

ABOUT THE PROGRAM

Provides an introduction to the growing Culinary/Hospitality industry and prepare the learner for an entry level position in the hospital and restaurant industry. Students will learn how to serve food & beverages, assist other kitchen workers, maintain sanitation standards and work with diverse food inventories.

PROGRAM OUTCOMES

- Apply principles of safety and sanitation in food service operations.
- Demonstrate front of the house food service and customer service skills.

ADMISSIONS AND FIRST SEMESTER ENROLLMENT STEPS

- Submit online application.
- Complete the online Student Success Questionnaire.
- Complete Student Success Tutorial prior to meeting with your program counselor.
- Schedule your 1st Time Program Counseling/Registration Session with your assigned program counselor to plan your first semester schedule, review your entire plan of study and discuss the results of the Student Success Questionnaire.

APPROXIMATE COSTS

\$149.50 per credit tuition (WI resident) plus \$8.97 per credit student activity fee. Material fee varies depending on course. Other fees vary by program. Visit gotoltc.edu/financial-aid/tuition-and-fees for details.

CAREER AND EDUCATION ADVANCEMENT OPPORTUNITIES

Lakeshore credits transfer to over 30 universities. For more information visit gotoltc.edu/future-students/transfer.

CONTACT

Lakeshore Admissions Advisor
 920.693.1366 • Admissions@gotoltc.edu

Catalog No.	Class Title	Credit(s)
Term 1		
10109112	Sanitation for Food Service	1
10109108	Dining Room and Beverage Service	2
10316101	Product Identification and Purchasing	2

TOTAL 5

Curriculum and program acceptance requirements are subject to change. Program start dates vary; check with your program counselor for details. The tuition and fees are approximate based on 2024-2025 rates and are subject to change prior to the start of the academic year.

DINING ROOM AND BEVERAGE SERVICE...introduces learners to dining room and beverage service including wine, spirits, beer, mixology, and non-alcoholic drinks. Helps learners refine their customer service and meal delivery skills through the study and application of proper, customer-oriented dining room service environments including etiquette, dining room safety, set-up, styles of table service, and menu knowledge skills. Concepts include histories of table service, psychology of the customer, and service sequence.

PRODUCT IDENTIFICATION AND PURCHASING...focuses on meat and fish grading, classification, and purchasing standards. The proper identification of food products, equipment, and purchasing strategies are covered. Through discussion of quality, use, safe handling, fabrication, and sustainability students will explore the products that are utilized in professional kitchens. Safety, sanitation, and cost control concepts are introduced.

SANITATION FOR FOOD SERVICE...provides face to face food safety training, testing and materials to food service managers. The Serv Safe Manager certification test is included and a passing score earns the Serv Safe Food Protection Manager Certification.