

# Food Service Assistant

PROGRAM CODE: 30-316-1

TD

Technical Diploma



**Location:** Downtown Milwaukee Campus

**Start Dates:** August and January

**Admission Requirement:** High school diploma or equivalent

**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](mailto:creativeartspathway@matc.edu)

## COURSES

COURSES	CREDITS
<b>CULART-100</b> Introduction to Food Service/Hospitality Industry ‡ .....	1
<b>CULART-116</b> Mise en Place/Culinary Fundamentals ‡ .....	2
<b>CULART-117</b> Nutrition for Culinary Arts .....	1
<b>CULART-118</b> Sustainable Food Communities .....	1
<b>CULMGT-112</b> 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.

MATC courses are offered in person, entirely online or partially online.

Check each course's delivery options in Self-Service at [selfservice.matc.edu](https://selfservice.matc.edu).