



DUAL ENROLLMENT ACADEMY

FOR HIGH SCHOOL SENIORS



CULINARY ARTS

Downtown Milwaukee Campus

Students learn basic theory and techniques of food preparation and service to take steps toward a culinary career. Upon successful completion of the academy, students will earn the Food Service Assistant Technical Diploma and will prepare for the ServSafe certification.

About

Dual Enrollment Academy (DEA) participants receive college-level training to begin careers in high-demand fields. Throughout their senior year, DEA students earn high school and college credits while spending the majority of their school day at MATC. The DEA is designed for students attending high schools within MATC's district.

Student Eligibility Requirements

- Be a 2026-27 high school senior
- Have a counselor recommendation
- · Have a high school GPA of 2.0 or higher
- Be in good academic standing and on track to graduate from high school
- Have 90% attendance record in high school (exceptions made for illness)

FOR MORE INFORMATION

Contact Megan Poytinger poytingm@matc.edu | 414-297-8686

SEMESTER 1	MATC COURSES		CREDITS
	CULART-100	Introduction to Culinary Arts	1
	CULART-116	Mise en Place/Culinary Fundamentals	2
	CULMGT-112	Food Service Sanitation	2
	CULART-117	Nutrition for Culinary Arts	1
	ENG-195	Written Communication	3

SEMESTER 2	MATC COURSES		CREDITS
	CULART-122	Soup, Stocks and Sauces	1
	CULART-124	Meat Identification	1
	CULART-126	Seafood/Shellfish Cookery	1
	CULART-128	Vegetables, Starches and Grains	1
	CULART-103	Culinary Arts Practicum	2
	CULART-118	Sustainable Food Communities	1
	ENG-196	Oral/Interpersonal Communication	3

TOTAL PROGRAM CREDITS



All classes are held at MATC's Downtown Milwaukee Campus. Classes may change from face-to-face to virtual, hybrid and/or online. Program curriculum requirements are subject to change.



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Student Benefits

- High school seniors earn college credits and high school credits
- Students may earn an industry-recognized credential upon program completion
- Students attain an introduction to the college experience
- MATC offers virtual learning and hands-on experiences, and students benefit from their instructors' professional industry experience
- Credits earned through DEA can be applied to MATC programs in the future, which shortens the time and reduces the cost to complete a technical diploma or associate degree

Cost

Please contact your high school for parameters on tuition and books.

Tuition: \$4,061.88* **Books:** \$964.05*

*2025-26 fees shown; 2026-27 fees may increase slightly. MATC's DEA Grant will cover all costs associated with the academy above the 18th credit.

Additional costs to be covered by the student/family: \$663 (chef uniform and knives).

CULINARY ARTS PATHWAY



This program focuses on developing skills to begin a career in the food service industry. Graduates will have entry-level skills for taking orders and serving clients, and performing a variety of food preparation duties.

EARNED IN DEA.

MATC Culinary Assistant Technical Diploma

Learn basic theory and techniques of food production and service through a combination of lecture, demonstration and hands-on experience. Coursework includes menu planning, food advocacy and sustainability practices.

REMAINING CREDITS: 14

MATC Culinary Arts Associate Degree

This program fuses the art and science of cooking with an introduction to business management. Learn how to run a food-service operation by participating in the oncampus Cuisine restaurant, International Foods lunch service, and business and industry kitchens.

REMAINING CREDITS: 41

Four-Year College/University Transfer Partners (Bachelor's Degree)



YOUR MATC CREDITS
ADD UP FOR YOUR FUTURE



