Culinary Arts

ASSOCIATE DEGREE  Program Code: 10-316-1
Downtown Milwaukee Campus

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

Career Outlook
Graduates are highly employable as cooks and management trainees.

Program Learning Outcomes
• Apply principles of safety and sanitation in food service operations
• Apply principles of nutrition
• Demonstrate culinary skills
(See full description at matc.edu.)

Admission Requirement
• A high school diploma or GED

You can earn the Food Service Assistant technical diploma on your way to completing this associate degree.

matc.edu/academic_programs/pathways
TECHNICAL STUDIES

(1) CULART-100 Introduction to Food Service/ Hospitality Industry .......................... 1
(1) CULART-118 Sustainable Food Communities ...... 1
(1) CULART-119 Culinary Science ‡ .......................... 1
(1) CULART-121 Mise en Place/Culinary Fundamentals ‡ ^ ..................................... 1
(1) CULMGT-105 Culinary Math and Cost Control ...... 3
(1) CULMGT-112 Food Service Sanitation ^ .............. 2
(2) BAKING-135 Baking for Culinarians ‡ .................. 3
(2) CULART-107 Field Experience in Food Service/ Hospitality ‡ .............................. 1
(2) CULART-122 Stocks, Soups and Sauces ‡ ........... 1
(2) CULART-123 Vegetables, Starches and Grains ‡ ^ .. 2
(2) CULART-124 Meat Identification & Fabrications ‡ ... 1
(2) CULART-126 Seafood/Shellfish Cookery ‡ .......... 1
(2) CULART-127 Center of the Plate — Meat Cookery ‡ ... 2
(2) CULMGT-102 Food and Beverage Procurement ‡ .... 2
(3) CULART-110 Garde Manger ‡ ............................ 2
(3) CULART-112 Business and Industry Food Service/ Catering 1 ‡ .............................. 5
(3) CULART-115 Culinary Arts Practicum ‡ ............... 1
(3) CULART-134 American Cuisine ‡ ...................... 1
(3) CULART-135 European & Mediterranean Cuisine ‡ 1
(3) CULART-136 Asian Cuisine ‡ ............................. 1
(3) CULART-137 South & Central American Cuisine ‡ ... 1
(3) CULMGT-101 Menu Planning and Design .......... 2
(4) CULART-105 Dining Room Service ‡ ................. 2
(4) CULART-108 Contemporary Restaurant Cooking ‡ .. 5
(4) CULART-138 Restaurant Operations ‡ ............... 2
(4) HOTEL-133 Supervision in the Hospitality Industry 3
(4) FLANG-111 Spanish for Restaurants ................. 1
(or) FLANG-126 French for Culinary Arts

GENERAL STUDIES

ECON-195 Economics (or) Any 200-series ECON... 3
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) Any 200-series NATSCI course
PSYCH-199 Psychology of Human Relations .......... 3
(or) Any 200-series PSYCH course
SOCSCI-197 Contemporary American Society .......... 3
(or) Any 200-series SOCSCI or HIST course

TOTAL CREDITS: 70

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

Possible Careers
• Caterer
• Food Service Manager/Director
• Line Chef

Related Programs
• Culinary Assistant
• Food Service Assistant
(For full description, see matc.edu.)

‡ Prerequisite required.
^ Counts toward earning the Food Service Assistant technical diploma.
Curriculum requirements for this Associate in Applied Science degree program are subject to change.

Current MATC students should consult their Academic Program Plan for specific curriculum requirements.

This program is accredited by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC), 180 Center Place Way, St. Augustine, FL 32095; 800-624-9458; fax 904-940-0741; www.acfchefs.org/accreditation.