

Catalog No. Class Title Credit(s)

Term 1

10316101	Product Identification and Purchasing	2.00
10316102	Skill Development	3.00
10316103	Introduction to Stocks, Soups and Sauces	3.00
10316104	Introduction to Baking and Pastry	3.00
10316105	Culinary Practicum 1	2.00
10316106	Beverage and Wine Service	1.00
10801196	Oral Interpersonal Communication	3.00
Total		17.00

Term 2

10316110	Cooking Methods	3.00
10316111	Garde Manger	2.00
10316112	Catering, Buffet & Quantity Food Production	2.00
10316113	Introduction to Dining Room Service	2.00
10316114	Culinary Practicum 2	2.00
10809172	Race, Ethnic and Diversity Studies OR 10809196	3.00
10xxxxxx	Introduction to Sociology (3 cr.)	
10xxxxxx	General Education Course - To Be Determined	3.00
Total		17.00

Term 3

10316120	Nutrition	2.00
10316121	Advanced Garde Manger and Catering	2.00
10316122	Classic and Contemporary French Cuisine	3.00
10316123	Menu Planning and Cost Controls	2.00
10316124	Culinary Math	1.00
10316125	Culinary Practicum 3	2.00
10806112	Principles of Sustainability	3.00
10809198	Introduction to Psychology	3.00
Total		18.00

Term 4

10316130	European Cuisine	2.00
10316131	International and Fusion Cuisine	3.00
10106120	Business Etiquette and Professionalism	2.00
10316133	Advanced Patisserie and Desserts	1.00
10316134	Culinary Internship	3.00
10801195	Written Communications	3.00
10xxxxxx	General Education Course - To Be Determined	3.00
Total		17.00
Program Total		69.00

Prerequisite Courses:

10109102	Professional Waitstaff Training	1.00
10109112	Sanitation for Food Service	1.00

Note: Program start dates available in both August and January.

Curriculum and program acceptance requirements are subject to change.

About the Program

The program is offered at Sheboygan's Riverfront in a working restaurant setting. Students enjoy class sizes of 12 and rapid progression to graduation through four consecutive 15-week semesters. The program is rich with practical experience in American regional and international cuisines. Courses are offered in traditional and blended delivery. The program requires day, evening, and some Saturday hours.

About the Career

If you are creative, enjoy the constantly evolving food service industry, work well with people, and have a love of food, the Lakeshore Culinary Institute may be the best place to launch your career. Graduates of the program become chefs, independent restaurateurs, bakers or pastry chefs, sales staff for the food industry, food service managers, and corporate chefs.

Careers

- Chef
- Sous Chef
- Specialty Chef
- Line Cook
- Caterer
- Food Service Manager
- Independent Restaurateur
- Sales of Food or Food Equipment

Admissions Steps

- Application
- Application Fee
- Entrance Assessment Scores
- Background Information Disclosure
- Transcripts
- Program Advising Session
- Microsoft Skills Check—Word Only
- Functional Ability Statement of Understanding

Program Outcomes

You'll learn to:

- Apply the principles of safety and sanitation in food service operations.
- Demonstrate proficiency with professional cooking techniques and knife skills.
- Demonstrate ability to produce end results within appropriate time frames.
- Integrate technology in the learning process.
- Apply classroom learning to laboratory and practical settings.
- Work collaboratively with colleagues to achieve mission and goals.
- Use mathematics effectively in meal preparation, budget management, inventory control, and purchasing.

- Communicate effectively and respectfully with colleagues and patrons.
- Demonstrate professionalism through appropriate dress, responsible work ethic, and professional behaviors as defined by the American Culinary Federation Professional Code of Ethics.
- Demonstrate critical thinking when approaching daily work and solving problems as an individual when collaborating with colleagues.
- Reflect integration of diverse clients, cultures, and nationalities in thought, action, and culinary practice.
- Demonstrate sustainable practices through selection of local products.
- Demonstrate a commitment to lifelong learning.
- Supervise food production activities that meet nutritional guidelines and budgetary controls with high client satisfaction.

