

Culinary Management

69-credit Associate of Applied Science Degree

About the Program

Learn to use both technical cooking skills and business management know-how to compete in the kitchen management field. Explore the latest culinary techniques and trends and study topics including garde manager, quantity food preparation and international/regional cuisine. The principles behind profitable fiscal management including purchasing, budget planning and financial report analysis are also covered.

Opportunities exist to travel abroad for work and study experiences related to the industry. The program is accredited and certified by the American Culinary Federation, so students who are ACF members at the time of graduation may receive certification as a Certified Culinarian (CC).

Potential Job Titles

- Sous Chef
- Assistant Manager
- Line Cook
- Kitchen Manager

Credit Transfer

Credits earned in the Culinary Management program may be transferable to institutions offering baccalaureate degrees. Visit www.wctc.edu/transfer for specific information. Since the details of credit transfers change from time to time, be sure to contact the intended college or university to verify credit transferability.

Admission Process

- Fill out a WCTC application
- Send \$30 non-refundable application fee
- Send high school transcript or GED/HSED
- Send any previous college transcripts
- Complete Skills Assessment test (COMPASS)
- Begin pursuing Financial Aid options

For more information, call 262.691.5200.

Required Courses		Credits
First Semester		
109-100	Intro to Hospitality Industry	2
109-105	Purchasing for Hospitality Industry	2
316-100	Principles of Food Preparation	5
316-110	Applied Food Service Sanitation	1
316-115	Nutrition for the Culinarian	1
801-195	Written Communication	3+
	Elective	2
Total semester credits		16
Second Semester		
107-007	Introduction to Microsoft Word	1+
107-008	Intro to Microsoft Excel	1+
109-135	Food/Beverage/Labor Cost Control	3
316-101	Garde Manger & Baking	4
801-196	Oral/Interpersonal Communication	3+
804-123	Math with Business Applications	3+
809-199	Psychology of Human Relations	3
Total semester credits		18
Summer Term		
317-100	Culinary Management Internship	3
Total semester credits		3
Third Semester		
109-121	Restaurant Operations Mgmt	4
109-125	Hospitality Law & Liability	3
316-102	Restaurant Cuisine	4
809-172	Race Ethnic & Diversity	3
	Elective	2
Total semester credits		16
Fourth Semester		
101-106	Hotel/Restaurant Accounting	2
316-103	International & Regional Cuisine	4
317-101	Developing a Kitchen Team	3
802-167	Spanish for Hospitality Industry	1
809-195	Economics	3+
809-196	Introduction to Sociology	3+
Total semester credits		16
+ Proficiency exam available		
<i>Curriculum is current as of catalog printing. The most current curriculum requirements for graduation will be provided upon admission to program, or review at www.wctc.edu.</i>		

Culinary Management Required Courses

101-106 Hotel/Restaurant Accounting 2
Review the accounting process, and become familiar with specific accounting applications and reports used in the hospitality industry.

107-007 Introduction to Microsoft Word 1
Get acquainted with the fundamentals of word processing and the use of microcomputer hardware and software. Become a proficient user of Microsoft Word.

107-008 Intro to Microsoft Excel 1
Explore the fundamental concepts of spreadsheets while becoming a proficient user of Microsoft Excel.
Prerequisites: 107-007 Introduction to Microsoft Word (or concurrent)

109-100 Intro to Hospitality Industry 2
Identify line and management positions, and analyze the types of people who are employed in the food service, lodging, and tourism industries. Explore the relationship between professionals and the customers they serve.

109-105 Prchsng for Hspitality Indstry 2
Explore the decision-making process used in purchasing goods and services, and explore the formulation of product specifications and standards.
Prerequisites: 109-100 Intro to Hospitality Industry (or concurrent)

109-121 Restaurant Operations Mgmt 4
Apply and examine management principles while operating an on-campus dining room and bar. In particular, explore those concepts related to planning, service, menu design, and cost control.

109-125 Hospitality Law & Liability 3
Analyze the laws applicable to the ownership and operation of lodging, food service, beverage, or other establishments in hospitality.

109-135 Food/Bvrage/Labor Cost Control 3
Study the financial systems and controls required to efficiently operate a hospitality facility and to handle product and labor costs. Analyze operating costs and their relationship to different types of services.
Prerequisites: 109-105 Prchsng for Hspitality Indstry (or concurrent)

316-100 Principles of Food Preparation 5
Become familiar with basic food preparation techniques such as roasting, baking, poaching, steaming, simmering, boiling, braising, broiling, griddling, grilling, pan-broiling, sautéing, pan-frying, deep-frying, and microwave cooking. Develop skill using a knife, learn how to use standardized recipes, and explore work simplification and organization methods.
Prerequisites: 316-110 Applied Food Service Sanitatn (or concurrent) and 109-105 Prchsng for Hspitality Indstry (or concurrent) or COMPASS-Reading Skills or ASSET-Reading Skills or Accuplacer Reading Comprehensi or ACT-Reading or COMPASS/ESL - Reading or TABE Advanced Reading or College Proficiency - Reading or 838-105 Intro Reading & Study Skills (or concurrent) or 858-775 Reading - Program Readiness

316-101 Garde Manger & Baking 4
Explore the basics of garde manger, including the preparation of salads, dressings, fruits, sandwiches, and egg dishes. Build a repertoire of basic baking techniques while learning to make breads and rolls, pies, foam and butter cakes, quickbreads, and specialty desserts. Present the creations in an appealing manner.
Prerequisites: 109-105 Prchsng for Hspitality Indstry (or concurrent) and 316-100 Principles of Food Preparation and 316-110 Applied Food Service Sanitatn (or concurrent)

