

Food Service Production

30-credit Technical Diploma

About the Program

Develop the proper cooking techniques and instruction in hot food preparation, baking, garde manger and cold foods. Upon graduation, students will be ready for a career in the industry or may choose to transfer the credits toward the Culinary Management associate of applied science degree program. The program is accredited through the American Culinary Federation Educational Institute and all full-time chef/instructors are Certified Executive Chefs.

Graduates may find employment in hospitals, schools, institutions, hotels and restaurants.

Potential Job Titles

- Food Service Worker
- A la carte Cook
- Cook

Credit Transfer

Credits earned in the Food Service Production program apply toward WCTC's Culinary Management associate of applied science degree program. In addition, credits 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
801-195	Written Communication	3+
Total semester credits		13

Second Semester

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		13

Third Semester

316-102	Quantity Food Preparation	4
Total semester credits		4

+ Proficiency exam available

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.

Food Service Production Required Courses

- 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 (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, sauteing, 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 (or concurrent) and 109-105 (or concurrent)
- 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 (or concurrent) and 316-100 and 316-110 (or concurrent)
- 316-102 Quantity Food Preparation** 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 and 316-110
- 316-110 Applied Food Service Sanitatin** 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.
- 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.
- 801-196 Oral/Interpersonal Comm** 3
Practice the necessary skills for effective speech delivery, listening, assertiveness, conflict resolution, teamwork, and general interpersonal communication.
- 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.
- 809-199 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.