Δ*Suggested Sequence*	√	*Course Number*		*Course Title*	*Requisites*	*Credits*	*Hrs/Wk Lec - Lab*
Semester 1		109-101		Hospitality, Principles of	(See Note 4)	3	3-0
		316-104	*	Short Order Deli	Coreq: 316-170; 316-131 (See Note 4)	2	0-4
		316-130	*	Nutrition	(See Note 4)	2	2-0
		316-131	*	Culinary Skills I	Coreq: 316-170 (See Note 4)	4	2-4
		316-170	*	Sanitation and Hygiene	(See Note 4)	1	1-0
		801-196		Oral/Interpersonal Communication	Prereq: 838-105 (See Notes 1 & 4)	3	3-0
		804-123		Math with Business Apps	Prereq: 834-109 (See Note 1 & 4)	3	3-0
Semester 2		101-112		Accounting for Business		3	3-0
		103-143		Computers for Professionals	Prereq: 103-142 (See Notes 1 & 5)	3	2-2
		316-132	*	Culinary Skills II	Prereq: 316-131	4	1-6
		316-133	*	Menu Planning, Purchasing, Cost Control		3	3-0
		316-134	*	Garde Manger		1	0-2
		809-198		Psychology, Introduction to	Prereq: 838-105 (See Note 1)	3	3-0
Semester 3		316-105	*	International Buffets	Prereq: 316-132	4	1-6
		316-190	*	Food Service Supervision		3	3-0
		801-136		English Composition 1	Prereq: 831-103 (See Note 1)	3	3-0
		809-166		Ethics: Theory & Applications, Intro to	Prereq: 838-105 (See Note 1)	3	3-0
Semester 4		196-123		Problem Solving/Decision Making		2	2-0
		316-125	*	Fine Dining	Prereq: 316-131; 316-132; 316-135	4	1-6
		316-135	*	Catering/Banquets	Prereq: 316-132	2	1-2
		809-195		Economics	Prereq: 838-105 (See Note 1)	3	3-0
		809-196		Sociology, Introduction to	Prereq: 838-105 (See Note 1)	3	3-0
Electives		*Take 6 elective credits. Any associate degree level course may be taken as an elective.*				*6*	

Suggested Electives:

104-101 Marketing Principles (3 Cr)   316-140 Basic Baking Techniques (3 Cr.)

316-136 Culinary Competition I (1 Cr)   196-190 Leadership Development (3 Cr)

316-137 Culinary Competition II (1 Cr)

Minimum Program Total Credits Required   68

Δ*Courses may be taken out of suggested sequence as long as requisites have been met.*

PROGRAM DESCRIPTION

Culinary Arts places emphasis on food purchasing, specialty food preparation, dining room operation, and quantity food preparation sanitation. In addition to the business aspects of restaurant operations, this program includes extensive hands-on preparation of different foods. Students completing the program are certified in sanitation and qualified for employment as cafeteria managers, restaurant cooks, concession managers, and specialty cooks.

PROGRAM LEARNING OUTCOMES

Graduates of the Culinary Arts Associate Degree Program should be able to:

1. Work in a safe manner.
2. Work in a sanitary manner.
3. Demonstrate food preparation and production skills.
4. Develop customer skills.
5. Demonstrate a positive work ethic by arriving on time and calling in when ill.
6. Plan a balanced menu.

CORE ABILITIES

Gateway believes students need both technical knowledge and skills and core abilities in order to succeed in a career and in life. The following nine core abilities are the general attitudes and skills promoted and assessed by all Gateway programs. All Gateway graduates should be able to:

1. Act responsibly
2. Communicate clearly and effectively
3. Demonstrate essential computer skills
4. Demonstrate essential mathematical skills
5. Develop job seeking skills
6. Respect themselves and others as a member of a diverse community
7. Think critically and creatively
8. Work cooperatively
9. Value learning

ADMISSION REQUIREMENTS

1. Students must submit an application & $30 fee.
2. Students must complete reading, writing, math, and computer skills placement assessments.
3. Students must complete a functional ability form verifying they have read and understand the functional abilities for the program.
4. Students must submit official high school, GED, or HSED transcripts.

GRADUATION REQUIREMENTS

1. Minimum 68 credits with an average of 2.0 or above.
2. *Average of 2.0 ("C") or above for these major courses.

For a complete list of Graduation Requirements check the Student Handbook.

NOTES

1. A satisfactory placement test score (or successful remediation) is required prior to enrollment. See an advisor for details.
2. A uniform and physical are required for this program.
3. Any course may be taken prior to entry in the program, assuming prerequisites and corequisites have been satisfied (or waived with department approval).
4. Students must submit all health and immunization forms prior to the first day of attending all first-semester courses.
5. Formerly 103-199, PC Basics/Microsoft Office.

OTHER INFORMATION

Gateway Technical College reserves the right to modify curriculum requirements for students who interrupt enrollment for a period of two years or take over seven years to complete. Tuition and material fees are determined by the board of the Wisconsin Technical College System. Consult the Master Class Schedule for exact fee amounts. Occasionally, the District may offer a particular course out of published sequence. By doing so, the District does not obligate itself to offer succeeding courses out of published sequence.

EQUAL OPPORTUNITY/ACCESS EDUCATOR / EMPLOYER
IGUALDAD DE OPORTUNIDADES

To schedule an appointment with an advisor, please call 1-800-247-7122.
For a complete list of course descriptions (and possible online courses) for this program, please consult Web Advisor on our web page at www.gtc.edu.

My advisor is _____.   My advisor's contact information is _____.