

Culinary Assistant

PROGRAM CODE: 31-316-1



Technical Diploma

**Location:** Downtown Milwaukee Campus**Start Dates:** August and January**Admission Requirement:** High school diploma or equivalent**Financial Aid Eligible:** Yes. Use code 003866 at fafsa.gov.

Program Description

You will learn basic theory and techniques of food production and service through a combination of lecture, demonstration and hands-on experience. The program is designed to prepare students for entry-level employment in the food service industry.

Career Outlook

Graduates typically are employed as cooks and management trainees. With experience, opportunities exist for advancement to chef and/or manager.

Program Learning Outcomes

- Apply principles of safety and sanitation in food service operations.
- Apply basic principles of nutrition.
- Demonstrate basic culinary skills.
- Assist in food service management.
- Plan a menu.
- Explore food service financial information.



Complete Program Details

QUESTIONS? 414-297-6004 or creativeartspathway@matc.edu

COURSES

CREDITS

CULART-100	Introduction to Food Service/Hospitality Industry ‡ ^.....	1
CULART-116	Mise en Place/Culinary Fundamentals ‡ ^.....	2
CULART-117	Nutrition for Culinary Arts ^	1
CULART-118	Sustainable Food Communities ^	1
CULMGT-112	Food Service Sanitation ^	2
ENG-195	Written Communication ‡	3
	(or) ENG-201 English 1 ‡	
MATH-134	Mathematical Reasoning	3
	(or) Any 200-level MATH course	
CULART-107	Field Experience in Food Service/Hospitality Industry ‡	1
CULART-114	Food Advocacy ‡	4
CULART-103	Culinary Arts Practicum ‡	2
CULART-122	Stocks, Soups and Sauces ‡	1
CULART-124	Meat Identification and Fabrications ‡	1
CULART-126	Seafood/Shellfish Cookery ‡	1
CULART-128	Vegetables, Starches and Grains ‡	1
CULMGT-101	Menu Planning and Design	2
CULMGT-105	Culinary Math and Cost Control	3

CREDITS

Total credits needed to complete this diploma

29

‡ Prerequisite required.

^ Counts toward earning the Food Service Assistant technical diploma.

Program curriculum requirements are subject to change.

Current MATC students should consult their Academic Program Plan for specific curriculum requirements.

MATC courses are offered in person, entirely online or partially online. Check each course's delivery options in Self-Service at selfservice.matc.edu.