

Food Service Production

Program Number: 31-303-2

One-Year Vocational Diploma

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 Food Service Production program helps students develop skills to pursue a career in the food-service industry within restaurants, bakeries, catering services, delis, hotels, resorts, health care facilities and schools.

The program incorporates comprehensive hands-on learning experiences complimented by supportive and theoretical activities to prepare students for a wide range of career opportunities in the food service industry. All of the credits for this program may be applied to the Culinary Arts Program.

Statistics show that the food service industry is America's #1 retail employer. In Wisconsin and throughout the nation, there is an increasing need for well-trained food service personnel for restaurants, catering enterprises, health care facilities and other institutional food service establishments.

Graduates of this program typically earn \$16,000 to \$20,000 per year.

This program is designed to be completed in two semesters; however, students may attend selected courses on a part-time basis if desired.

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 Food Service Production 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 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
10-316-118	Meat Cutting*	1	0.5-1
10-316-112	Cuisines of the World*	4	0-8
Semester Total		12	
Second Semester		Credits	Hrs/week Lec-Lab
10-316-108	Baking Theory*	1	1-0
10-316-115	Culinary Baking Lab*	2	0-4
10-316-121	Professional Cooking 2*	4	0-8
10-316-139	Catering*	2	1-2
10-316-152	Nutrition*	2	2-0
10-316-194	Culinary Internship (Qtr. 4)*	2	0-8
10-316-189	Breakfast Cookery*	1	0-2
Semester Total		14	

*Courses offered only in semester shown.

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 National Restaurant Association Educational Foundation is a requirement for completion and can be used to apply for state certification. Prerequisite: Appropriate Reading Placement test score or equivalent course.

10-316-106 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.

10-316-112 Cuisines of the World 4 credits

Students will explore foods from North America and other prominent regions of the world. Gives students the opportunity to further practice and reinforce cooking techniques and knife skills needed to produce stocks and sauces, starches, meats, and other food items. Protein fabrication and heat transfer techniques are also covered. 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.

10-316-118 Meat Cutting 1 credit

Provides hands-on experience of cutting and fabricating wholesale cuts of meat. The importance of safety and hygiene, equipment utilization and yield costing are also discussed. Prerequisite or co-requisite: 10-316-101 and 10-316-111 and prerequisite of appropriate Reading Placement test score or equivalent course.

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: grade of C or better in 10-316-101, 10-316-106 and 10-316-111.

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: grade of C or better in 10-316-101 and 10-316-111.

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.

10-316-189 Breakfast Cookery 1 credit

Students will learn the principles and techniques of breakfast food preparation in a simulated work environment. Products will include eggs, omelets, batters, and starches. Prerequisite: 10-316-101 and 10-316-111.

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.

Career Potential:

- **Cook**
Prepares various foods, such as meats, vegetables, soups and sauces, as directed by a chef or kitchen manager.
- **Assistant Cook**
Assists with the preparation of meats, starches and vegetables under the guidance of a chef or kitchen manager.
- **Deli Worker**
Slices meats and cheeses, cleans lettuce and assembles/prepares salads, cold and hot sandwiches and take-out entree items.
- **Bakery Helper**
Assists in the preparation of bakery products such as cookies, muffins and breads under the direction of the baker.
- **Short Order Cook**
Prepares fast food items such as hamburgers, french fries and grilled sandwiches.

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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