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**Culinary Management Program**

**Course Curriculum**

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| **Semester 01**   (Tuition: $2,220  Books: $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: $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: $100-$110) |
| **Course #** | **Course Title** | **Credits** |
| 10-109-109 | Hospitality Event Management: A | 3 |
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| Credits: 3 Lecture Hours: 18 Occupational Hours: 144Students apply the principles of food service management to an internship experience through classroom discussion and supervised on-the-job experience. Special attention is given to management applications in the hospitality and tourism industry. Prerequisites: 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: $2,230  Books: $150-$210) |
| **Course #** | **Course Title** | **Credits** |
| 10-109-103 | Event Management | 3 |
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| Credits: 3 Lecture Hours: 36 Lab Hours: 36Students will learn to create, plan, organize and execute events related to the hospitality and tourism industry. Emphasis will be placed on events in the resort, food service and golf areas. The students will focus on design, internal management and post event evaluation of each event. |
| 10-109-108 | Hospitality Supervision | 3 |
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| Credits: 3 Lecture Hours: 54Students investigate procedures involved in hiring and supervising personnel including relevant laws, types of communication, training employees, goal setting and professional interactions. Special emphasis is given to the hospitality, tourism and golf industries. |
| 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. |
|  |  | **15** |
| **Semester 05**   (Tuition: $2,680  Books: $320-$570) |
| **Course #** | **Course Title** | **Credits** |
| 10-109-104 | Hospitality Marketing | 3 |
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| Credits: 3 Lecture Hours: 54Students will learn to develop and analyze marketing strategies, sales techniques, promotional tools, and market research for the hospitality and tourism industry. |
| 10-316-154 | Managing Service | 3 |
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| Credits: 3 Lecture Hours: 18 Lab Hours: 72Students learn to serve foods and beverages competently and gain knowledge in managing guest complaints, serving guests with special needs, and service for buffets and special meals, including payment methods and security. Prerequisite: Catering Management (10-317-122) |
| 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) |
| 10-317-157 | Cooperative Learning Experience | 2 |
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| Credits: 2 Lecture Hours: 18 Occupational Hours: 72Students apply the principles of food service management to an internship experience through supervised on-the-job experience. Prerequisites: Hospitality Supervision (10-109-108) |
| 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. |
|  |  | **16** |
| **Total Credits: 67** |
| **Estimated Total Tuition: $11,180** |
| **Tools/Equipment: $175** |
| *Additional cost for uniforms.* |