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**Culinary Arts Program**

**Course Curriculum**

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| **Semester 01**   (Tuition: $2,220  Books/Kits: $750-$1,010) |
| **Course #** | **Course Title** | **Credits** |
| 10-109-101 | Introduction to Tourism | 3 |
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| Credits: 3 Lecture Hours: 54Introduces new students to the broad spectrum of the leisure services industry. Typical career areas include food service, lodging, travel/tourism, and recreation. The course explores educational options and program career opportunities as well as historical and operational perspectives of the career areas mentioned. |
| 10-109-102 | Hospitality Professional Devel Seminar | 1 |
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| Credits: 1 Lecture Hours: 18Students will learn the challenges and opportunities in various careers in the hospitality and tourism industry. |
| 10-109-105 | Hospitality Law | 3 |
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| Credits: 3 Lecture Hours: 54Students explore the legal liabilities of food and beverage managers and apply legal principles using case studies. Special consideration is given to legal issues in the hospitality, tourism and golf industries. |
| 10-109-106 | Hospitality Food Sanitation & Safety I | 2 |
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| Credits: 2 Lecture Hours: 36Students study the conditions which cause food contamination and spoilage, safe food handling techniques, and how to prevent accidents. Students use state and federal regulations, apply HACCP principles, and complete the Wisconsin Certified Food Manager exam. |
| 10-316-138 | Cooking Principles and Equipment | 2 |
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| Credits: 2 Lecture Hours: 18 Lab Hours: 36Students maximize efficiency through the appropriate selection and use of commercial kitchen equipment. They apply basic cooking principles, use measuring devices, develop standardized recipes, assemble and disassemble equipment, and analyze types of cooking. |
| 10-801-136 | English Composition 1 | 3 |
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| Credits: 3 Lecture Hours: 54This course is designed for learners to develop knowledge and skills in all aspects of the writing process. Planning, organizing, writing, editing and revising are applied through a variety of activities. Students will analyze audience and purpose, use elements of research and format documents using standard guidelines. Individuals will develop critical reading skills through analysis of various written documents. |
|  |  | **14** |
| **Semester 02**   (Tuition: $3,160  Books/Kits: $210-$250) |
| **Course #** | **Course Title** | **Credits** |
| 10-109-107 | Hospitality Food Sanitation & Safety II | 1 |
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| Credits: 1 Lecture Hours: 0 Lab Hours: 36Students use information gained from Hospitality Food Sanitation & Safety I to guide the lab sessions contained in this course. Conditions which cause food contamination and spoilage, safe food handling techniques, and how to prevent accidents are reviewed and applied in a "live" kitchen environment. Pre-requisites: Hospitality Food Sanitation & Safety I (10-109-106) |
| 10-316-139 | Quantity Prep: Garde-Manger | 2 |
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| Credits: 2 Lecture Hours: 0 Lab Hours: 72Students learn to prepare cold sandwiches, salads, salad dressings, and cocktail sauces. Student study and prepare dairy products, beverages, breakfast foods, and cold and hot appetizers. Co-requisite: Hospitality Food Sanitation & Safety II (10-109-107) |
| 10-316-140 | Quantity Prep: Soups and Sauces | 2 |
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| Credits: 2 Lecture Hours: 0 Lab Hours: 72Students apply the principles of and develop skills in the production of stocks, soups, gravies, and sauces utilizing standardized recipes. Co-requisite: Hospitality Food Sanitation & Safety (10-109-107) |
| 10-316-141 | Quantity Prep: Fruits and Vegetables | 2 |
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| Credits: 2 Lecture Hours: 0 Lab Hours: 72Students apply the principles of and develop skills in the preparation of fresh and processed fruits and vegetables and analyze the place of fruits and vegetables in the American diet. Co-requisite: Hospitality Food Sanitation & Safety II (10-109-107) |
| 10-316-142 | Catering and Deli Production | 2 |
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| Credits: 2 Lecture Hours: 18 Lab Hours: 36Students prepare hors d'oeuvres, main dishes, vegetables, starches, salads, and garnishes. They plan production of buffets, use of equipment, garnishing techniques, and styles of service. Prerequisites: Cooking Principles and Equipment (10-316-138 Co-requisites: Hospitality Food Sanitation and Safety II(10-109-107) Quantity Prep: Garde Manger (10-316-139) Quantity Prep: Soups and Sauces (10-316-140) Quantity Prep: Fruits and Vegetables (10-316-141) |
| 10-316-165 | Catering and Special Function Planning | 2 |
