Workplace Competencies

Employers expect graduates to possess skills and knowledge in:

- Safe use of hand and power tools in food service safety and sanitation
- Menu planning
- Conversion of standard recipes and portion control
- Most areas of food production
- Directing others in job performance

Admission Requirements

- A high school diploma or GED
- Demonstration of basic skills through a course placement assessment

Career Outlook

Graduates are in demand for positions as cooks and management trainees. With experience, opportunities exist for advancement to chef and/or manager.

You can earn the Food Service Assistant technical diploma on your way to completing this program. After earning this diploma, the credits can be applied to completing the Culinary Arts associate degree.

You will learn basic theory and techniques of food production and service through a combination of lecture, demonstration and hands-on experience. The program is designed to prepare students for entry-level employment in the food service industry.

Start dates: August and January

Culinary Assistant

TECHNICAL DIPLOMA

Program Code: 31-316-1 | Downtown Milwaukee and Oak Creek campuses

MILWAUKEE AREA Technical College

School of Business

matc.edu | 414-297-MATC
Culinary Assistant Curriculum

Credits

CULMGT-112  Food Service Sanitation ^ ..................2
CULMGT-105  Culinary Math and Cost Control.............3
CULART-121  Mise en Place/
            Culinary Fundamentals ^ ..................1
CULMGT-101  Menu Planning and Design ....................2
CULART-100  Introduction to Culinary Arts ...........1
CULART-118  Sustainable Food Communities .................1
CULART-119  Culinary Science ‡ ...........................1
ENG-151     Communication Skills ‡ ........................3
             (or) ENG-201 English 1
MATH-107    College Mathematics ‡........................3
             (or) Any 200-series MATH course
CULART-123  Vegetables, Starches and Grains ^ ..........2
CULMGT-102  Food and Beverage Procurement ‡ ..........2
CULART-112  Business/Industry Food Service/
            Catering ‡....................................5
CULART-134  American Regional Cuisine ...................1
CULART-135  European and Mediterranean Cuisine ....1
CULART-136  Asian Cuisine ..................................1
CULART-137  South and Central American Cuisine ....1
CULART-122  Stocks, Soups and Sauces ......................1
CULART-124  Meat Identification and Fabrications ....1
CULART-126  Seafood/Shellfish Cookery ....................1
CULART-127  Center of the Plate - Meat Cookery .........2

TOTAL CREDITS: 35

Possible Careers

• Assistant Baker
• Assistant Cook
• Corporate Dining Room Cook
• Deli Cook
• Line Cook
• Pantry Person
• Short-Order Cook

Related Programs

• Food Service Assistant
• Baking and Pastry Arts
• Baking Production
• Culinary Arts
• Hotel/Hospitality Management

‡ Prerequisite required.
* Program curriculum requirements are subject to change.
^ Counts toward earning the Food Service Assistant diploma.

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

To apply for financial aid, visit fafsa.ed.gov
School Code: 003866

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For more information: matc.edu or 414-297-MATC
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West Allis Campus
1200 South 71st Street