

## Program Number 31-316-1 Technical Diploma • Four Terms

### ABOUT THE PROGRAM

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. 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.

### PROGRAM OUTCOMES

- 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.

### ADMISSIONS STEPS

- Work with Admissions Specialist to:
  - Submit application and \$30 fee
  - Schedule an assessment for placement (Accuplacer or ACT)
  - Submit official transcripts (high school and other colleges)
  - Complete Background Check and \$16 Processing Fee
- Meet with Program Advisor/Counselor to discuss program details

### APPROXIMATE COSTS

- \$132 per credit (resident)
- \$198 per credit (out-of-state resident)
- Other fees vary by program (books, supplies, materials, tools, uniforms, health-related exams, etc.) Visit [gotoltc.edu/payingforcollege](http://gotoltc.edu/payingforcollege) for details.

### PLACEMENT SCORES

Accuplacer/ACT scores will be used to develop your educational plan. Contact your program advisor/counselor for details.

### CAREER AND EDUCATION ADVANCEMENT OPPORTUNITIES

LTC credits transfer to over 30 universities. For more information visit [gotoltc.edu/transfer](http://gotoltc.edu/transfer).

### CONTACT

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Catalog No.	Class Title	Credit(s)
<b>Term 1</b>		
10316101	Product Identification and Purchasing	2
10316102	Skill Development	3
10316103	Introduction to Stocks, Soups and Sauces	3
10316104	Introduction to Baking and Pastry	3
10316105	Culinary Practicum 1	2
10316106	Beverage and Wine Service	1
		<b>14</b>
<b>Term 2</b>		
10316110	Cooking Methods	3
10316111	Garde Manger	2
10316112	Catering, Buffet & Quantity Food Production	2
10316113	Introduction to Dining Room Service	2
10316114	Culinary Practicum 2	2
10801196	Oral Interpersonal Communication	3
		<b>14</b>
<b>Term 3</b>		
10316120	Nutrition	2
10316121	Advanced Garde Manger and Catering	2
10316122	Classic and Contemporary French Cuisine	3
10316123	Menu Planning and Cost Controls	2
10316124	Culinary Math	1
10316125	Culinary Practicum 3	2
		<b>12</b>
<b>Term 4</b>		
10316130	European Cuisine	2
10316131	International and Fusion Cuisine	3
10106120	Business Etiquette and Professionalism	2
10316133	Advanced Patisserie and Desserts	1
10316134	Culinary Internship	3
		<b>11</b>
		<b>Total 51</b>
Pre-Req courses		
10109102	Professional Waitstaff Training	1
10109112	Sanitation for Food Service	1

*Curriculum and Program Acceptance requirements are subject to change.  
Program start dates vary; check with your advisor/counselor for details.*



**ADVANCED GARDE MANGER 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

**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

**BEVERAGE AND WINE SERVICE** ...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.

**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.

**CATERING, BUFFET, AND QUANTITY FOOD PRODUCTION** ...building on Garde Manger, 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. PREREQUISITE: 10316111 Garde Manager

**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

**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

**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: 10316133 Advanced Patisserie and Desserts and 10316121 Advanced Garde Manager and Catering and 10316135 European and Fusion Cooking

**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 Accup 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

**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 or 103161Z Culinary Arts program requirements met and COREQUISITES: 10316102 Skill Development and 10316104 Intro to Baking and Pastry

**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 10316103 Intro to Stocks, Soups, and Sauces

**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

**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

**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

**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

**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 or 103161Z Culinary Arts program requirements met and COREQUISITE: 10316102 Skill Development

**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.

**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 or 103161Z Culinary Arts program requirements met and PREREQUISITE: 10316102 Skill Development

**MENU PLANNING AND COST CONTROLS** ...includes review and application of essential kitchen cost and quality management skills with an emphasis on menu development, mathematics, and profitable production. Examines culinary mathematics, HAACP, standardized recipe development, recipe and menu costing, inventory, principles of cost efficient purchasing and receiving, along with a variety of approaches used in mastering the overall cost of kitchen operations. PREREQUISITE: 10316114 Culinary Practicum 2

**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.

**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 equivalent

**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 or 103161Z Culinary Arts program requirements met

**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 or 103161Z Culinary Arts program requirements met