

Food Service Assistant

PROGRAM CODE: 30-316-1



Technical Diploma



COURSE	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

CREDITS

Total credits needed to complete this diploma

7

‡ Prerequisite required.

Program curriculum requirements are subject to change.

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

Location: Downtown Milwaukee Campus

Start Dates: August and January

Admission Requirement: High school diploma or GED

Financial Aid Eligible: No.

Program Description

Here's your recipe for learning to prepare and cook a variety of foods that require a short preparation time. This one-semester program focuses on developing skills to begin a career in the food service industry.

Career Outlook

Graduates will have entry-level skills for taking orders, serving customers and performing a variety of food preparation duties.

Program Learning Outcomes

- Demonstrate the ability to clean food-preparation areas, cooking surfaces and utensils according to industry standards.
- Differentiate proper handling of prepared-to-order food compared to food that is kept warm until sold.
- Assist cooks and kitchen staff with various tasks as needed.
- Cut, slice or grind meat, poultry and seafood to prepare for cooking.



Complete Program Details

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