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| Credits: 2 Lecture Hours: 18 Lab Hours: 36Students receive hands-on experience in special functions and banquet planning and facilitation. Students learn to analyze planning and organization of on-premise catered functions. Emphasis is directed toward assessing the importance of supervision, personnel, preparation, service and evaluation of buffet style catering. Co-requisite: Hospitality Food Sanitation and Safety II (10-109-107) |
| 10-317-104 | Nutrition in Food Preparation | 2 |
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| Credits: 2 Lecture Hours: 18 Lab Hours: 36Students learn the necessary tools to focus on the fundamentals of nutrition and diet and the importance of healthy eating as well as marketing this life span in relation to all food service operations. Students use nutritional guidelines to analyze, modify and prepare recipes. They gain experience reading nutritional labels and recognize foods and fluids that are appropriate for their restaurant patron. Corequisite: Hospitality Food Sanitation and Safety II(10-109-107) |
| 10-804-107 | College Mathematics | 3 |
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| Credits: 3 Lecture Hours: 54This course is designed to review and develop fundamental concepts of mathematics in the areas of algebra, geometry, trigonometry, measurement and data. Algebra topics emphasize simplifying algebraic expressions, solving linear equations and inequalities with one variable, solving proportions and percent applications. Geometry and trigonometry topics include; finding areas and volumes of geometric figures, applying similar and congruent triangles, applying Pythagorean Theorem, and solving right triangles using trigonometric ratios. Measurement topics emphasize the application of measurement concepts and conversion techniques within and between U.S. customary and metric system to solve problems. Data topics emphasize data organization and summarization skills, including: frequency distributions, central tendency, relative position and measures of dispersion. Special emphasis is placed on problem solving, critical thinking and logical reasoning, making connections, and using calculators. |
|  |  | **16** |
| **Semester 03**   (Tuition: $890  Books/Kits: $100-$110) |
| **Course #** | **Course Title** | **Credits** |
| 10-109-110 | Hospitality Event Management: B | 3 |
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| Credits: 3 Lecture Hours: 18 Occupational Hours: 144Students apply principles learned in first-year culinary courses to meet specific learning objectives working in the culinary profession with guidance and evaluation from an internships site supervisor and culinary arts instructor. Classroom focus is on the food preparation issues of hospitality and tourism industry. Prerequisites: Hospitality Food Sanitation and Safety II (10-109-107) Cooking Principles and Equipment (10-316-138) Quantity Prep: Garde-Manger (10-316-139) Quantity Prep: Soups and Sauces (10-316-140) Quantity Prep: Fruits and Vegetables (10-316-141) Catering and Deli Production (10-316-142) Catering and Special Functions Planning (10-316-165) Nutrition in Food Preparation (10-317-104) |
| 10-801-196 | Oral/Interpersonal Communication | 3 |
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| Credits: 3 Lecture Hours: 54Students demonstrate competency in speaking, verbal and nonverbal communication, and listening skills through individual presentations, group activities and other projects. |
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| **Semester 04**   (Tuition: $3,070  Books/Kits: $150-$210) |
| **Course #** | **Course Title** | **Credits** |
| 10-316-107 | Baking 1 | 2 |
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| Credits: 2 Lecture Hours: 0 Lab Hours: 72Students apply the baking process, scale ingredients, mix and handle batters and doughs, and apply icings utilizing standardized recipes. Students produce quick breads, basic yeast breads, pies, cakes, cookies, and convenience products. Co-requisite: Food Sanitation & Safety (10-317-120) |
| 10-316-133 | Garde Manger: Decorative Foods | 2 |
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| Credits: 2 Lecture Hours: 0 Lab Hours: 72Students participate in various activities focused on the creative aspects of culinary arts. Selected tasks include ice carving, food carving and food garnishing. In addition, students create more challenging culinary preparations such as cured and smoked foods, common and specialty sausages and pates. Prerequisites: Quantity Prep – Meat Poultry & Seafood (10-317-143)or Quantity Prep - Meat Poultry & Seafood (10-316-143) Food Sanitation and Safety (10-317-120) |
| 10-316-136 | Gourmet Dining 1 | 1 |
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| Credits: 1 Lecture Hours: 0 Lab Hours: 36Students are introduced to classical and ethnic cooking techniques common to full-service restaurants. Students develop and apply skills in the College Gourmet Dining Room, a simulated restaurant environment. Focus is on a positive "front" and "back" of the house relationship. Prerequisites: Catering and Deli Production (10-316-142) Catering and Special Function Planning (10-316-165) |
