

# 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) 246-6003 or  
(800) 322-6282 Ext. 6003

## 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 Madison College 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

The courses listed below outline the requirements for graduation for students entering this program in the 2011-2012 academic year. Requirements for graduation may vary depending on the semester in which a student is admitted to their program. Current/continuing students should consult their degree progress report available through their student center account for specific graduation requirements. Program requirements are subject to change.

FIRST YEAR		Credits	Hrs/week Lec-Lab
<b>First Semester</b>			
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
<b>Semester Total</b>		<b>15</b>	

<b>Second Semester</b>			
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
<b>Semester Total</b>		<b>17</b>	

<b>Summer Session</b>			
10-316-194	Culinary Internship**	2	0-8

## 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	Culinary Baking Fundamentals**	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
<b>Semester Total</b>		<b>17</b>	

<b>Second Semester</b>			
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
10-809-166	Intro to Ethics: Theory & Application OR	3	3-0
20-809-276	Business Ethics <sup>a</sup>	(3)	3-0
10-809-195	Economics	3	3-0
<b>Semester Total</b>		<b>16</b>	

All culinary related (10-316-xxx) courses are offered only in semester shown. See prerequisite/co-requisite information listed in the course description for each course.

\* Principles of Sanitation, Food Theory and Professional Cooking 1 must be taken concurrently and a grade of C or better is required to continue with second semester courses.

\*\*All courses listed with double asterisks must be taken concurrently in the semester shown and require a grade of C or better to continue with the next semester culinary related courses.

<sup>a</sup> 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 Madison College Gourmet Dining Room, a simulated restaurant environment. Prerequisite: grade of C or better in all first-year lab courses, Food Theory 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. Prerequisite: Appropriate Reading Placement test score or equivalent course.

**10-316-108 Culinary Baking Fundamentals 1 credit**

This course provides an overview of basic baking principles and knowledge of the functions of major ingredients used in culinary baking. There are in depth lectures as well as practice of plating techniques for Gourmet service. How to set up a pastry station in a restaurant setting is discussed. 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. Prerequisites or concurrent enrollment in 10-316-101 and appropriate Math Placement test score or equivalent course. Co-requisite: 10-316-106.

**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. Co-requisite: 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. Prerequisites: 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-requisite: 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. Prerequisites: 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**

This course provides the fundamentals of menu planning. Topics include menu trends, the market survey, nutrition, menu planning, foodservice menus, yield tests, standard recipes, recipe costing, menu development and design, sale history, merchandising, and equipment analysis. Emphasis is placed on developing the skills necessary to effectively create a professional menu. This course is offered in an online format only.

**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. This course is offered in an online format only.

**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. Co-requisite: 10-316-121.

### Recommended Electives

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

<sup>a</sup>Offered first semester only.

<sup>b</sup>Offered 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: [madisoncollege.org](http://madisoncollege.org). 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.*

*Rev. 03/10*