Approximate Costs

- \$126 per credit (resident)
- \$182 per credit (out-of-state resident)
- Other fees vary by program (books, supplies, materials, tools, uniforms, health-related exams, etc.)

Functional Abilities

Functional abilities are the basic duties that a student must be able to perform with or without reasonable accommodations. At the postsecondary level, students must meet these requirements, and they cannot be modified.

Placement Scores

Accuplacer/ACT scores will be used to develop your educational plan. Please contact your program counselor/advisor at 920-693-1109.

Transfer agreements are available with the following institutions:

Capella University
Concordia University
Franklin University
Herzing University
Lakeland College
Ottawa University

Silver Lake College
University of Phoenix
Upper Iowa University
UW-Green Bay
UW-Oshkosh
UW-Stout

IMPORTANT: For more information on these agreements, visit gotoltc.edu/transfer.

10106120 Business Etiquette and Professionalism

...prepares the learner to feel confident in the business setting and to understand business protocol in a culturally diverse, international market. Areas of study will include proper etiquette, introductions, professional body language, cultural sensitivity, dining and social skills, and conflict management.

10316101 Product Identification and Purchasing

...through identification, the study of origins and seasonality, discussion of quality, use, safe handling and fabrication, learners will explore vegetables, seafood, meats, fruits, herbs and spices. The USDA grading system and butchery concepts are included. Safety, sanitation and cost control concepts are applied.

CONDITION: 103161 Culinary Arts program requirements met

10316102 Skill Development

...introduces learners to the professional kitchen. Fundamental theories and techniques are explored through basic protein, starch, and vegetable cookery. Knife use, maintenance, and skill development is applied through basic vegetable prep, boning and fillet techniques. Content includes classical vegetable cuts, stock production, thickening agents, timing and multi-tasking, station organization, palate development, and basic culinary terms. Safety and sanitation concepts are applied.

CONDITION: 103161 Culinary Arts program requirements met

10316103 Introduction to Stocks, Soups and Sauces

...builds upon Skill Development. This course continues with fundamental principles of classic stocks, soups, and hot and cold sauces. The traditional mother and small sauces are covered. Stabilizing and thickening methods include roux, beurre manié, arrowroot, and puree, reduction, and emulsion techniques. Students practice in the use of tools, utensils, and equipment emphasizing safety and sanitation.

CONDITION: 103161 Culinary Arts program requirements met and COREQUISITE: 10316102 Skill Development

10316104 Introduction to Baking and Pastry

...introduces learners to the principles and techniques used in the preparation of high-quality baked goods and pastries. Students develop skills in breads, muffins, biscuits, custards, pies, cakes, pastries and specialized desserts. Skills include creaming, blending, meringues, straight dough, custards and frozen desserts. Safety, sanitation and cost control concepts are applied.

CONDITION: 103161 Culinary Arts program requirements met and COREQUISITE: 10316102 Skill Development and 10316101 Product Identification and Purchasing

10316105 Culinary Practicum 1

...incorporates fundamental theories and techniques learned during the first semester in a restaurant setting. Safety, sanitation and cost control concepts are applied. Activities may include day, evening, and weekend requirements.

CONDITION: 103161 Culinary Arts program requirements met and COREQUISITES: 10316102 Skill Development and 10316103 Intro to Stocks, Soups, Sauces, and 10316104 Intro to Baking and Pastry

10316106 Beverage and Wine

...introduces learners to all areas of beverage service including wine, spirits, beer, mixology, and non-alcoholic drinks. A special focus is on wine tasting and appreciation. Safety, sanitation and cost control concepts are applied.

