

CULINARY ARTS



Associate of Applied Science Degree
10-316-1

The Culinary Arts program combines elements of artistry, science and business skills to prepare students for an exciting career in Food Service. Students will study principles of food preparation, quantity production, equipment layout and operation management. Students are involved in preparation and serving experiences in the food service lab and receive additional opportunities in catering, ice sculpting and food presentation. The Culinary Arts program at Blackhawk Technical College has been honored by the Wisconsin Technical College System (WTCS) board with the Exemplary Educational Service Award. The Blackhawk Technical College Culinary Arts Program is accredited by the American Culinary Federation.

Program Outcomes

- Enforce health and safety standards.
- Demonstrate food prep skills.
- Apply principles of nutrition.
- Recommend or modify business procedures to meet changing needs.
- Manage food purchases, storage, inventory and cost control.
- Supervise and assist in the development of employees.
- Design and implement menus.

Graduates Have Found Employment As

- Kitchen Manager
- Executive Sous Chef
- Executive Chef
- Restaurant Manager
- Lead Cook
- Kitchen Supervisor

View the entire course listing (<http://catalog.blackhawk.edu/courses/>).

Semester 1		Credits
316-103	Food Service Industry and Menu Design	2
316-104	Food Quantities and Measures	1
316-108	Food Science I	3
316-109	Quantity Production of Soups, Salads, and Dressings	4
316-147	Food Service Sanitation	2
801-136	English Composition 1	3
804-134 or 804-118	Mathematical Reasoning or Intermediate Algebra with Applications	3-4
Credits		18-19
Semester 2		
316-114	Quantity Production of Entrees, Sauces and Vegetables	4
103-128	Introduction to Microsoft Office Suites	2
316-115	Nutrition	2
316-149	Culinary Supervision	3
801-198	Speech	3
102-148	Introduction to Business and Management	3
Credits		17
Semester 3		
316-107	Culinary Internship	1
316-119	Baking For Chefs	3
316-125	Beverage Management	1
316-164	Global Cuisine	2
531-102	Emergency Procedure-Work Place	1
809-172	Introduction to Diversity Studies	3

809-198	Introduction to Psychology	3
Credits		14
Semester 4		
316-131	Advanced Cuisine	2
316-136	Catering, Special Events and Contract Food Service	2
316-142	Ice Sculpturing and Decorative Food Display	2
316-159	Food Purchasing , Inventory and Cost Control	2
316-160	Contemporary Stocks and Sauces	3
316-165	Contemporary Cuisine	3
Credits		14
Total Credits		63-64

General Education Courses Within Program

Code	Title	Credits
809-172	Introduction to Diversity Studies	3
801-136	English Composition 1	3
801-198	Speech	3
804-134	Mathematical Reasoning	3-4
or 804-118	Intermediate Algebra with Applications	
809-198	Introduction to Psychology	3