional Requirements for graduation.													
*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>.