



# culinary arts

## Associate in Applied Science (AAS) Program Code: 10-316-1 Total Credits: 60-61

Mid-State's Culinary Arts program prepares students to provide professional chef and related cooking services in restaurants and other commercial food establishments. Instruction includes recipe and menu planning, preparing and cooking of foods, supervising and training kitchen assistants, the management of food supplies and kitchen resources, aesthetics of food presentation, and familiarity with or mastery of a wide variety of cuisines and culinary techniques. Graduates of this program are prepared for entry-level roles in the food service and restaurant industry. You will develop both the technical and interpersonal skills needed for success and learn proper food safety practices. Hands-on activities include opportunities to apply culinary skills and plan menus, plan events, produce sales and marketing projects, draft budgets, practice effective management and customer service, and participate in an industry-related internship.

**Estimated tuition and fees:** [mstc.edu/programcosts](http://mstc.edu/programcosts)

### ACADEMIC ADVISOR

To schedule an appointment with an academic advisor, call 715.422.5300. Academic advisors will travel to other campuses as necessary to accommodate student needs. For more information about advising, visit [mstc.edu/advising](http://mstc.edu/advising).

### CHECKLIST:

This section will be completed when meeting with your academic advisor.

- FAFSA ([www.fafsa.gov](http://www.fafsa.gov))
- Financial Aid Form(s)  
Form(s): \_\_\_\_\_
- Follow-Up Appointment:  
Where: \_\_\_\_\_  
When: \_\_\_\_\_  
With: \_\_\_\_\_
- Official Transcripts  
Mid-State Technical College  
Student Services Assistant  
1001 Centerpoint Drive  
Stevens Point, WI 54481
- Other: \_\_\_\_\_  
\_\_\_\_\_

**mstc.edu**  
**888.575.6782**  
**TTY: 711**



**ADAMS CAMPUS**  
401 North Main  
Adams, WI 53910

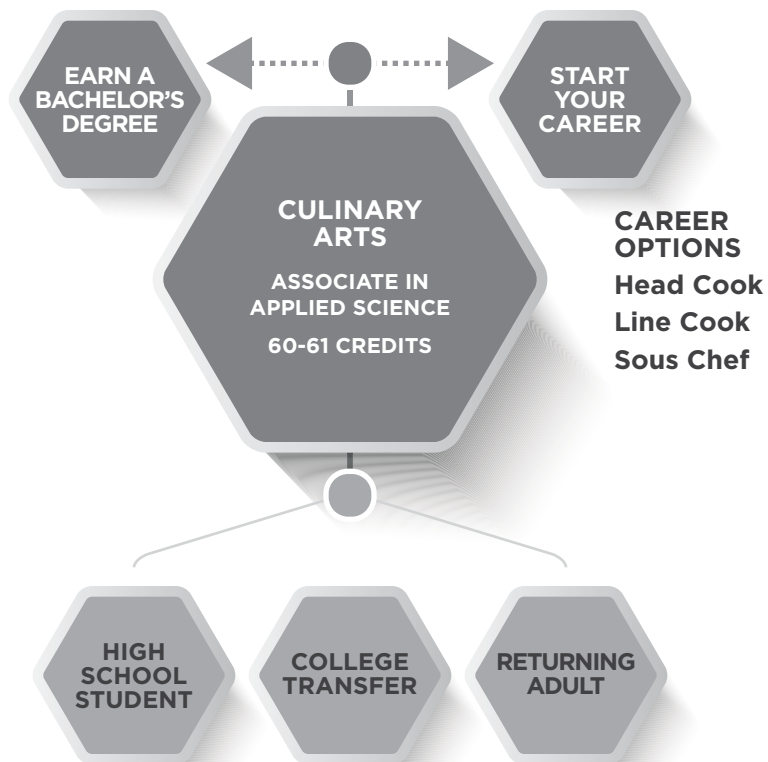
**MARSHFIELD CAMPUS**  
2600 West 5th Street  
Marshfield, WI 54449

**STEVENS POINT CAMPUS**  
1001 Centerpoint Drive  
Stevens Point, WI 54481

**WISCONSIN RAPIDS CAMPUS**  
500 32nd Street North  
Wisconsin Rapids, WI 54494

## BACHELOR'S DEGREE OPTIONS

For more information and additional opportunities, visit [mstc.edu/transfer](http://mstc.edu/transfer).



