



Culinary Management

61-credit Associate of Applied Science Degree

www.wctc.edu/culinary-mgmt

Those working in culinary careers place a high priority on customer service in order to provide guests with a top-notch dining experience. If you possess excellent time management skills, are manually dexterous and can work safely and effectively in the kitchen – plus, the physical endurance needed for fast-paced work, a career in culinary management may be right for you.

About This Program

Culinary management is a field for those who are passionate about food and business savvy, and want to combine the two for a rewarding career. Devote 1,000-plus lab hours to learn the latest culinary techniques and trends, and gain practical, hands-on experience in meal planning, preparation, presentation and serving at the on-campus training restaurant.



Career Salaries

\$27,900 – \$52,300 annually

Salary range estimates based on wages for related occupations in Waukesha County as reported by Economic Modeling Specialists International (EMSI). Individual wages may vary based on experience, industry, location and specific job requirements.



Potential Careers

Sous Chef
Assistant Manager
Line Cook
Kitchen Manager

What Makes This Program Unique

- Hospitality and Culinary students gain valuable experience at WCTC’s training restaurant, The Classic Room and The Classic Bistro.
- International study tour opportunities and internships are available. In the past, students have traveled to Italy, France, England and Germany.
- The Hospitality, Baking and Culinary Club promotes professionalism among members, develops and uses resources and talents to increase members’ knowledge of the hospitality/culinary industry, and improves human relations through club and industry interaction.



PROGRAM CODE 10-317-1

CORE COURSES

CORE COURSES		Credits
101-105	Accounting Fundamentals	3
109-101	Study of Hospitality	2
109-121	Restaurant Operations Mgmt	4
109-125	Hospitality Law & Liability	3
109-135	Food/Bvrage/ Labor Cost Control	3
109-155	Employee Relation & Leadership	3
316-100	Principles of Food Preparation	5
316-101	Garde Manger	3
316-102	Restaurant Cuisine	5
316-103	Intrnatnl & Regional Cuisine	5
316-107	Baking for Culinary Arts	3
316-110	Applied Food Service Sanitatr	1
316-115	Culinary Nutrition	2
316-157	Culinary Management Internship	1
317-102	Menu Planning and Design	2

GENERAL STUDIES

801-136	English Composition 1	3
801-196	Oral/Interpersonal Comm	3
804-123	Math w Business Apps	3
809-195	Economics	3
809-199	Psychology of Human Relations	3
890-108	Employment Success	1



WAUKESHA
COUNTY TECHNICAL
COLLEGE

Hands-on
Higher Ed