

Culinary Arts

Program Number: 10-316-1

Associate in Applied Science Degree

Hospitality Program Cluster

Center for Business and Applied Arts

Program offered at Madison Campuses

For information call: (608) 246-6368 or
(800) 322-6282 Ext. 6368

About the Program

The Culinary Arts Program is for individuals interested in pursuing a career within the hospitality field in mid-management positions in food preparation and service areas. This program is accredited by the American Culinary Federation Educational Institute. Statistics show that the food service industry is America's #1 retail employer.

An education in Culinary Arts at MATC offers you unparalleled opportunity in an industry that generates \$399 billion in annual sales in the United States. According to the National Restaurant Association (NRA), 11.3 million people are employed in food service-related businesses making it the largest retail employer in the country and second in overall employees only to the federal government. Culinary Arts Program alumni hold many key positions throughout the region such as purchasing agents, general managers and executive chefs. In fact, our graduates typically receive on average 5 to 10 job offers from local industry. Many go on to become educators or to own their own businesses.

Graduates of this program typically earn \$18,500 to \$35,000 per year.

Unique Admission Requirements

A high school diploma or GED is required for admission. A final cumulative grade point average to equate to a C+ average (2.25 GPA) and satisfactory grades in core academic subjects are expected of students entering the program directly from high school. A COMPASS or equivalent assessment test is required prior to registration. Competency in Windows, Internet and basic word processing is necessary for success in this program. Students may take Windows (10-103-134/135), Word-Beginning (10-103-137) and/or Internet Introduction (10-103-146) during the first semester if they do not meet this requirement.

Students must have appropriate competency in math, reading and writing to succeed in this program. If remedial course work is recommended, it is suggested that these courses be completed before beginning the Culinary Arts program courses.

Potential students must be physically able to lift 50# on a routine basis and stand for a minimum of eight hours per day. They should also have good communication and social skills to be successful in this program.

Curriculum

FIRST YEAR

First Semester		Credits	Hrs/week Lec-Lab
10-316-101	Principles of Sanitation*	1	1-0
10-316-106	Food Theory*	2	2-0
10-316-111	Professional Cooking 1*	4	0-8
10-316-158	Food Purchasing Analysis*	2	2-0
10-801-195	Written Communication	3	3-0
10-804-123	Math with Business Applications	3	3-0
Semester Total		15	

Second Semester

10-101-116	Hospitality Industry Accounting 1*	3	3-0
10-316-121	Professional Cooking 2*	4	0-8
10-316-139	Catering*	2	1-2
10-316-152	Nutrition*	2	2-0
10-801-196	Oral/Interpersonal Communication	3	3-0
10-809-199	Psychology of Human Relations	3	3-0
Semester Total		17	

Summer Session

10-316-194	Culinary Internship	2	0-8
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SECOND YEAR

First Semester

10-109-134	Hotel/Restaurant Cost Control*	3	3-0
10-316-104	Introduction to Gourmet Food Preparation*	3	1-5
10-316-108	Baking Theory*	1	1-0
10-316-115	Culinary Baking Lab*	2	0-4
10-316-132	Wait Staff Training*	1	1-0
10-316-140	Menu Planning*	1	1-0
10-809-197	Contemporary American Society	3	3-0
	Elective	3	E
Semester Total		17	

Second Semester

10-109-125	Tourism Management	3	3-0
10-316-130	Gourmet Foods*	4	1-6
10-316-133	Garde Manger/Decorative Foods*	2	1-2
10-316-135	Dining Room Operations*	1	1-0
20-809-276	Business Ethics**	3	3-0
10-809-195	Economics	3	3-0
Semester Total		16	

*Courses offered only in semester shown.

** Other course options are available. See program advisor for information.



Program Courses

10-316-101 Principles of Sanitation 1 credit

Covers food service sanitation principles and the role of food-service personnel in the prevention of contamination and food-borne illness. Certification through the Educational Foundation of the National Restaurant Association is a requirement for completion and can be used to apply for state certification. Prerequisite: Appropriate Reading Placement test score or equivalent course.

10-316-104 Intro to Gourmet Food Preparation 3 credits

Provides students with an introduction to classical and ethnic cooking techniques common to full-service restaurants. Students will have an opportunity to apply and develop skills in the MATC Gourmet Dining Room, a simulated restaurant environment. Prerequisite: grade of C or better in all first-year lab courses and Principles of Sanitation and concurrent enrollment in 10-316-108, 10-316-115, 10-316-132, and 10-316-140.

10-316-106 Food Theory 2 credits

This lecture class teaches students basic culinary technique, classifications, equipment identification and all rudimentary aspects of professional cooking. Discussion includes culinary history, food group identification, and raw and cooked food classifications. Topics also cover stock making, knife skills, and equipment operation. Co-requisite: 10-316-111 and prerequisite of appropriate Reading Placement test score or equivalent course.

10-316-108 Baking Theory 1 credit

Provides a general understanding of basic baking principles and knowledge of the functions and appropriate usage of the major ingredients used in production baking. Different types of bakery products are classified according to their characteristics. Ingredient cost-outs are calculated. Prerequisite: Appropriate Reading Placement test score or equivalent course and concurrent enrollment in Culinary Baking Lab.

