

Culinary Arts

PROGRAM CODE: 10-316-1



Associate Degree

**Location:** Downtown Milwaukee Campus**Start Dates:** August and January**Admission Requirement:** High school diploma or equivalent**Financial Aid Eligible:** Yes. Use code 003866 at fafsa.gov.

Program Description

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. Students completing the Culinary Arts associate degree technical coursework receive the Certified Culinarian title from the American Culinary Federation.

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.

This program is accredited by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC), 6816 Southpoint Parkway, Suite 400 Jacksonville FL 32216; 904-824-4468 acfcchefs.org/accreditation.



Complete Program Details

QUESTIONS? 414-297-6004 or creativeartspathway@matc.edu

COURSES

COURSES	CREDITS
CULART-100 Introduction to Food Service/Hospitality Industry ‡ ^.....	1
CULART-116 Mise en Place/Culinary Fundamentals ‡ ^.....	2
CULART-117 Nutrition for Culinary Arts ^	1
CULART-118 Sustainable Food Communities ^	1
CULMGT-112 Food Service Sanitation ^	2
MATH-134 Mathematical Reasoning	3
(or) Any 200-level MATH course	
SOCSCI-103 Think Critically and Creatively	3
(or) Any 200-level SOCSCI or HIST course	
CULART-103 Culinary Arts Practicum ‡.....	2
CULART-107 Field Experience in Food Service/Hospitality ‡	1
CULART-122 Stocks, Soups and Sauces ‡	1
CULART-124 Meat Identification and Fabrications ‡.....	1
CULART-126 Seafood/Shellfish Cookery ‡	1
CULART-128 Vegetables, Starches and Grains ‡	1
CULMGT-101 Menu Planning and Design	2
CULMGT-105 Culinary Math and Cost Control	3
ENG-195 Written Communication ‡.....	3
(or) ENG-201 English 1 ‡	
BAKING-135 Baking for Culinarians ‡	3
CULART-114 Food Advocacy ‡	4
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
CULMGT-102 Food and Beverage Procurement ‡.....	2
ENG-196 Oral/Interpersonal Communication ‡.....	3
(or) Any 200-level ENG or SPEECH course	
CULART-105 Dining Room Service ‡	2
CULART-106 Contemporary Restaurant Cooking ‡.....	4
CULART-109 Garde Manger 1 ‡	1
CULART-111 Garde Manger 2 ‡	1
CULART-138 Restaurant Operations ‡.....	2
HOTEL-133 Supervision in the Hospitality Industry.....	3
PSYCH-199 Psychology of Human Relations.....	3
(or) Any 200-level PSYCH course	

CREDITS

Total credits needed to complete this degree

60

‡ Prerequisite required.

^ Counts toward earning the Food Service Assistant technical diploma.

Program curriculum requirements are subject to change.

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

MATC courses are offered in person, entirely online or partially online.

Check each course's delivery options in Self-Service at selfservice.matc.edu.