College Credit • Dual Credit • Military Experience • Work Experience  
Learn about Credit for Prior Learning at [mstc.edu/cpl](http://mstc.edu/cpl).

**BEGIN AT ANY POINT  
IN THE PATHWAY**

## OTHER OPTIONS

### RELATED PROGRAMS

- Hospitality Management

## PROGRAM OUTCOMES

Employers will expect you, as a Culinary Arts graduate, to be able to:

- Apply principles of safety and sanitation in food service operations.
- Apply principles of nutrition.
- Demonstrate culinary skills.
- Manage food service operations.
- Plan menus.
- Analyze food service financial information.
- Relate food service operations to sustainability.

## TECHNICAL SKILLS ATTAINMENT

The Wisconsin Technical College System (WTCS) has implemented a requirement that all technical colleges measure program outcomes attained by students. This requirement is called Technical Skills Attainment (TSA). The main objective of TSA is to ensure graduates have the technical skills needed by employers.

## TECHNICAL STANDARDS

Students enrolled in the Culinary Arts program must be able to meet the established technical standards identified below, which are reflective of those found in the profession.

- Ability to move or transport objects up to 50 pounds, potentially with occasional, frequent, or constant exertion.
- Ability to detect and respond to emergencies.
- Sufficient endurance, strength, mobility, balance, flexibility, and coordination to perform activities and emergency procedures.
- Sufficient sensory (auditory, visual, taste, smell, tactile) ability in order to detect temperature and/or environmental temperature, detect freshness or state of product, etc.

## PROGRAM PROGRESSION

In order to progress in and successfully complete the program, students must repeat core courses (courses numbered 10-316-xxx and 10-109-xxx) not completed with a grade of "C" or better prior to progressing in core courses or other courses with co- or pre-requisites.

Please note that the ability to repeat courses is dependent upon availability of courses. Students may be required to apply for program re-entry in order to repeat courses.

## STUDENT HANDBOOK

Visit [mstc.edu/studenthandbook](http://mstc.edu/studenthandbook) to view Mid-State's student handbook, which contains information about admissions, enrollment, appeals processes, services for people with disabilities, financial aid, graduation, privacy, Mid-State's Student Code of Conduct, and technology.

## GRADUATION REQUIREMENT

The GPS for Student Success course is required for all Mid-State program students and is recommended to be completed before obtaining 12 credits. (Not counted in the total credit value for this program.) Some students are exempt from this requirement. Please see your program advisor for more information.

### GPS for Student Success

**10890102 ..... 1 credit**

Integrate necessary skills for student success by developing an academic plan, identifying interpersonal attributes for success, adopting efficient and effective learning strategies, and utilizing Mid-State resources, policies, and processes. This course must be completed prior to obtaining 12 credits and is a graduation requirement.

## ADDITIONAL COURSES AS NEEDED

The following courses may be recommended or required if the student does not achieve minimum Accuplacer scores.

### Intro to College Reading

**10838104 ..... 2 credits**

Provides learners with the opportunities to develop and expand reading skills, including comprehension and vocabulary skills. Learners apply reading skills to academic tasks and read to acquire information from a variety of sources.

### Intro to College Writing

**10831103 ..... 3 credits**

Introduces basic principles of composition, including organization, development, unity, and coherence in paragraphs and multi-paragraph documents. The purpose of this course is to prepare students for successful entry into required program courses. This course is tuition bearing and under certain circumstances may qualify for financial aid. This course cannot be used to satisfy program completion requirements at Mid-State.

*Prerequisite: Accuplacer Sentence Skills score of 60 or equivalent. Proficiency in word processing skills recommended.*

### Pre-Algebra

**10834109 ..... 3 credits**

Provides an introduction to algebra. Includes operations on real numbers, solving linear equations, percent and proportion, and an introduction to polynomials and statistics. Prepares students for elementary algebra and subsequent algebra-related courses.