316-102 Restaurant Cuisine 4
Gain practical experience in producing stocks, soups, sauces, meats, poultry, seafood and shellfish, vegetables, potatoes, rice, and pasta in quantity. Plan and prepare meals, and learn techniques for holding and presenting food.
Prerequisites: 316-101 Garde Manger & Baking and 316-110 Applied Food Service Sanitatn

316-103 Intrnatnl & Regional Cuisine 4
Plan, purchase, receive, prepare, dish up, and evaluate the meals served weekly in the student-run dining room. Gain experience in menu planning, purchasing, recipe development, recipe costing, inventory, production, and presentation.
Prerequisites: 316-102 Restaurant Cuisine

316-110 Applied Food Service Sanitatn 1
Study the characteristics and transmission of food-borne diseases, and learn how to safely handle food and equipment. Earn a certificate from the Educational Institute of the National Restaurant Association upon completion of the course.

316-115 Nutrition for the Culinarian 1
Develop an understanding of the basic nutrition concepts involved in daily personal diet, and learn cooking principles that aid nutrient retention. Create heart-healthy recipes, and explore the replacement or reduction of saturated fats, excess salt, and sugar. Prepare and analyze daily personal diets on a computer, and evaluate the printout.

317-100 Culinary Management Internship 3
Work in a coordinated off-campus field experience.

317-101 Developing a Kitchen Team 3
Apply the concepts of total quality management (TQM) to the day-to-day functioning of a food service operation. Examine topics such as team building, work simplification, production meetings, setting standards, equipment layout, and facilities.

801-195 Written Communication 3
Study and practice the transfer of information, ideas, and experiences in written form through reports, letters, memoranda, and other documents. Gain proficiency in the areas of organization, clarity, accuracy, and directness.
Prerequisites: COMPASS-Writing Skills or ACT-English or ASSET-Writing Skills or Accuplacer Sentence Skills or TABE Advanced Language or 831-103 Intro to College Writing or 851-771 Writing-Program Readiness

801-196 Oral/Interpersonal Comm 3
Practice the necessary skills for effective speech delivery, listening, assertiveness, conflict resolution, teamwork, and general interpersonal communication.

802-167 Span for Hospitality Industry 1
Explore the language skills of general communication in Spanish within a context of diversity and cultural awareness during this course for those in the field of hotels, restaurants, and tourism. Develop a Spanish vocabulary applicable to kitchen work, cooking, restaurant service, front desk work, and basic tourism questions.

804-123 Math w Business Apps 3
Develop an understanding of real numbers, basic operations, linear equations, proportions with one variable, percents, simple interest, compound interest, annuity, apply math concepts to the purchasing/buying process, apply math concepts to the selling process, and basic statistics with business/consumer applications.

809-172 Race Ethnic & Diversity 3
Race, Ethnic, and Diversity is a course that draws from several disciplines to reaffirm the basic American values of justice and equality by teaching a basic vocabulary, a history of immigration and conquest, principles of transcultural communication, legal liability and the value of aesthetic production to increase the probability of respectful encounters among people. In addition to an analysis of majority/minority relations in a multicultural context, the topics of ageism, sexism, gender differences, sexual orientation, the disabled and the American Disability Act (ADA) are explored. Ethnic relations are studied in global and comparative perspectives.
Prerequisites: COMPASS-Reading Skills or 858-775 Reading - Program Readiness or 838-105 Intro Reading & Study Skills or TABE Advanced Reading or Accuplacer Reading Comprehensi or College Proficiency - Reading or Grandfathered Rdg Requirement or ACT-Reading

809-195 Economics 3
Discuss the major institutions and principles that underlie the contemporary American economic system, and consider topics such as the free enterprise system, supply and demand, circular flow, government involvement, the Federal Reserve System, economic growth and development, the effects of international trade, comparative economic systems, and global economics.
Prerequisites: COMPASS-Reading Skills or 858-775 Reading - Program Readiness or 838-105 Intro Reading & Study Skills or TABE Advanced Reading or Accuplacer Reading Comprehensi or College Proficiency - Reading or Grandfathered Rdg Requirement or ACT-Reading

809-196 Introduction to Sociology 3
Learn the basic concepts of sociology: culture, socialization, social stratification, multiculturalism, and the five institutions, including family, government, economics, religion, and education. Other topics include demography, deviance, technology, environment, social issues, social change, social organization, and workplace issues.
Prerequisites: COMPASS-Reading Skills or 858-775 Reading - Program Readiness or 838-105 Intro Reading & Study Skills or TABE Advanced Reading or Accuplacer Reading Comprehensi or College Proficiency - Reading or Grandfathered Rdg Requirement or ACT-Reading

809-199 Psychology of Human Relations 3
Examine the principles of interaction as applied to human relations at home and on the job. Explore topics such as self concept personality development, learning, motivation, emotions, stress, human relations processes, and special relationships.
Prerequisites: COMPASS-Reading Skills or 858-775 Reading - Program Readiness or 838-105 Intro Reading & Study Skills or TABE Advanced Reading or Accuplacer Reading Comprehensi or College Proficiency - Reading or Grandfathered Rdg Requirement or ACT-Reading

Elective Options
Any course at the associate degree level will meet the elective requirement.