Food Service Assistant

TECHNICAL DIPLOMA  Program Code: 30-316-1 | Downtown Milwaukee, Oak Creek campuses

Students will learn how to prepare and cook-to-order a variety of foods that require a short preparation time. The program focuses on developing entry-level skills to pursue a career in the food-service industry.

Career Outlook
Program graduates will have skills for taking orders and serving patrons, and performing a variety of food preparation duties required in the food-service industry.

Workplace Competencies
• Clean food preparation areas, cooking surfaces and utensils
• Cook and package foods that are prepared to order or kept warm until sold
• Assist cooks and kitchen staff with various tasks as needed
• Cut, slice or grind meat, poultry and seafood to prepare for cooking

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

After completing this program, the credits can be applied toward earning the Culinary Assistant technical diploma and the Culinary Arts associate degree.

Start dates: August and January
Possible Careers

- Fast-Food Cook
- Prep Cook
- Short-Order Cook

Related Programs

- Culinary Assistant
- Baking and Pastry Arts
- Culinary Arts
- Culinary Management
- Food and Beverage Management

Food Service Assistant Curriculum

<table>
<thead>
<tr>
<th>Course</th>
<th>Description</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CULMGT-112</td>
<td>Food Service Sanitation</td>
<td>2</td>
</tr>
<tr>
<td>CULART-121</td>
<td>Mise en Place/Culinary Fundamentals</td>
<td>1</td>
</tr>
<tr>
<td>CULART-123</td>
<td>Vegetables, Starches and Grains</td>
<td>2</td>
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</tbody>
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TOTAL CREDITS: 5

‡ Prerequisite required.
Curriculum requirements are subject to change.

For more information:
matc.edu or 414-297-MATC
Wisconsin Relay System 711

For complete information, go to matc.edu/business/index.cfm
To apply for financial aid, visit fasfa.ed.gov
School Code: 003866