*Prerequisite: Accuplacer Math score of 65, Accuplacer Algebra score of 30, ABE Math Prep V 76854785 and ABE Math Prep VI 76854786 with a grade of "S." (Note: ABE Math Prep V and VI courses cannot be used to satisfy program completion requirements at Mid-State.)*

## SAMPLE FULL-TIME CURRICULUM OPTION

Term		13 credits
10316112	Sanitation for Foodservice Operations	1
10316125	Introduction to Food Production	3
10801136	English Composition 1	3
10809103	Think Critically & Creatively	3
10809198	Intro to Psychology	3

Term		15-16 credits
10316126	Culinary Applications	2
10316128	Introduction to Foodservice	3
10316129	Culinary Internship	2
10316130	Introduction to Baking	2
10801196	Oral/Interpersonal Communication <b>-or-</b>	
10801198	Speech	3
10804107	College Mathematics	3
	<b>-or-</b>	
10804189	Introductory Statistics	3
	<b>-or-</b>	
10804118	Intermediate Algebra with Applications	4

Term		15 credits
10109134	Cost Control-Revenue Management	3
10316127	Menu Planning	3
10316131	Nutrition	2
10316132	Environmental Sustainability	1
10316133	Dining Room Customer Service	1
10316134	International Cuisine	2
10316135	American Regional Cuisine	3

Term		17 credits
10196191	Supervision	3
10316137	Beverage Management	1
10316136	Purchasing & Receiving	3
10316138	Garde Manger	3
10316139	Restaurant Operations	4
10809166	Intro to Ethics: Theory & Application	3

**Total credits 60-61**

**Please Note:**

- This curriculum sequence is only for student planning. Actual student schedules will vary depending on course availability.
- Program completion time may vary based on student scheduling and course availability. For details, go to [mstc.edu/classfinder](http://mstc.edu/classfinder).

## SAMPLE PART-TIME CURRICULUM OPTION

Term		7 credits
10316112	Sanitation for Foodservice Operations	1
10316125	Introduction to Food Production	3
10801136	English Composition 1	3

Term		7 credits
10316128	Introduction to Foodservice	3
10316137	Beverage Management	1
10801196	Oral/Interpersonal Communication <b>-or-</b>	
10801198	Speech	3

Term		7-8 credits
10316133	Dining Room Customer Service	1
10804107	College Mathematics	3
	<b>-or-</b>	
10804189	Introductory Statistics	3
	<b>-or-</b>	
10804118	Intermediate Algebra with Applications	4
10809198	Intro to Psychology	3

Term		7 credits
10316129	Culinary Internship	2
10316130	Introduction to Baking	2
10809103	Think Critically & Creatively	3

Term		6 credits
10316132	Environmental Sustainability	1
10316134	International Cuisine	2
10809166	Intro to Ethics: Theory & Application	3

Term		8 credits
10316126	Culinary Applications	2
10316127	Menu Planning	3
10316138	Garde Manger	3

Term		8 credits
10109134	Cost Control-Revenue Management	3
10316131	Nutrition	2
10316135	American Regional Cuisine	3

Term		10 credits
10196191	Supervision	3
10316136	Purchasing & Receiving	3
10316139	Restaurant Operations	4

**Total credits 60-61**

# course descriptions

## American Regional Cuisine

**10316135.....3 credits**

This class will take students across the United States, learning dishes such as New England Clam Chowder, Tampa-Style Cuban sandwiches, Louisiana Gumbo, Wisconsin Beer Battered Fish Fry, Texas BBQ Brisket, California Cioppino, and other regional dishes.

*Prerequisites: Introduction to Food Production 10316125, Introduction to Foodservice 10316128, and Sanitation for Foodservice Operations 10316112*

## Beverage Management

**10316137.....1 credit**

Students will learn to identify types of nonalcoholic beverages and alcoholic drinks. Students will learn to prepare and serve various beverages to meet established standardized recipes. Student will learn about responsible alcohol service by completing the ServSafe Alcohol training program. The ServSafe Alcohol® Training program is developed by the National Restaurant Association and experts who have direct experience with the risks involved in serving alcohol. This connection to the foodservice industry provides insights that help prepare students for difficult situations. Students will take the Responsible Alcohol certification exam at the end of the course.

