



Effective 2017/2018

Career Cluster ►



Career Pathway ►

Restaurants and Food/Bev. Services

CULINARY ASSISTANT

(31-316-1)

Technical Diploma

Most Courses Offered at Racine Campus

^Δ Suggested Sequence	✓	Course Number	Course Title	Requisites	Credits	Hrs/Wk Lec - Lab
Semester 1		316-109 *	Short Order Deli	Coreq: 316-170; 316-131	3	0-6
		316-130 *	Nutrition		2	2-0
		316-131 *	Culinary Skills I	Coreq: 316-170	4	2-4
		316-140 *	Basic Baking Techniques		3	1-4
		316-170 *	Sanitation and Hygiene		1	1-0
		316-190 *	Food Service Supervision		3	3-0
		804-123	Math with Business Apps	Prereq: 834-109 (See Note 1)	3	3-0
Semester 2		101-112 *	Accounting for Business		3	3-0
		103-143	Computers for Professionals	Prereq: 103-142 (See Notes 1 & 4)	3	2-2
		316-133 *	Menu Planning, Purchasing, Cost Control		3	3-0
		316-134 *	Garde Manger		1	0-2
Minimum Program Total Credits Required					29	

^ΔCourses may be taken out of suggested sequence as long as requisites have been met.

Students who are 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.



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PROGRAM DESCRIPTION

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 of the Culinary Assistant Program should be able to:

1. Demonstrate principles of safety and sanitation in food service operations.
2. Practice principles of nutrition.
3. Practice culinary skills.
4. Plan food service operations.
5. Create menus.
6. Relate the use of financial resources to food service operation.

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 | 5. Develop job seeking skills |
| 2. Communicate clearly and effectively | 6. Respect themselves and others as a member of a diverse community |
| 3. Demonstrate essential computer skills | 7. Think critically and creatively |
| 4. Demonstrate essential mathematical skills | 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 placement assessments.
3. Students must submit official high school, GED, or HSED transcript.
4. Students must complete a functional ability form verifying they have read and understand the functional abilities for the program.

GRADUATION REQUIREMENTS

1. Minimum 29 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. Any course may be taken prior to entry in the program, assuming prerequisites and corequisites have been satisfied (or waived with department approval).
3. A uniform is required for this program.
4. 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 Web Advisor 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 EMPLOYER AND EDUCATOR
EMPLEADOR Y EDUCADOR QUE OFRECE 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 _____