



## Culinary Arts (10-316-1)

Associate of Applied Science  
**Effective 2025/2026**

*The course sequence shown on this sheet is the recommended path to completion. Courses will be scheduled in the terms indicated here.  
 All courses should be taken in the order shown to help you stay on track and graduate according to your academic plan.  
 Courses in this program may be offered in a variety or combination of formats (for example: in-person, video conferencing, online, etc.).*

**R-D = Racine/days, E-D = Elkhorn days, F=Fall, S=Spring, SU=Summer**

Term	Course #	Cr.	Course Title	Requisites (prereq- before/ coreq-with)	R-D	E-D
1	890-155	1	📍 Gateway to Success (G2S)		F	F
1	*316-150	4	🎓 Culinary Basics <sup>2,4</sup>	Coreq: 316-170	F	F
1	*316-170	1	🎓 Sanitation and Hygiene <sup>3,4</sup>		F	F
2	*316-152	4	Intermediate Culinary <sup>2,4</sup>	Prereq: 316-170; 316-150 OR 316-131	S	S
2	804-134	3	Mathematical Reasoning <sup>1</sup>	Prereq: 854-760	S	S
3	801-136	3	English Composition 1 <sup>1,3</sup>	Prereq: 831-103 OR 851-757	SU	SU
3	801-196	3	Oral/Interpersonal Communications		SU	SU
4	*316-151	4	Basic Baking <sup>2,4</sup>	Coreq: 316-170	F	F
4	*316-109	3	Short Order Deli <sup>2,4</sup>	Prereq: 316-152 OR 316-131	F	F
5	*316-130	2	Nutrition <sup>2,4</sup>	Prereq: 316-170	S	S
5	*316-153	3	Garde Manger/Cold Kitchen <sup>2,4</sup>	Prereq: 316-170; 316-150 OR 316-131	S	S
5	*316-154	3	Advanced Baking <sup>2,4</sup>	Prereq: 316-170; 316-151 OR 316-140	S	S
6	*316-155	2	Culinary Internship <sup>4</sup>	Prereq: 316-152 OR 316-132; 801-136; 804-134 OR 804-135	SU	SU
6	809-195	3	Economics <sup>1,3</sup>	Prereq: 838-105 OR 851-757	SU	SU
6	809-198	3	Psychology, Introduction to <sup>1,3</sup>	Prereq: 838-105 OR 851-757	SU	SU
7	*316-133	3	Menu Planning, Purchasing, Cost Control <sup>4</sup>		F	F
7	*316-156	4	Restaurant Cuisine <sup>2,4</sup>	Prereq: 316-152 OR 316-131	F	F
8	*316-105	4	International Buffets <sup>2,4</sup>	Prereq: 316-156 OR 316-132	S	S
8	*316-125	4	Fine Dining <sup>2,4</sup>	Prereq: 316-156 OR 316-132; 316-109; 316-153 OR 316-134; 316-154; 804-134 OR 804-135; 801-136	S	S
8	*316-157	3	Food Service Operations <sup>4</sup>	Coreq: 316-125	S	S

**Minimum Program Total Credits Required: 60**

Notes associated with courses (identified by a superscript number at the end of the course title) are located on the back of the sheet.

📍 Mastery of this course will put students on a path to achieve successful degree completion, on-time graduation, and enrich the college experience. Students are required to take this course in their first semester of enrollment. Please see an advisor for details.

🎓 = Milestone Course. Faculty have identified this course as providing a strong foundation for success throughout the program.

(\*) indicates students must achieve a combined average of 2.0 ("C") or above for these major courses to meet graduation requirements.

## **Culinary Arts (10-316-1)**

*Culinary Arts* places emphasis on food purchasing, specialty food preparation, dining room operation, and quantity food preparation sanitation. In addition to the business aspects of restaurant operations, this program includes extensive hands-on preparation of different foods. Students completing the program are certified in sanitation and qualified for employment as cafeteria managers, restaurant cooks, concession managers, and specialty cooks.

### **Program Learning Outcomes**

Graduates of the Culinary Arts Associate Degree Program should be able to:

1. Apply principles of safety and sanitation in food service operations.
2. Apply principles of nutrition.
3. Demonstrate culinary skills.
4. Manage food service operations.
5. Plan menus.
6. Analyze food service financial information.
7. Relate food service operations to sustainability.

### **Essential Career Competencies**

Gateway's six essential career competencies are the general attitudes and skills promoted and assessed by all programs. All Gateway graduates will develop skills in:

- Communication
- Professionalism and Career Management
- Cultural Competence
- Critical Thinking and Problem Solving
- Teamwork and Collaboration
- Technology Competence

## **Admission Requirements**

1. Students must submit an application and pay \$30 fee.
2. Students must meet one of the following: minimum cumulative high school GPA of 2.6 (unweighted); earned at least 12 college credits with a minimum GPA of 2.0; or complete valid reading, writing, and math placement assessments.

## **Graduation Requirements**

- Minimum 60 credits with an average of 2.0 or above.
- \*Minimum of 2.0 ("C") or above for these major courses.
- Complete 890-155 Gateway to Success (G2S) in the first semester.

For a complete list of Graduation Requirements, check the Student Handbook or [Graduation Requirements](#).

## **Notes**

1. Satisfactory college placement results (through multiple measures or placement test scores) or successful remediation is required prior to enrollment. See an advisor for details.
2. A uniform is required for this program.
3. A credit for prior learning assessment is available for this course. For more information, please contact [cfpl@gtc.edu](mailto:cfpl@gtc.edu).
4. A knife kit is required for this course. Please contact your advisor for more information.
5. Students must pass all 316 Culinary courses with a C or better to move on to the next course.

Gateway Technical College reserves the right to modify curriculum requirements for students who interrupt enrollment for one year or take over seven years to complete. Tuition and material fees are determined by the board of the Wisconsin Technical College System. Consult My Gateway for exact fee amounts. The District reserves the right to modify, cancel, or relocate course offerings in response to factors such as low enrollment, resource availability, or other relevant considerations to ensure high-quality educational experiences. Students will be notified in writing and are encouraged to meet with their Academic Advisor to adjust their academic plan.