## College Mathematics

**10804107.....3 credits**

Designed to review and develop fundamental concepts of mathematics pertinent to the areas of: 1) arithmetic and algebra; 2) geometry and trigonometry; and 3) probability and statistics. Special emphasis is placed on problem solving, critical thinking and logical reasoning, making connections, and using calculators. Topics include performing arithmetic operations and simplifying algebraic expressions, solving linear equations and inequalities in one variable, solving proportions and incorporating percent applications, manipulating formulas, solving and graphing systems of linear equations and inequalities in two variables, finding areas and volumes of geometric figures, applying similar and congruent triangles, converting measurements within and between US and metric systems, applying Pythagorean Theorem, solving right and oblique triangles, calculating probabilities, organizing data and interpreting charts, calculating central and spread measures, and summarizing and analyzing data.

*Prerequisite: High School GPA of 3.0 or Accuplacer Arithmetic of 250 and QAS 234 or ACT of 17 or Pre-Algebra 10834109 with a grade of "C" or better or equivalent. Students are encouraged to bring transcripts for further evaluation if they do not meet these requirements.*

## Cost Control-Revenue Management

**10109134.....3 credits**

Covers the concepts and techniques of controlling costs with particular emphasis placed on cost-to-sales relationship. Utilizing industry specific technology, students calculate the cost of goods, selling price and relative percentages. They also forecast sales, conduct yield analyses and calculate break-even points.

## Culinary Applications

**10316126.....2 credits**

Applies the basic principles of culinary calculations involved in the purchase, preparation and use of goods related to the hospitality field.

## Culinary Internship

**10316129.....2 credits**

This internship provides students with practical knowledge and experience in the culinary industry through the lens of restaurant cooks and managers. Integrating the theories and techniques learned in previous courses with specific off-campus occupational experiences at selected training sites allows students to gain a real-world perspective of this segment of the industry.

*Prerequisites: Admission to Culinary Arts program, Sanitation for Foodservice Operations 10316112 and Introduction to Food Production 10316125*

## Dining Room Customer Service

**10316133.....1 credit**

In this course, students will learn about table settings, various styles of dining room service and operations and become familiar with the importance of proper dining room guest service. Students will apply these techniques in the Restaurant Operations course later in the program.

## English Composition 1

**10801136.....3 credits**

Designed for learners to develop knowledge and skills in all aspects of the writing process. Planning, organizing, writing, editing, and revising are applied through a variety of activities. Students analyze audience and purpose, use elements of research, and format documents using standard guidelines. Individuals develop critical reading skills through analysis of various written documents.

*Prerequisite: High School GPA of 3.0 or Accuplacer Writing of 262 or ACT of 20 or Intro to College Writing 10831103 with a grade of "C" or better or equivalent. Students are encouraged to bring transcripts for further evaluation if they do not meet these requirements.*

## Environmental Sustainability

**10316132.....1 credit**

In this course, students will learn about responsible ingredient sourcing for restaurants including purchasing locally, farm-to-table practices, and sustainable seafood. Other topics include restaurant waste economic and environmental impact and practices for reduction, energy use in restaurants, and communicating a restaurant's environmentally sustainable practices to customers.

## Garde Manger

**10316138.....3 credits**

In this course, students will learn to prepare cold soups, cold sauces, cheese platters, charcuterie boards, pâtés and terrines, as well as salads and decorative fruit and vegetable displays.

*Prerequisites: Introduction to Food Production 10316125, Introduction to Foodservice 10316128, and Sanitation for Foodservice Operations 10316112*

# course descriptions

## Intermediate Algebra with Applications

**10804118 ..... 4 credits**

This course offers algebra content with applications. Topics include properties of real numbers; order of operations; algebraic solution for linear equations and inequalities; operations with polynomial and rational expressions; operations with rational exponents and radicals; and algebra of inverse, logarithmic, and exponential functions.