10316110 Cooking Methods

...will explore techniques and ingredients used in contemporary and classical cuisine for vegetables, starches, meat, poultry and fin-fish and shellfish. Basic concepts of timing, seasoning and garnishments are introduced. Classical and contemporary styles of plating and presentation are incorporated. A la carte, and three to four course daily menus are developed focusing on American regional cookery. Safety, sanitation and cost control concepts are applied.

PREREQUISITE: 10316105 Culinary Practicum 1

10316111 Garde Manager

...will help learners develop skills in the preparation and artistic presentation of cold cuisine and cold pantry. Basic preparation of appetizers and Hors d'Oeuvres, soups, salads, cheese displays, and menu items from previous program courses come together for a Grande Buffet presentation. Safety, sanitation and cost control concepts are applied.

PREREQUISITE: 10316105 Culinary Practicum 1

10316112 Catering, Buffet, and Quantity Food Production

...building on Garde Manager, learners examine the execution of banquets and catering events. Principles of large group menus, contemporary batch cookery, multiple station service, on demand preparation and volume feeding operations are covered. Safety, sanitation and cost control concepts are applied.

COREQUISITE: 10316111 Garde Manager

10316113 Introduction to Dining Room Service

...will help learners refine their customer service and meal delivery skills through the study of a variety of proper, customer-oriented dining room service environments and scenarios including etiquette, dining room safety, set up, American and French table service, guest-centric interaction, and menu knowledge skills. Concepts include histories of table services, psychology of the restaurant customer, and service sequence. CPR instruction is included.

10316114 Culinary Practicum 2

...will incorporate fundamental theories and techniques learned during the first and second semesters in a restaurant setting. Activities may include day, evening, and weekend requirements.

COREQUISITES: 10316110 Cooking Methods and 10316111 Garde Manager and 10316112 Catering, Buffet, and Quantity Food Production

10316120 Nutrition

...examines basic principles of nutrition and explores the nutritional needs for various populations including children, teens, the aging, vegetarians, sports enthusiasts, and those with conditions such as obesity, heart disease, diabetes, gastrointestinal disorders, hypertension and food allergies. Recipe modification, food quality and menu planning for these populations is a focus. Safety, sanitation and cost control concepts are applied. This course includes a service learning component.

10316121 Advanced Garde Manager and Catering

...covers executing finer techniques in smaller quantities, to allow learners to explore Charcuterie items including sausages, cured and smoked meats. Compound salads, terrines, pates, canapés, and vegetable and fruit displays are covered. Presentation techniques are emphasized including ice sculpting. Safety, sanitation and cost control concepts are applied.

PREREQUISITES: 10316114 Culinary Practicum 2 and 10801196 Oral/Interpersonal Communication

10316122 Classic and Contemporary French Cuisine

...teaches students the history, culture, and techniques of specific regions in France and countries influenced by French cooking. Formal and bistro recipes include savory soufflés, braises, sweet mousse, foie gras, truffles, flambé and table side service. Safety, sanitation and cost control concepts are applied.

PREREQUISITE: 10316114 Culinary Practicum 2

10316123 Menu Planning and Cost Controls

...introduces learners to recipe creation, menu planning, pricing, layout and design, menu sales performance and mix analysis, and revenue control. Purchasing, inventory control, productivity, schedule, marketing and the use of manual and point-of-sale systems are explored. Students will learn how to organize, plan, and operate the banquet kitchen.

PREREQUISITE: 10316114 Culinary Practicum 2

10316124 Culinary Math

...prepares learners to apply math concepts to culinary and food service settings. Competencies include calculation of basic units of measure, theoretical and actual food cost determination, calculation of yield percentage and edible portion costs as well as the use of conversion charts.

PREREQUISITES: 10316114 Culinary Practicum 2 and Accuplacer Math 79 or Equivalent or ACT Math 18 or Equivalent or 10834109 Pre-Algebra and COREQUISITES: 10838105 Intro Rdg & Study Skills or Accup Reading 74 or Equivalent or ACT 18 Reading or Equivalent

10316125 Culinary Practicum 3

...incorporates fundamental theories and techniques learned during the first, second and third semesters in a restaurant setting. Activities may include day, evening, and weekend requirements.

