

Culinary Arts (10-316-1)

Associate of Applied Science

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.

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

Term	Course Number	Credits	Course Title	Requisites (prereq-before/ coreq-with)	Notes	R-D	E-D
1	890-155	1	Gateway to Success (G2S)		<ul style="list-style-type: none"> 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	<ul style="list-style-type: none"> Faculty have identified this milestone course as providing a strong foundation for success throughout the program. A uniform and knife kit are required for this program. 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		<ul style="list-style-type: none"> A uniform and knife kit are required for this program. 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
2	*316-152	4	Intermediate Culinary	Prereq: 316-170; 316-150 OR 316-131	<ul style="list-style-type: none"> 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 	S	S
2	804-134	3	Mathematical Reasoning	Prereq: 854-760	<ul style="list-style-type: none"> Satisfactory college placement results (through multiple measures or placement test scores) or successful remediation is required prior to enrollment. See an advisor for details. 	S	S
3	801-136	3	English Composition 1	Prereq: 831-103 OR 851-757	<ul style="list-style-type: none"> A uniform and knife kit are required for this program. 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 	SU	SU
3	801-196	3	Oral/Interpersonal Communications		<ul style="list-style-type: none"> A uniform and knife kit are required for this program. 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 	SU	SU
4	*316-151	4	Basic Baking	Coreq: 316-170	<ul style="list-style-type: none"> A uniform and knife kit are required for this program. 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
4	*316-109	3	Short Order Deli	Prereq: 316-152 OR 316-131	<ul style="list-style-type: none"> 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

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

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Term	Course Number	Credits	Course Title	Requisites (prereq-before/ coreq-with)	Notes	R-D	E-D
5	*316-130	2	Nutrition	Prereq: 316-170	<ul style="list-style-type: none"> Students must pass all 316 Culinary courses with a C or better to move on to the next course 	S	S
5	*316-153	3	Garde Manger/Cold Kitchen	Prereq: 316-170; 316-150 OR 316-131		S	S
5	*316-154	3	Advanced Baking	Prereq: 316-170; 316-151 OR 316-140	<ul style="list-style-type: none"> Satisfactory college placement results (through multiple measures or placement test scores) or successful remediation is required prior to enrollment. See an advisor for details. 	S	S
6	*316-155	2	Culinary Internship	Prereq: 316-152 OR 316-132; 801-136; 804-134 OR 804-135	<ul style="list-style-type: none"> A uniform and knife kit are required for this program. 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 	SU	SU
6	809-195	3	Economics	Prereq: 838-105 OR 851-757	<ul style="list-style-type: none"> Students must pass all 316 Culinary courses with a C or better to move on to the next course 	SU	SU
6	809-198	3	Psychology, Introduction to	Prereq: 838-105 OR 851-757	<ul style="list-style-type: none"> A uniform and knife kit are required for this program. 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 	SU	SU
7	*316-133	3	Menu Planning, Purchasing, Cost Control		<ul style="list-style-type: none"> 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
7	*316-156	4	Restaurant Cuisine	Prereq: 316-152 OR 316-131	<ul style="list-style-type: none"> A uniform and knife kit are required for this program. 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
8	*316-105	4	International Cuisine	Prereq: 316-156 OR 316-132	<ul style="list-style-type: none"> A uniform and knife kit are required for this program. 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
8	*316-125	4	Fine Dining	Prereq: 316-156 OR 316-132; 316-109; 316-153 OR 316-134; 316-154; 804-134 OR 804-135; 801-136	<ul style="list-style-type: none"> A uniform and knife kit are required for this program. 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
8	*316-157	3	Managing Food Service Operations	Coreq: 316-125	<ul style="list-style-type: none"> 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: 60

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

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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 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
- 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 60 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](#).

Notes

- 1 A uniform and knife kit are required for this program. Please contact your advisor for more information.
- 2 Students must pass all 316 Culinary courses with a C or better to move on to the next course.

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