*Prerequisite: High School GPA of 3.0 or Accuplacer Arithmetic of 263 and QAS 234 or ACT of 19 or QAS of 245, or Pre-Algebra 10834109 with a grade of "C" or better or equivalent. Students are encouraged to bring transcripts for further evaluation if they do not meet these requirements.*

## International Cuisine

**10316134.....2 credits**

In this course, students will build upon their culinary skills learned in previous course by learning about the culture, ingredients, and culinary history of various regions of the world outside the United States. The course will include Asian, European, Latin, and African cuisines.

*Prerequisites: Introduction to Food Production 10316125, Introduction to Foodservice 10316128, and Sanitation for Foodservice Operations 10316112*

## Intro to Ethics: Theory & Application

**10809166 .....3 credits**

Provides a basic understanding of the theoretical foundations of ethical thought. Diverse ethical perspectives are used to analyze and compare relevant issues. Students critically evaluate individual, social, and/or professional standards of behavior, and apply a systemic decision-making process to these situations.

*Prerequisite: High School GPA of 3.0 or Accuplacer Reading Skills of 236, Writing of 237 or ACT of 15 Reading/16 Writing. Students are encouraged to bring transcripts for further evaluation if they do not meet these requirements.*

## Intro to Psychology

**10809198 .....3 credits**

This science of psychology course is a survey of multiple aspects of behavior and mental processes. It provides an overview of topics such as research methods, theoretical perspectives, learning, cognition, memory, motivation, emotions, personality, abnormal psychology, physiological factors, social influences, and development.

*Prerequisite: High School GPA of 3.0 or Accuplacer Reading Skills of 236, Writing of 237 or ACT of 15 Reading/16 Writing. Students are encouraged to bring transcripts for further evaluation if they do not meet these requirements.*

## Introduction to Baking

**10316130 .....2 credits**

Students will learn baking theory through online and workbook exercises and then apply this theory in class by utilizing the equipment and ingredients used in commercial baking to prepare yeast breads, quick breads, pies, cakes, and cookies and other products. The course will reinforce the knowledge and skills the student has learned in previous courses including practical kitchen safety & sanitation, mise en place, product identification, and scaling & product utilization.

*Prerequisites: Introduction to Food Production 10316125 and Sanitation for Foodservice Operations 10316112 or ServSafe® Food Manager Certification*

## Introduction to Foodservice

**10316128.....3 credits**

In this course, students will practice the skills they learned in the Introduction to Food Production class by operating a noncommercial foodservice outlet serving guests through a la minute and batch cooking practices. Heavy emphasis is placed on safety & sanitation, knife skills and culinary theory.

*Prerequisites: Sanitation for Foodservice Operations 10316112 and Introduction to Food Production 10316125*

## Introduction to Food Production

**10316125.....3 credits**

Introduces quantity food production to the non-culinary student. Topics include the preparation of a variety of menu items, equipment use, cooking methods and terminologies, recipe conversion and the essentials of timing and coordination of service.

*Prerequisite: Sanitation for Food Service Operations 10316112*

## Introductory Statistics

**10804189 .....3 credits**

Students taking Introductory Statistics display data with graphs, describe distributions with numbers, perform correlation and regression analyses, and design experiments. They use probability and distributions to make predictions, estimate parameters, and test hypotheses. They draw inferences about relationships including ANOVA. Algebra knowledge and foundational skills in mathematics are important for success in this course.

*Prerequisite: High School GPA of 3.0 or Accuplacer QAS 241 or ACT of 19 or Pre-Algebra 834109 with a grade of "C" or better or College Math 804107 with a grade of "C" or better or equivalent. Students are encouraged to bring transcripts for further evaluation if they do not meet these requirements.*

## Menu Planning

**10316127 .....3 credits**

A hands-on approach to planning, creating, and maintaining effective menus. Discussions include menu items and placement, food costing and creative menu designs for visual appeal. Menu planning and design software may be utilized.

