



FOOD SERVICE ASSISTANT

Technical Diploma Program Code: 30-316-1 Total Credits: 18

Mid-State's Food Service Assistant technical diploma program provides the entry-level skills needed for employment in the food service industry. Students will learn and practice skills in cooking, nutrition, menu planning, and serving. All courses count toward Mid-State's Culinary Arts associate of applied science (AAS) program. During this program you will experience a hands-on learning environment. Whether you're preparing food in our state-of-the-art Culinary Kitchen lab or serving food to guests in our Gourmet Café, you'll gain valuable industry knowledge to prepare you for real-life experiences. Start by learning about food science, which provides valuable information about the nutrition, makeup, preparation, and preservation of the food we eat. Then practice your culinary skills by preparing recipes using a wide variety of techniques and ingredients. Finally, earn your industry-recognized ServSafe Manager Certification.

Estimated tuition and fees: 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.

CHECKLIST:

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

- FAFSA (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: _____



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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

CAREER PATHWAY • BEGIN AT ANY POINT

HIGH SCHOOL STUDENT

COLLEGE TRANSFER

RETURNING ADULT

CREDIT FOR PRIOR LEARNING AND EXPERIENCE

CREDIT FOR PRIOR LEARNING AND EXPERIENCE

- Certifications and Licenses
- High School Credit
- Military Experience
- National/Standardized Exams
- Transfer Credit
- Work and Life Experience

Learn about Credit for Prior Learning at mstc.edu/cpl.

CERTIFICATE

COMMUNICATION ESSENTIALS

Certificate • 9 Credits

MEAT CUTTING AND BUTCHERY

Certificate • 9 Credits

CULINARY FOUNDATIONS

Certificate • 8 Credits

For more information and additional opportunities, visit mstc.edu/career-accelerator.

TECHNICAL DIPLOMA

FOOD SERVICE ASSISTANT

Technical Diploma • 18 Credits

Start Your Career

- Cook
- Food Service Worker
- Food Service Specialist

ASSOCIATE IN APPLIED SCIENCE (AAS)

CULINARY ARTS

Associate in Applied Science (AAS) • 60-61 Credits

Start Your Career

- Head Cook
- Line Cook
- Sous Chef

BACHELOR'S DEGREE

BACHELOR'S DEGREE OPTIONS

UW-Oshkosh.

For more information and additional opportunities, visit mstc.edu/transfer.

OTHER OPTIONS

RELATED PROGRAMS

- Hospitality Assistant
- Hospitality Management

PROGRAM OUTCOMES

Employers will expect you, as a Food Service Assistant graduate, to be able to:

- Apply principles of safety and sanitation in food service operations.
- Demonstrate culinary skills.
- Manage food service operations.
- Plan menus.

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 Food Service Assistant 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.

SAMPLE FULL-TIME CURRICULUM OPTION

Term		8 credits
10316112	Sanitation for Foodservice Operations ☑	1
10316121	Food Science	2
10316125	Introduction to Food Production	3
10316126	Culinary Applications	2

Term		10 credits
10316128	Introduction to Foodservice	3
10316129	Culinary Internship	2
10316130	Introduction to Baking	2
10316138	Garde Manger	3

Total credits 18

☑ This course has options available to receive credit for prior learning (CPL) or work experience. Visit the website at mstc.edu/cpl or contact your advisor for details.

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/schedule.

PROGRAM PROGRESSION

In order to progress in and successfully complete the program, students must repeat core courses (courses numbered 10-316-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 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 is recommended to be completed prior to obtaining 12 credits and is a graduation requirement unless you receive an exemption from your program advisor.

ADDITIONAL COURSES AS NEEDED

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

College Reading and Writing 1

108311043 credits

Provides learners with opportunities to develop and expand reading and writing skills to prepare for college-level academic work. Students will employ critical reading strategies to improve comprehension, analysis, and retention of texts. Students will apply the writing process to produce well-developed, coherent, and unified written work.

Pre-Algebra

108341093 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.

COURSE DESCRIPTIONS

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 103161, Sanitation for Foodservice Operations 10316112 and Introduction to Food Production 10316125

Food Science

103161212 credits

Discover the science and history behind food preparation. Explore what happens when heat and/or cold are applied to foods and how different chemicals can manipulate the texture, flavor, and appearance of foods. This course will also address the hierarchy of culinary titles and what comprises a professional kitchen.

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.

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

Introduction to Baking

103161302 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 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.

Corequisite: Sanitation for Foodservice Operations 10316112

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

Sanitation for Foodservice Operations ☑

103161121 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.