| 10-316-137 | Gourmet Service | 1 |
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| Credits: 1 Lecture Hours: 0 Lab Hours: 36Students are introduced to types and execution of dining room service appropriate to various restaurant operations to understand the "front" and "back" of the house relationship. Students develop and apply skills in a simulated restaurant environment. Focus is on a positive "front" and "back" of the house relationship. Prerequisites: Catering and Deli Production (10-316-142) Catering and Special Function Planning (10-316-165) |
| 10-316-143 | Quantity Prep: Meat, Poultry, Seafood | 2 |
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| Credits: 2 Lecture Hours: 0 Lab Hours: 72Students learn the principles of protein cookery in relation to the preparation of meat, fish, and poultry. Students identify meat cuts, prepare basic types of meat and seafood, and determine appropriate cooking methods. Prerequisite: Food Sanitation and Safety (10-109-107) |
| 10-317-136 | Cost Control and Analysis | 3 |
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| Credits: 3 Lecture Hours: 54Students study issues related to cost factors in purchasing, receiving, preparation, and storage of foods and beverages. They analyze food and labor cost records and plan basic food service budgets. They implement an inventory management software program and interpret the reports. Special emphasis is given to issues in the hospitality and tourism industry. |
| 10-317-156 | Exploring Wines | 3 |
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| Credits: 3 Lecture Hours: 54Students examine the history and production of wine and the role that it plays in food service operations. Units of study will include: 1. Theory and practice of sensory evaluation. 2. The science of winemaking 3. Growing wine grapes. 4. Principles and practices of wine evaluation. 5. Basic Wine Service 6. Matching wine with food. 7. Decoding wine labels. Special consideration will be given to the value of wine service in the hospitality and tourism industry. |
| 10-809-199 | Psychology of Human Relations | 3 |
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| Credits: 3 Lecture Hours: 54Students explore the relationship between the general principles of psychology and our everyday lives. Students are given the opportunity to achieve a deepened sense of awareness of themselves and others. This understanding enables students to improve their relationship with others at work, in the family, and in society. |
|  |  | **17** |
| **Semester 05**   (Tuition: $2,370  Books/Kits: $240-$460) |
| **Course #** | **Course Title** | **Credits** |
| 10-316-108 | Baking 2 | 2 |
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| Credits: 2 Lecture Hours: 0 Lab Hours: 72Building upon the skills learned in Baking 1, students produce items including artisan breads, doughnuts, upscale pies, assorted pastries and European style tortes. Basic cake decorating is also included. Prerequisites: Food Sanitation and Safety (10-317-120), Baking 1 (10-317-107) or Baking 1 (10-316-107) |
| 10-316-134 | Gourmet Dining 2 | 3 |
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| Credits: 3 Lecture Hours: 0 Lab Hours: 108Students practice culinary skills learned in previous semesters for this final opportunity to serve the public in a restaurant setting. The emphasis of this class is on food presentation, blending flavors, honing culinary skills and time management. Prerequisites: Gourmet Dining 1 (10-316-130) Food Sanitation and Safety (10-317-120) |
| 10-316-159 | Food Purchasing Analysis/Sustainability | 3 |
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| Credits: 3 Lecture Hours: 54Students focus on the mechanics of food and beverage purchasing. This includes how to select the right suppliers, how to use various purchasing systems, and the practical aspects and legal considerations of food buying. Special attention is given to the sustainability of the food products being purchased. Additional focus is on the food purchasing issues facing the hospitality and tourism industry. |
| 10-317-111 | Menu Management | 2 |
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| Credits: 2 Lecture Hours: 18 Lab Hours: 36Students learn the introduction and foundation of the food industry. Students complete exercises that emphasize the basics formulations of various diets, presentations, and influences, and develop the theme of shaping the menu to best perform its functions of controlling and directing the food service operation. Prerequisite: Cost Control and Analysis (10-317-135) |
| 10-809-172 | Introduction to Diversity Studies | 3 |
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| Credits: 3 Lecture Hours: 54Students draw from several disciplines to reaffirm the basic American values of justice and equality by learning 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. |
|  |  | **13** |
| **Total Credits: 66** |
| **Estimated Total Tuition: $11,710** |
| **Tools/Equipment: $175** |
| *Additional cost for uniforms.* |