



## Culinary Assistant (31-316-1)

### Technical Diploma

### Effective 2025/2026

*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.).*

**E-D = Elkhorn/days, R-D = Racine/days, F=Fall, S=Spring, SU=Summer**

Term	Course #	Cr.	Course Title	Requisites (prereq- before/ coreq-with)	E-D	R-D
1	890-155	1	☉ Gateway to Success (G2S)		F	F
1	*316-150	4	🎓 Culinary Basics <sup>2,4</sup>	Coreq: 316-170	F	F
1	*316-170	1	🎓 Sanitation and Hygiene <sup>3,4</sup>		F	F
2	*316-152	4	Intermediate Culinary <sup>2,4</sup>	Prereq: 316-170; 316-150 OR 316-131	S	S
2	804-134	3	Mathematical Reasoning <sup>1</sup>	Prereq: 854-760	S	S
3	*316-151	4	Basic Baking <sup>2,4</sup>	Coreq: 316-170	F	F
3	801-196	3	Oral Interpersonal Communication		F	F
4	*316-153	3	Garde Manger/Cold Kitchen <sup>2,4</sup>	Prereq: 316-170; 316-150 OR 316-131	S	S
4	*316-154	3	Advanced Baking <sup>2,4</sup>	Prereq: 316-170; 316-151 OR 316-140	S	S

<b>Minimum Program Total Credits Required: 26</b>
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Students interested in continuing into the 10-316-1 Culinary Arts program can earn their associate degree by completing an additional 34 credits. Please see your academic advisor for details.

Notes associated with courses (identified by a superscript number at the end of the course title) are located on the back of the sheet.

📍 Mastery of this course will put students on a path to achieve successful degree completion, on-time graduation, and enrich the college experience. Students are required to take this course in their first semester of enrollment. Please see an advisor for details.

🎓 = Milestone Course. Faculty have identified this course as providing a strong foundation for success throughout the program.

(\*) indicates students must achieve a combined average of 2.0 ("C") or above for these major courses to meet graduation requirements.

## **Culinary Assistant (31-316-1)**

The *Culinary Assistant* diploma prepares individuals to serve under the supervision of chefs and other food service professionals as kitchen support staff and commercial food preparation workers. Coursework includes instruction in kitchen organization and operations, sanitation and quality control, basic food preparation and cooking skills, kitchen and kitchen equipment maintenance, and quantity food measurement and monitoring.

### **Program Learning Outcomes**

Graduates will be able to:

1. Apply principles of safety and sanitation in food service operations.
2. Apply basic principles of nutrition.
3. Demonstrate basic culinary skills.
4. Assist in food service management.
5. Plan menus.
6. Explore food service financial information.

### **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:

- Communication
- Professionalism and Career Management
- Cultural Competence
- Critical Thinking and Problem Solving
- Teamwork and Collaboration
- Technology Competence

## **Admission Requirements**

1. Students must submit an application and pay \$30 fee.
2. Students must meet one of the following: minimum cumulative high school GPA of 2.6 (unweighted); earned at least 12 college credits with a minimum GPA of 2.0; or complete valid reading, writing, and math placement assessments.

## **Graduation Requirements**

1. Minimum 26 credits with a cumulative GPA of 2.0 or above.
2. \*Minimum of 2.0 ("C") or above for these major courses.
3. Complete 890-155 Gateway to Success (G2S) in the first semester.

For a complete list of Graduation Requirements, check the Student Handbook or [Graduation Requirements](#).

## **Notes**

1. Satisfactory college placement results (through multiple measures or placement test scores) or successful remediation is required prior to enrollment. See an advisor for details.
2. A uniform and knife kit is required for this course. Please contact your advisor for more information.
3. A credit for prior learning assessment is available for this course. For more information, please contact [cfpl@gtc.edu](mailto:cfpl@gtc.edu).
4. Students must pass all 316 Culinary courses with a C or better to move on to the next course.

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.