



# Culinary Apprenticeship (50-316-3)

## Effective 2026/2027

### Program Description

The Culinary Apprenticeship program begins with basic theory and techniques of food production and service. Building on these basics, the program then develops advanced culinary techniques as well as skills in menu planning, purchasing, cost control, and food service supervision through a combination of lecture, demonstration, and extensive hands-on experience. Culinary Apprenticeship program are qualified for advanced positions in food preparation and service in both commercial and institutional establishments, including full-service restaurants, hotels, supper and private clubs, colleges, hospitals, and delis.

### Program Learning Outcomes

Graduates will be able to:

- 1 Apply principles of safety and sanitation in food service operations.
- 2 Apply principles of nutrition.
- 3 Demonstrate culinary skills.
- 4 Manage food service operations.
- 5 Plan menus.
- 6 Analyze food service financial information.
- 7 Relate food service operations to sustainability.

### Essential Career Competencies

Gateway's six essential career competencies are the general attitudes and skills promoted and assessed by all programs. All Gateway graduates will develop skills in:

- 1 Communication Competence
- 2 Critical Thinking and Problem Solving
- 3 Professionalism and Career Management
- 4 Teamwork and Collaboration
- 5 Cultural Competence

### Technology Competence

### Get Started as an Apprentice

- 1 You should apply directly to employers, and entry requirement vary by employer.
- 2 If you need assistance finding an employer who will take you on as an apprentice, don't hesitate to get in touch with the local WI DWD-BAS Apprenticeship Training Representative at 414.216.8417 to find an employer who has been approved to train apprentices. You can also find apprenticeship employers at <https://dwd.wisconsin.gov/apprenticeship/ra/applicants.htm>.
- 3 Once your contract is in place with your employer and WI DWD-BAS, Gateway's Apprenticeship department will communicate with you regarding registration, classes and books.
- 4 You can contact Gateway's Apprenticeship department at [apprenticeship@gtc.edu](mailto:apprenticeship@gtc.edu) or 262.564.2954.

### Graduation Requirements

- \*Minimum of 2.0 ("C") or above for all required courses.
- Meet minimum hourly paid related instruction requirements per WI Registered Apprenticeship Contract.

### Notes

- 1 Students must be physically capable of performing the activities of the job, including equipment/tool use, for course grading. This may include any of these activities for an extended period: standing, sitting, reaching, bending, finger/hand dexterity, and, the use of head, face, eye, ear, hand and foot protection in various dynamic work environments including cramped/small spaces and hot or cold temperatures.
- 2 Entry requirements vary by employer. High school diploma or equivalent is recommended.
- 3 Students must complete all courses with a grade of "C" or better.
- 4 A uniform and knife kit is required for this program. Please contact instructor/apprenticeship department for more details.
- 5 Textbook supplies and personal protective equipment requirements and sources will be provided by your instructor as well as outlined in the syllabus.
- 6 Virtual instruction will require the students to participate with the computer camera and microphones on when requested by the instructor.

Gateway Technical College reserves the right to modify curriculum requirements for students who interrupt enrollment for one year or take over seven years to complete. Tuition and material fees are determined by the board of the Wisconsin Technical College System. Consult My Gateway for exact fee amounts. The District reserves the right to modify, cancel, or relocate course offerings in response to factors such as low enrollment, resource availability, or other relevant considerations to ensure high-quality educational experiences. Students will be notified in writing and are encouraged to meet with their Academic Advisor to adjust their academic plan.

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The course sequence shown on this sheet is the recommended path to completion. Courses will be scheduled in the terms indicated here.  
All courses should be taken in the order shown to help you stay on track and graduate according to your academic plan.  
Courses in this program may be offered in a variety or combination of formats (for example: in-person, video conferencing, online, etc.).  
More detailed scheduling information for this program can be found at <https://www.gtc.edu/culinary-apprentice>.  
Please see your academic advisor for additional information.

Term	Course Number	Course Name	Credits	Hours
1	316-170	Sanitation and Hygiene	1.00	18
1	316-150	Culinary Basics	4.00	144
2	316-152	Intermediate Culinary	4.00	144
3	316-109	Short Order Deli	3.00	108
4	316-130	Nutrition	2.00	36

### Training at a Glance

- Time to complete – Varies
- On the job time – Varies
- Related Instruction Time – Varies
- Additional training – Transition to Trainer
- Consult the Wisconsin Bureau of Apprenticeship Standards website for more information at <https://dwd.wisconsin.gov/apprenticeship/occupations/cook.htm>

If you need assistance getting started  
Gateway's Apprenticeship Department is happy to help.

QUESTIONS?

PLEASE CONTACT:

Gateway Technical College  
Apprenticeship Department  
262-564-2954  
[apprenticeship@gtc.edu](mailto:apprenticeship@gtc.edu)