

# CULINARY ARTS (316)

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## **316-100. Principles of Food Preparation. (5 Credits)**

Become familiar with basic food preparation techniques such as roasting, baking, poaching, steaming, simmering, boiling, braising, broiling, griddling, grilling, pan-broiling, sauteing, pan-frying, deep-frying and microwave cooking. Develop skill using a knife, learn how to use standardized recipes, and explore work simplification and organization methods.

Prerequisites: (316-110 (may be taken concurrently) with a minimum grade of C)

See sections of this course (<http://www.wctc.edu/academics/programs-courses/course-search/course-search-listing.php?code=316&num=100>)

## **316-101. Garde Manger. (3 Credits)**

Explore the basics of Garde Manger including: salad, sandwich and cold sauce preparation. Making condiments, cheeses, curing, smoking, brining, sous vide, sausage making, terrines, pates, galantines and more. Serving tray presentation and garnish work are also covered.

Prerequisites: (316-100 with a minimum grade of C and 316-110 with a minimum grade of C)

See sections of this course (<http://www.wctc.edu/academics/programs-courses/course-search/course-search-listing.php?code=316&num=101>)

## **316-102. Restaurant Cuisine. (5 Credits)**

Gain practical experience in producing stocks, soups, sauces, meats, poultry, seafood and shellfish, vegetables, potatoes, rice and pasta. Plan and prepare meals, and learn techniques for holding, presenting and serving food.

Prerequisites: (316-101 with a minimum grade of C and 316-110 with a minimum grade of C and 316-107 with a minimum grade of C)

See sections of this course (<http://www.wctc.edu/academics/programs-courses/course-search/course-search-listing.php?code=316&num=102>)

## **316-103. Intrnatnl & Regional Cuisine. (5 Credits)**

Plan, purchase, receive, prepare, dish up and evaluate the meals served weekly in the student-run dining room. Gain experience in menu planning, purchasing, recipe development, recipe costing, inventory, production and presentation.

Prerequisites: (316-102 (may be taken concurrently) with a minimum grade of C)

See sections of this course (<http://www.wctc.edu/academics/programs-courses/course-search/course-search-listing.php?code=316&num=103>)

## **316-107. Baking for Culinary Arts. (3 Credits)**

Develop an understanding of the science of baking, ingredients, equipment and procedures. Build a repertoire of basic baking techniques while learning to make breads and rolls, pies, foam and butter cakes, quick breads and specialty desserts.

Prerequisites: (316-100 with a minimum grade of C and 316-110 with a minimum grade of C)

See sections of this course (<http://www.wctc.edu/academics/programs-courses/course-search/course-search-listing.php?code=316&num=107>)

## **316-110. Applied Food Service Sanitatr. (1 Credit)**

Study the characteristics and transmission of food-borne diseases, and learn how to safely handle food and equipment. Earn a certificate from the Educational Institute of the National Restaurant Association upon completion of the course and passing the Servsafe Food Managers exam.

See sections of this course (<http://www.wctc.edu/academics/programs-courses/course-search/course-search-listing.php?code=316&num=110>)

## **316-111. Applied Food Serv Sanitatr NE. (1 Credit)**

Study the characteristics and transmission of foodborne diseases, and learn how to handle food and equipment safely. This course does NOT include the ServSafe certification exam and no Servsafe certificate will be awarded upon successful completion of the course. This course is not a substitute for 316-110 Applied Food Service Sanitation.

See sections of this course (<http://www.wctc.edu/academics/programs-courses/course-search/course-search-listing.php?code=316&num=111>)

## **316-115. Culinary Nutrition. (2 Credits)**

Develop an understanding of the basic nutrition concepts involved in daily personal diet, and learn cooking principles that aid nutrient retention. Create heart-healthy recipes, and explore the replacement or reduction of saturated fats, excess salt and sugar. Prepare and analyze daily personal diets on a computer and evaluate the printout.

Prerequisites: (314-120 (may be taken concurrently) with a minimum grade of C or 316-100 (may be taken concurrently) with a minimum grade of C)

See sections of this course (<http://www.wctc.edu/academics/programs-courses/course-search/course-search-listing.php?code=316&num=115>)

## **316-157. Internship-Culinary Management. (1 Credit)**

The Culinary Management Internship experience provides valuable work experience specific to the Hospitality student major. Our primary focus is to give students a broader educational experience through work.

The WCTC instructor/coordinator will work closely with the work site supervisor toward common educational objectives and goals. This course is specifically geared towards student success in the culinary career fields. To complete an internship, WCTC must first verify that students have met the prerequisites. Please contact the Career Connections Department at 262.695.7848 or [internshipdepartment@wctc.edu](mailto:internshipdepartment@wctc.edu) for assistance.

Prerequisites: Approval of Co-op Ed Office

See sections of this course (<http://www.wctc.edu/academics/programs-courses/course-search/course-search-listing.php?code=316&num=157>)

## **316-420. Food Service Sanitation. (0.2 Credits)**

This course will prepare you to comply with Wisconsin Statute 50.545 which requires the operator or manager of a food service establishment to hold a valid certificate in food sanitation. The certification is offered in conjunction with the Educational Foundation of the National Restaurant Association. Before class, each student must purchase a new textbook which contains the online exam voucher. Used textbooks are not acceptable. This course does not meet the requirement for course #316-110 in the Associate Degree Culinary Management Program.

See sections of this course (<http://www.wctc.edu/academics/programs-courses/course-search/course-search-listing.php?code=316&num=420>)

## **316-424. Culinary Fundamentals. (3.2 Credits)**

Gain skills in fundamental culinary techniques and product identification and fabrication. Topics include knife skills, sanitation and safety, cooking methods and techniques, equipment identification and use. Products include beef, pork, veal, seafood, vegetables, starches and grains, pasta and more.

Prerequisites: 316-110 (may be taken concurrently) with a minimum grade of C

See sections of this course (<http://www.wctc.edu/academics/programs-courses/course-search/course-search-listing.php?code=316&num=424>)

**316-425. Applied Nutrition/Baking/GM. (3.4 Credits)**

Explore culinary nutrition, including basic baking and garde manger. Learn baking techniques for yeast breads, quick breads, cakes and pastry. Learn garde manger techniques including curing, smoking, brining, sausage making, hors d'oeuvres, salads/dressing/emulsification and acidic pickling. Apply knowledge of caloric contents, diet and recipe modifications, nutritional analysis and guidelines. Basic math skills are necessary for calculating nutritional facts within recipes. This course places a strong emphasis on proper safety and sanitation. See sections of this course (<http://www.wctc.edu/academics/programs-courses/course-search/course-search-listing.php?code=316&num=425>)