

## 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 principles of safety and sanitation in food service operations.
- Apply principles of nutrition.
- Demonstrate culinary skills.
- Manage food service operations.
- Plan menus.
- Analyze food service financial information.
- Relate food service operations to sustainability.

### ADMISSIONS STEPS

- Work with Admissions Specialist to:
  - Submit application and \$30 fee.
  - Complete an assessment for placement (Accuplacer or ACT).
  - Submit official transcripts (high school and other colleges).
- 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/financial-aid/tuition-and-fees](http://gotoltc.edu/financial-aid/tuition-and-fees) 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/future-students/transfer](http://gotoltc.edu/future-students/transfer).

### RELATED PROGRAMS

- Culinary Arts Associate Degree

### 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
10316104	Introduction to Baking and Pastry	3
10109112	Sanitation	1
10316105	Culinary Practicum 1	2
10109108	Dining Room and Beverage Service	3
		<b>14</b>
<b>Term 2</b>		
10316103	Introduction to Stocks, Soups and Sauces	3
10316110	Cooking Methods	3
10316111	Garde Manger	3
10316114	Culinary Practicum 2	2
10801196	Oral/Interpersonal Communication OR 10801198 Speech	3
		<b>14</b>
<b>Term 3</b>		
10316112	Catering, Buffet & Quantity Food Production	2
10316122	Classic and Contemporary French Cuisine	3
10316123	Menu Planning and Cost Controls	3
10316125	Culinary Practicum 3	2
10316132	Culinary Leadership	2
		<b>12</b>
<b>Term 4</b>		
10316121	Advanced Garde Manger and Catering	3
10316133	Advanced Patisserie and Desserts	2
10316134	Culinary Internship	3
10316135	European and Fusion Cooking	3
10316136	Nutrition	1
		<b>12</b>
		<b>TOTAL 52</b>

*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

**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. COREQUISITE: 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 or 10316130 European Cuisine and 10316131 International and Fusion Cuisine

**CULINARY LEADERSHIP...**includes review and application of industry-specific skills needed to master the effective management of a profitable and efficient culinary operation. Includes recipe and product development, menu scripting, time management, principles of leadership, staff motivation, developing a community of excellence, staff scheduling, writing a business plan, developing standard operating procedures, resume and portfolio development, professional development planning, interviewing and public speaking skills. COREQUISITE: 10316123 Menu Planning and Cost Control

**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

**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, American and French table service, and menu knowledge skills. Concepts include histories of table service, psychology of the customer, and service sequence.

**EUROPEAN AND FUSION COOKING...**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's, along with cuisine's of the Orient, the Pacific Rim, Latin America, Mexico, India, Caribbean Islands, and Sub-Saharan Africa. Student creativity is emphasized along with all ACF standards of professionalism. Safety, sanitation, and cost control concepts are applied. PREREQUISITE: 10316125 Culinary Practicum 3

**GARDE MANGER...**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

**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 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 COMMUNICATION...**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

**SANITATION FOR FOOD SERVICE...**develops skills to follow sanitation and hygiene provisions in state codes. The NRA certification test is included.

**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