COREQUISITES: 10316122 Classic and Contemporary French Cuisine and 10316121 Advanced Garde Manager and Catering

10316130 European Cuisine

...is a production experience that builds on previous semesters and applies skills and methods to production, seasoning, cooking techniques, plate presentation and speed while exploring Central and Eastern Europe, Mediterranean, and Italian cuisine. Safety, sanitation and cost control concepts are applied.

PREREQUISITE: 10316125 Culinary Practicum 3

10316131 International and Fusion Cuisine

...is a production experience that builds on previous semesters and applies skills and methods to production, seasoning, cooking techniques, plate presentation and speed while exploring the cuisines of the Orient and the Pacific Rim, South and Central America, Mexico, India and Sub-Saharan Africa. Safety, sanitation and cost control concepts are applied.

PREREQUISITE: 10316125 Culinary Practicum 3

10316133 Advanced Patisserie and Desserts

...will have learners producing confections and marzipan creations, cakes, tortes and gateaux. Crepes, tarts, flans, and hot and cold soufflés are created. Sorbets, gelatos and other frozen desserts are produced.

PREREQUISITE: 10316125 Culinary Practicum 3

10316134 Culinary Internship

...apply program objectives and competencies under supervision in culinary settings preparing foods that are cooked to order. Activities may include day, evening, and weekend requirements.

COREQUISITES: 10316130 European Cuisine and 10316131 International and Fusion Cuisine and 10106120 Business Etiquette and Professionalism and 10316133 Advanced Patisserie and Desserts

10801195 Written Communication

...teaches the writing process, which includes prewriting, drafting, revising, and editing. Through a variety of writing assignments, the student will analyze audience and purpose, research and organize ideas, and format and design documents based on subject matter and content. Keyboarding skills are required for this course. It also develops critical reading and thinking skills through the analysis of a variety of written documents.

PREREQUISITE: 10831103 Intro to College Wrtg or CONDITION: Written Comm Prepared Learner (Accuplacer Wrtg min score of 86 or Equivalent) and COREQUISITE: 10838105 Intro Rdg & Study Skills or CONDITION: Reading Accuplacer min score of 74 or equivalent

10801196 Oral/Interpersonal Comm

...provides students with the skills to develop speaking, verbal and nonverbal communication, and listening skills through individual speeches, group activities, and other projects.

COREQUISITE: 10838105 Intro Reading and Study Skills or CONDITION: Reading accuplacer minimum score of 74 or equivalent

10806112 Principles of Sustainability

...prepares students to develop sustainable literacy, analyze interconnections among physical and biological sciences and environmental systems, summarize effects of sustainability on health and well-being, analyze connections among social, economic, and environmental systems, employ energy conservation strategies to reduce use of fossil fuels, investigate alternative energy options, evaluate options to current waste disposal/recycling in the U.S., and analyze approaches used by your community.

COREQUISITE: 10838105 Intro Reading and Study Skills or Accuplacer Reading score of 74 or equivalent

10809172 Race, Ethnic and Diversity Studies

...is a course that draws from several disciplines to reaffirm the basic American values of justice and equality by teaching a basic vocabulary, a history of immigration and conquest, principles of transcultural communication, legal liability and 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.

COREQUISITE: 10838105 Intro Reading and Study Skills or Accuplacer Reading score of 74 or equivalent

10809198 Intro to Psychology

...introduces students to a survey of the multiple aspects of human behavior. It involves a survey of the theoretical foundations of human functioning in such areas as learning, motivation, emotions, personality, deviance and pathology, physiological factors, and social influences. It directs the student to an insightful understanding of the complexities of human relationships in personal, social, and vocational settings.

COREQUISITE: 10838105 Intro Reading and Study Skills or Accuplacer Reading score of 74 or equivalent