## Nutrition

**10316131 .....2 credits**

This course covers key concepts in nutrition including nutrition basics, nutritional standards and guidelines, nutrition programs, market and menu assessment, cooking for health, allergens and special diets, and menu labeling regulations. As part of the course, students will complete a field project and have the opportunity to earn a ManageFirst® Certificate in Nutrition.

## Oral/Interpersonal Communication

**10801196 .....3 credits**

Focuses on developing effective listening techniques and verbal and nonverbal communication skills through oral presentation, group activity, and other projects. The study of self, conflict, and cultural contexts will be explored, as well as their impact on communication.

*Prerequisite: High School GPA of 3.0 or Accuplacer Reading Skills of 236, Writing of 237, or ACT of 15 Reading/16 Writing. Students are encouraged to bring transcripts for further evaluation if they do not meet these requirements.*

## Purchasing & Receiving

**10316136.....3 credits**

In this course, students will learn how to prepare vendor orders using product requisitions from kitchen classes, enter orders online using vendor website, receive products in a safe and secure manner, organize refrigerated, frozen and dry cooler spaces to ensure food safety and anti-theft standards are met, conduct and extend a product inventory and produce, update and maintain food receiving and storage logs utilizing a modified HACCP system to document food safety practices.

*Prerequisite: Sanitation for Foodservice Operations 10316112 or ServSafe® Food Manager Certification*

## Restaurant Operations

**10316139..... 4 credits**

Restaurant Operations students will complete product preparation sheets using standardized recipes and restaurant reservations. Students will set up a kitchen for service, including equipment, supplies, and mise en place and prepare menu items to order or buffet style as required. Students will take guest reservations, greet and serve guests, and utilize a point of sale system for order entry and guest check reconciliation.

*Prerequisite: Sanitation for Foodservice Operations 10316112  
Corequisite: Purchasing & Receiving 10316136*

## Sanitation for Foodservice Operations

**10316112 ..... 1 credit**

Students examine the causes of food-borne illness and apply techniques for preparing, storing, and serving hot and cold foods from a ServSafe® Certified Instructor/Proctor. Students also examine the role of management and workers related to sanitation regulations and standards. The ServSafe® certification test is administered in this course and students will need to hold this valid certificate for graduation and employment in the culinary industry.

## Speech

**10801198 .....3 credits**

Explores the fundamentals of effective oral presentation to small and large groups. Topic selection, audience analysis, methods of organization, research, structuring evidence and support, delivery techniques, and other essential elements of speaking successfully, including the listening process, form the basis of this course. Bring transcripts for further evaluation if they do not meet these requirements.

*Prerequisite: High School GPA of 3.0 or Accuplacer Reading of 253, Writing of 262, or ACT of 21 Reading/19 Writing, or completion of Intro to College Writing and/or Intro to College Reading with a "C" or better or equivalent. Students are encouraged to bring transcripts for further evaluation if they do not meet these requirements.*

## Supervision

**10196191 .....3 credits**

Applies skills and tools necessary to perform the functions of a contemporary frontline leader. Students engage in operational planning, analyze organizational structures, review the staffing process, employ techniques to enhance employee personal and group effectiveness, and develop control techniques to measure effectiveness in the above areas.

## Think Critically & Creatively

**10809103 .....3 credits**

Provides instruction in the vital, realistic, and practical methods of thinking that are in high demand in all occupations of substance today. Provides in-depth consideration of decision making, problem solving, detailed analysis of ideas, troubleshooting, argumentation, persuasion, creativity, setting goals and objectives, and more. Students apply specific thinking strategies and tools to situations in a wide variety of workplace, personal, academic, and cultural situations. Classroom instruction is based on demonstration, discussion, projects, and teamwork. Assignments range from the short and simple to the detailed and complex. Focuses on reality and practicality throughout.

*Prerequisite: High School GPA of 3.0 or Accuplacer Reading Skills of 236, Writing of 237 or ACT of 15 Reading/16 Writing. Students are encouraged to bring transcripts for further evaluation if they do not meet these requirements.*