35-credit Technical Diploma

For more information: www.wctc.edu/food-service

It takes a well-trained kitchen staff to create a memorable dining experience for restaurant patrons, and those in food service production are an integral part of that team. Through the Food Service Production program, develop proper cooking techniques and instruction in hot food preparation, baking, and garde manger (cold foods).

• Prepare for jobs such as line cook, prep cook, food service worker and more.

• The curriculum for the Food Service Production technical diploma program is the first year of studies in the Culinary Management program. Students who complete the technical diploma will require just one additional year of studies to earn the associate degree.

• The Hospitality 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.