

# CULINARY MANAGEMENT

## Overview

Culinary Management Associate of Applied Science Degree

Program Code: 10-317-1

For more information: [www.wctc.edu/culinary-mgmt](http://www.wctc.edu/culinary-mgmt) (<http://www.wctc.edu/culinary-mgmt/>)

Culinary management is a field for those who are passionate about food and business savvy, and want to combine the two for a rewarding career. Devote 1,000-plus lab hours to learn the latest culinary techniques and trends, and gain practical, hands-on experience in meal planning, preparation, presentation and serving at the on-campus training restaurant.

The minimum required course grades and program grade point average (GPA) for students under this catalog are:

Core Courses = C

General Studies Courses = C

Program GPA = 2.0

**Build your degree along a career pathway.** Start with a couple of courses or an entry-level credential to enter the job market in your area of interest, then continue with higher credentials on your educational path for job advancement and higher wages.

## Career Pathway

1. Food Service Production 30
2. Culinary Management 61

**Related Certificates that can be earned along the way.**

Culinary Skills Technical Certificate (<https://catalog.wctc.edu/programs/culinary-skills/>)

*This WCTC program prepares students to obtain the required licensure to be employed/practice in the state of Wisconsin. The College does not guarantee its curriculum matches the requirements for preparation, examinations, or licensure for other states.*

## Learning Outcomes

### Learning Outcomes

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 culinary financial information.
7. Relate culinary operations to sustainability.

## Critical Life Skills

To help our students prepare for success in a workplace and society that is **increasingly global, multi-cultural, and collaborative**, all students are given opportunities to develop and demonstrate Critical Life Skills, both

in and out of the classroom. The following Critical Life Skills are learning outcomes for WCTC students.

- **Communication:** Demonstrate appropriate communication.
- **Critical Thinking/Problem Solving:** Demonstrate critical thinking skills to analyze situations and solve problems.
- **Relationships:** Demonstrate effective interpersonal skills.
- **Self-management:** Demonstrate responsible and respectful behavior.

## Required Courses

Listed below are the required courses for the program. To view the recommended sequence for taking courses click on the plan of study tab(s) above. Work with your Academic Advisor to design a program plan!

View your **Program Matrix** to find out when each course will be offered (term and time of day).

Code	Title	Credits
<b>Core Courses</b>		
101-105	Accounting Fundamentals	3
Approved Substitute: 101-111 OR 101-109		
109-101	Study of Hospitality	2
109-121	Restaurant Operations Mgmt	4
109-125	Hospitality Law & Liability	3
109-135	Food/Bvrage/Labor Cost Control	3
109-155	Employee Relation & Leadership	3
316-100	Principles of Food Preparation	5
316-101	Garde Manger	3
316-102	Restaurant Cuisine	5
316-103	Intrnatnl & Regional Cuisine	5
316-107	Baking for Culinary Arts	3
Approved Substitute: (314-120 and 314-121 and 314-122) OR (314-120 and 314-140)		
316-110	Applied Food Service Sanitatin	1
316-115	Culinary Nutrition	2
316-157	Culinary Management Internship	1
Approved Substitutes: 317-100 or 109-151		
317-102	Menu Planning and Design	2
890-108	Employment Success	1
<b>General Studies</b>		
801-136	English Composition 1	3
Approved Substitute: 801-223		
801-196	Oral/Interpersonal Comm	3
Approved Substitute: 801-198		
804-123	Math w Business Apps	3
Approved Substitutes: 804-107 OR 804-115 OR 804-116 OR 804-118 OR 804-195 OR 804-198 OR 804-211		
809-195	Economics	3
Approved Substitutes: 809-143 OR 809-287		
809-199	Psychology of Human Relations	3
Approved Substitute: 809-198		
<b>Total Credits</b>		<b>61</b>

## Full-time Plan

### First Year

Fall Term 1		Credits
316-100	Principles of Food Preparation <small>This course will run 16 weeks.</small>	5
316-110	Applied Food Service Sanitatin	1
801-136	English Composition 1	3
<b>Credits</b>		<b>9</b>

### Fall Term 2

109-101	Study of Hospitality	2
804-123	Math w Business Apps	3
<b>Credits</b>		<b>5</b>

### Spring Term 1

109-135	Food/Bvrage/Labor Cost Control	3
316-101	Garde Manger	3
316-115	Culinary Nutrition	2
890-108	Employment Success	1
<b>Credits</b>		<b>9</b>

### Spring Term 2

316-107	Baking for Culinary Arts	3
109-125	Hospitality Law & Liability	3
<b>Credits</b>		<b>6</b>

### Second Year

#### Summer Term

316-157	Culinary Management Internship	1
<b>Credits</b>		<b>1</b>

#### Fall Term 1

316-102	Restaurant Cuisine	5
317-102	Menu Planning and Design <small>This course will run 16 weeks.</small>	2
<b>Credits</b>		<b>7</b>

#### Fall Term 2

316-103	Intrnatnl & Regional Cuisine	5
809-195	Economics	3
<b>Credits</b>		<b>8</b>

#### Spring Term 1

101-105	Accounting Fundamentals	3
109-121	Restaurant Operations Mgmt	4
109-155	Employee Relation & Leadership	3
<b>Credits</b>		<b>10</b>

#### Spring Term 2

801-196	Oral/Interpersonal Comm	3
809-199	Psychology of Human Relations	3
<b>Credits</b>		<b>6</b>

<b>Total Credits</b>		<b>61</b>
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