

# FOOD SERVICE PRODUCTION

## Overview

### Food Service Production Technical Diploma

**Program Code: 31-303-2**

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

It takes a well-trained kitchen staff to create a memorable dining experience for restaurant patrons, and those in food service production are an integral part of that team. In this program, develop proper cooking methods and learn techniques for hot and cold food preparation, baking and garde manger.

**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 29
2. Culinary Management 61

*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

### Program Outcomes

1. Apply principles of safety and sanitation in food service operations.
2. Apply principles of nutrition.
3. Demonstrate culinary skills.

## 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>		
109-103	Intro to Hospitality	1
109-125	Hospitality Law & Liability	3
Approved Substitute: 102-160		
316-100	Principles of Food Preparation	5
316-101	Garde Manger	3
316-102	Restaurant Cuisine	5
316-107	Baking for Culinary Arts	3
Approved Substitutes: (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
<b>General Studies</b>		
801-136	English Composition 1	3
Approved Substitute: 801-223		
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		
<b>Total Credits</b>		<b>29</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

109-103	Intro to Hospitality	1
804-123	Math w Business Apps	3
<b>Credits</b>		<b>4</b>

### Spring Term 1

316-101	Garde Manger	3
316-115	Culinary Nutrition	2
<b>Credits</b>		<b>5</b>

### Spring Term 2

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

**Second Year**

**Fall Term 1**

316-102	Restaurant Cuisine	5
	<b>Credits</b>	<b>5</b>
	<b>Total Credits</b>	<b>29</b>