

Culinary Assistant (31-316-1)

Technical Diploma
Effective 2026/2027

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-arts>. Please see your academic advisor for additional information.

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

Term	Course Number	Credits	Course Title	Requisites (prereq-before/ coreq-with)	Notes	E-D	R-D
1	890-155	1	Gateway to Success (G2S)		Students are required to take this course in their first semester of enrollment. Please see an advisor for details.	F	F
1	*316-150	4	Culinary Basics	Coreq: 316-170	- Faculty have identified this milestone course as providing a strong foundation for success throughout the program. - A uniform and knife kit is required for this course. Please contact your advisor for more information. - Students must pass all 316 Culinary courses with a C or better to move on to the next course.	F	F
1	*316-151	4	Basic Baking	Coreq: 316-170	- A uniform and knife kit is required for this course. Please contact your advisor for more information. - Students must pass all 316 Culinary courses with a C or better to move on to the next course.	F	F
1	*316-170	1	Sanitation and Hygiene		- Faculty have identified this milestone course as providing a strong foundation for success throughout the program. - Students must pass all 316 Culinary courses with a C or better to move on to the next course.	F	F
1	804-134	3	Mathematics Reasoning	Prereq: 854-760	Satisfactory college placement results (through multiple measures or placement test scores) or successful remediation is required prior to enrollment. See an advisor for details.	F	F
2	*316-152	4	Intermediate Culinary	Prereq: 316-170; 316-150 OR 316-131	- A uniform and knife kit is required for this course. Please contact your advisor for more information. - Students must pass all 316 Culinary courses with a C or better to move on to the next course.	S	S
2	*316-153	3	Garde Manger/Cold Kitchen	Prereq: 316-170; 316-150 OR 316-131	- A uniform and knife kit is required for this course. Please contact your advisor for more information. - Students must pass all 316 Culinary courses with a C or better to move on to the next course.	S	S
2	*316-154	3	Advanced Baking	Prereq: 316-170; 316-151 OR 316-140	- A uniform and knife kit is required for this course. Please contact your advisor for more information. - Students must pass all 316 Culinary courses with a C or better to move on to the next course.	S	S
2	801-196	3	Oral Interpersonal Communication		Students must pass all 316 Culinary courses with a C or better to move on to the next course.	S	S

Minimum Program Total Credits Required: 26

(*) Students must achieve a combined average of 2.0 ("C") or above for this major course to meet graduation requirements.

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.

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:

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

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.

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.
- 3 Review the technical standards for this program at www.gtc.edu/forms. An acknowledgement of these standards will be completed within the online application.

Graduation Requirements

- 1 Minimum 26 credits with a cumulative GPA of 2.0 or above.
- 2 *Average 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](#).

EQUAL OPPORTUNITY EMPLOYER AND EDUCATOR/EMPLEADOR Y EDUCADOR QUE OFRECE IGUALDAD DE OPORTUNIDADES