



**Culinary Arts (10-316-1)**  
Associate of Applied Science  
**Effective 2023/2024**

*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.).*

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

Term	Course #	Cr.	Course Title	Requisites (prereq- before/ coreq-with)	R-D
1	890-155	1	📍 Gateway to Success (G2S)		F
1	*316-131	4	🎓 Culinary Skills I	Coreq: 316-170	F
1	*316-140	3	Basic Baking Techniques		F
1	*316-170	1	🎓 Sanitation and Hygiene <sup>3</sup>		F
1	804-135	3	Quantitative Reasoning <sup>1,3</sup>	Prereq: 834-109	F
2	*316-109	3	Short Order Deli	Coreq: 316-170; 316-131	S
2	*316-132	4	Culinary Skills II	Prereq: 316-131; Coreq: 801-136; 804-135	S
2	*316-130	2	Nutrition		S
2	801-136	3	English Composition <sup>1,3</sup>	Prereq: 831-103 OR 831-107	S
3	103-143	3	Computers for Professionals <sup>3</sup>		SU
3	809-195	3	Economics <sup>1,3</sup>	Prereq: 838-105 OR 831-107	SU
4	*316-105	4	International Buffets	Prereq: 316-132	F
4	*316-190	3	Food Service Supervision		F
4	*316-135	2	Catering/Banquets	Prereq: 316-132	F
4	801-196	3	Oral/Interpersonal Communications		F
4	809-196	3	Sociology, Introduction to <sup>1,3</sup>	Prereq: 838-105 OR 831-107	F
5	196-123	2	Problem Solving/Decision Making		S
5	*316-125	4	Fine Dining	Prereq: 316-105; 131; 132; 135; 170; 804-135; 801-136; OR 316-131 & 109-122	S
5	*316-133	3	Menu Planning, Purchasing, Cost Control		S
5	*316-134	1	Garde Manger		S
5	809-198	3	Psychology, Introduction to <sup>1,3</sup>	Prereq: 838-105 OR 831-107	S
6	809-166	3	Ethics: Theory & Applications, Intro to <sup>1,3</sup>	Prereq: 838-105 OR 831-107	SU
6	101-112	3	Accounting for Business		SU

**Minimum Program Total Credits Required: 64**

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 Arts (10-316-1)**

*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:

- Communication Competence
- 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**

- Minimum 64 credits with an average of 2.0 or above.
- \*Average of 2.0 ("C") or above for these major courses.
- 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 is required for this program.
3. A credit for prior learning assessment is available for this course.

For more information, please contact [cfpl@gtc.edu](mailto:cfpl@gtc.edu).

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. 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.