10-316-111 Professional Cooking 1 4 credits

Students apply classroom work and lectures into hands-on cooking situations. All methods of cookery are covered and knife skills and other vital techniques are reinforced. Students experience practical situations as they produce food in a simulated food service environment. Emphasis on regional cookery, fusion cooking, classical cuisine and Nouvelle cuisine. Students create menus from scratch and interpret more refined recipes. Prerequisite or concurrent enrollment in 10-316-101; concurrent enrollment in 10-316-106 and appropriate Math Placement test score or equivalent course.

10-316-115 Culinary Baking Lab 2 credits

Introduces students to the fundamentals of production baking through hands-on application in a modern baking lab using production equipment. Students prepare a variety of standard bakery products, such as cookies, muffins, pies and breads, to obtain knowledge of the many processes of baking. Students also practice basic cake decorating techniques. Prerequisites: 10-316-101 and 10-316-111, and concurrent enrollment in 10-316-108.

10-316-121 Professional Cooking 2 4 credits

Continuation of 10-316-111 with emphasis placed on the demands of "cutting edge" cuisine. Students elevate their skills to such diversity as infusions, emulsions, terrines, reductions, and fat free cuisine. Students interpret intense recipes, create dishes from scratch, and research international cuisine. Students prepare themselves for the rigor of the food service industry as they fine-tune all their skills. Research will be done on modern cuisine and trends. "Great American Chef Tours" including examination of the culinary epicenters of New York, San Francisco, and New Orleans. Students learn the specialty of catering, gourmet store operation, and private chef occupations. Prerequisite: 10-316-101, 10-316-106 and 10-316-111.

10-316-132 Wait Staff Training 1 credit

Focuses on types of dining room service appropriate to various restaurant operations. Students gain understanding of relationship between "front" and "back" of the house. Co-requisite: 10-316-104.

10-316-130 Gourmet Foods 4 credits

Expanding on the first semester of Intro to Gourmet Foods, students will incorporate the culinary skills they have learned over the last one-and-a-half of the culinary arts program. Utilizing up to date cooking techniques and following industry standards for high-end foods students will maintain all aspects of the kitchen with the utmost care. With an emphasis on working on presentation, flavors, cooking skills and time management students will gain a real work environment with the lab component of learning to prepare high-end foods. Students are expected to have completed the first semester of Intro to Gourmet before entering the Gourmet Foods class. Co-requisites: 10-316-135.

10-316-133 Garde Manger/Decorative Foods 2 credits

The art and craft of the cold kitchen as it applies to modern day chefs. Students will work with ice and learn a basic technique for carving ice. From the ice students will gain knowledge of the professional garde manger and all areas that are classified cold food. Understanding the science that is involved with garde manger and how to correctly prepare, store and use cold foods. Prerequisite: 10-316-101 and 10-316-111.

10-316-135 Dining Room Operation 1 credit

Students learn and practice the responsibilities common in dining room management. Various styles of table service, tableside presentations and beverage service are implemented. Co-requisite: 10-316-130.

10-316-139 Catering 2 credits

Provides an understanding of catering concepts through demonstration and hands-on experience by completing various food functions. The events vary from black tie multi-course dinners for the community to BBQ lunches. Prerequisites: 10-316-101 and 10-316-111.

10-316-140 Menu Planning 1 credit

Addresses advanced culinary terminology and principles of menu planning for various types of facilities and service. Students apply their skill in creating menus for the MATC Gourmet Dining Room.

10-316-152 Nutrition 2 credits

Provides information about nutrition as it applies to the food service industry. The six classes of nutrients are covered as well as the latest guidelines set forth by governmental agencies and health organizations. Students learn about healthful cooking methods needed to modify and create menus for specific health concerns. The role of diet in disease prevention is also discussed.

10-316-158 Food Purchasing Analysis 2 credits

Focuses on the mechanics of food and beverage purchasing: what and where to buy, the selection of suppliers, the various purchasing systems, and the practical aspects and legal considerations of food buying. Prerequisite: Appropriate Math Placement test score or equivalent course.

10-316-194 Culinary Internship 2 credits

This course is designed to give students an opportunity to gain practical work experience through a supervised internship at an approved job site. This course is intended to complement and enhance program core courses. Selection of a site is based on the student's individual professional objectives. Prerequisites: for Culinary Arts students—grade of C or better in 10-316-111 and 10-316-121, 10-316-101, 10-316-115, 10-316-106 and 10-316-108; for Food Service Production students—grade of C or better in 10-316-111, 10-316-101, 10-316-115, 10-316-106, 10-316-108 and concurrent enrollment in 10-316-121.

Recommended Electives

10-109-136	Tourism Law	3 credits
10-316-112	Cuisines of the World ^a	4 credits
10-316-118	Meat Cutting ^a	1 credit
10-316-178	Americana Cuisine ^a	2 credits
10-316-189	Breakfast and Lunch Cookery ^b	2 credits

^aOffered first semester only.

^bOffered second semester only.

Career Potential:

- **Prep Cooks/Cooks**
Prepare various foods such as meats, vegetables, soups and sauces as directed by a chef or kitchen manager.
- **Line Cooks**
Are directly involved with online food preparation.
- **Broiler Chefs or Garde Mangers**
Are primarily food preparation people for a particular station in the kitchen.
- **Sous Chefs**
Manage or supervise a particular station in the kitchen; are a direct link to kitchen from the executive chef.
- **Executive Chefs or Owner/Operators**
Generally supervise all kitchen personnel and coordinate purchase, storage and preparation of all food items.

More detailed and updated information on this program may be available at: matcmadison.edu. The college reserves the right to make changes in the regulations and courses announced in this publication without notice.

Madison Area Technical College provides equal opportunity in education and employment.

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