Workplace Competencies
Upon completion of the program, graduates will be able to:
• Develop menus and ensure food quality
• Manage kitchen employees and operations
• Maintain safety and sanitation standards
• Control operating expenses
• Manage customer relations

Admission Requirements
• A high school diploma or GED
• Demonstration of proficiency in basic skills through a course placement assessment
## Culinary Management Curriculum

### TECHNICAL STUDIES Credits

**CULART-100** Introduction to Culinary Arts .................. 1  
**CULART-118** Sustainable Food Communities ^ .................. 1  
**CULART-121** Mise en Place/Culinary Fundamentals ....... 1  
**HOTEL-105** Hospitality Marketing and Sales ^ ............. 2  
**CULMGT-102** Food and Beverage Procurement ‡ ^ * ....... 1  
**CULART-123** Vegetables, Starches and Grains ............ 2  
**CULART-122** Stocks, Soups and Sauces .................... 1  
**CULART-124** Meat Identifications and Fabrications ....... 1  
**CULART-127** Center of the Plate - Meat Cookery ....... 2  
**CULMGT-115** Culinary Management Field Experience ‡ ............. 1  
**CULART-126** Seafood/Shellfish Cookery .................... 1  
**CULMGT-117** Hospitality Law and Liability ^ .............. 3  
**HOTEL-124** Managerial Accounting for the Hospitality Industry ‡ ^ .......... 3  
**CULART-112** Business/Industry Food Service/  
Catering 1 ............................................ 5  
**CULMGT-101** Menu Planning and Design ^ * .......... 2  
**FLANG-111** Spanish for Restaurants ....................... 1  
**CULMGT-116** Culinary Management Practicum ^ ........... 2  
**CULMGT-111** Catering Operations ^ ....................... 3  
**CULMGT-118** Hospitality Management  
and Leadership ^ ..................................... 2  
**CULMGT-140** Food and Beverage Operations ^ ............. 3  
**HOTEL-133** Supervision in Hospitality Industry ^ * ........ 2  

Choose one emphasis:

**CULINARY MANAGEMENT EMPHASIS**

**CULART-119** Culinary Science ^ ............................. 1  
**CULMGT-112** Food Service Sanitation ^ * ............... 2  
**CULMGT-105** Culinary Math and Cost Control ^ .......... 3  
**CULART-113** Business/Industry Food Service/  
Catering 2 ‡ ............................................... 4  

**DIETETIC MANAGER EMPHASIS**

**DIETNT-118** Food Service Management 1:  
Coordinated Practice .................................... 1  
**DIETNT-106** Food Service Sanitation ............ 2  
**DIETNT-108** Food Service Management 1  ....... 3  
**DIETNT-151** Nutrition for Dietetics ............. 4  

**GENERAL STUDIES**

**ECON-195** Economics ........................................... 3  
(or) Any 200-series ECON course  
**ENG-151** Communication Skills 1 ^ ..................... 3  
(§) **ENG-152** Communication Skills 2 ‡ ................. 3  
(or) ENG-201 and any 200-series  
ENG or SPEECH course  
**MATH-107** College Mathematics ‡ ...................... 3  
(or) Any 200-series MATH course  
**NATSCI-172** Basic Nutritional Science .................. 3  
(or) NATSCI-220 Introduction to Nutritional Science

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### Possible Careers
- Assistant Restaurant Manager
- Banquet Chef
- Kitchen Manager
- Sous Chef

### Related Programs
- Food Service Team Leader
- Food and Beverage Management
- Baking and Pastry Arts
- Culinary Arts
- Hotel/Hospitality Management

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For more information, go to matc.edu/business/index.cfm

To apply for financial aid, visit fafsa.ed.gov

School Code: 003866

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* Counts toward earning the Food Service Team Leader diploma.

^ Counts toward earning the Food and Beverage Management diploma.

‡ Prerequisite required.

Program curriculum requirements are subject to change.

This Associate in Applied Science program will transfer to one or more four-year institutions.

For complete information, go to matc.edu/business/index.cfm

For more information: matc.edu or 414-297-MATC

Wisconsin Relay System 711

**Downtown**
**Milwaukee Campus**
700 West State Street

**Mequon Campus**
5555 West Highland Road

**Oak Creek Campus**
6665 South Howell Avenue

**West Allis Campus**
1200 South 71st Street

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