

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 Bistro 712, on 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.

CAREER AND EDUCATION ADVANCEMENT OPPORTUNITIES

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

ADMISSION TO DO'S

- Work with Career Coach to:
 - Submit application and \$30 fee.
 - Submit official transcripts (high school and other colleges).

PROGRAM TO DO'S

- Work with Academic Advisor to:
 - Complete an assessment for placement (Accuplacer or ACT).
 - Complete Functional Abilities Statement of Understanding form.
 - Meet to plan your first semester schedule, review your entire plan of study, discuss placement assessment results and complete Program To Do's.

APPROXIMATE COSTS

- \$134.20 per credit tuition (WI resident) plus \$7.38 per credit student activity fee. \$10 per credit online fee. Material fee varies depending on course. Other fees vary by program. Visit gotoltc.edu/financial-aid/tuition-and-fees for details.

FINANCIAL AID

This program is eligible for financial aid. Visit gotoltc.edu/Financial-Aid or talk with your Career Coach about how to apply for aid.

RELATED PROGRAMS

- Culinary Arts Associate Degree

CONTACT

LTC Career Coach
920.693.1162 • CareerCoach@gotoltc.edu

Catalog No.	Class Title	Credit(s)
Term 1		
10316101	Product Identification and Purchasing	2
10316102	Skill Development	3
10316104	Introduction to Baking and Pastry	3
10109112	Sanitation for Food Service	1
10316105	Culinary Practicum 1	2
10109108	Dining Room and Beverage Service	2
13		
Term 2		
10316133	Advanced Patisserie and Desserts	2
10316110	Cooking Methods	3
10316111	Garde Manger	2
10316114	Culinary Practicum 2	2
10316107	Introduction to Stocks, Soups and Sauces	2
10801196	Oral/Interpersonal Communication OR	3
	10801198 Speech	
14		
Term 3		
10316122	Classic and Contemporary French Cuisine	3
10316123	Menu Planning and Cost Controls	3
10316112	Catering, Buffet and Quantity Food Production	2
10316125	Culinary Practicum 3	2
10316132	Culinary Leadership	2
12		
Term 4		
10316121	Advanced Garde Manger and Catering	3
10316135	European and Fusion Cooking	3
10316136	Nutrition	1
10316134	Culinary Internship	2
9		
TOTAL 48		

Curriculum and Program Acceptance requirements are subject to change. Program start dates vary; check with your advisor for details. The tuition and fees are approximate based on 2018-2019 rates.



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 PÂTISSERIE AND DESSERTS...includes advanced styles of pastries and desserts, per assignment and in group projects - for our restaurant menu and for a variety of assigned events. Content will include artisan bread production, along with the preparation, plating, garnishing and display of a variety of frozen desserts, ice creams, gelatos, crepes, patisserie, tarts, flans, cakes, tortes, custards, truffles and classic dessert sauces.

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...is a more advanced course, including technique, cooking methods, French sauces, line cooking, plating, and how the practice of those skills finds relevance in the professional restaurant kitchen. Students explore the history, culture, and techniques of specific regions in France and many countries influenced by French cooking. Bistro recipes are developed, field tested and applied. Prerequisites: 10316114 Culinary Practicum 2

COOKING METHODS...explores the advanced professional kitchen, covering soups, sauces and cooking methods. Content includes stock preparation, reduction techniques and a wide variety of classic soups, in addition to contemporary sauce preparation, the 5 Mother Sauces and their many derivatives. Adv. cooking methods are applied to batch and single entree preparation. Styles of plating are explored. PREREQUISITES: 10109112 Sanitation for Food Service

CULINARY INTERNSHIP...applies program objectives and competencies under supervision in culinary settings, preparing foods that are cooked to order. Activities may include day, evening, and weekend requirements. Students enhance the learning experience through journal writing and other written assignments. A final program portfolio is required per rubric. COREQUISITES: 10316121 Advanced Garde Manager and Catering and 10316135 European and Fusion Cooking

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 Culinary Arts or 313161 Culinary Tech Diploma or 101092 Hospitality Management program requirements met

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. PREREQUISITE: 10109112 Sanitation for Food Service and COREQUISITES: 10316110 Cooking Methods and 10316111 Garde Manager and 10316133 Advanced Patisserie and Desserts

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 MANAGER...includes basic concepts of timing, seasoning and fine garnishing. Focus is placed upon the preparation and plating of appetizers and hors d'oeuvre, salads, vegetables, fruits, dressings, garnishing and displays. The learner will participate in a variety of class projects and catering assignments. Teamwork, communication skills, sanitation, safety, cost control, professionalism are emphasized. PREREQUISITE: 10109105 or 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.

INTRODUCTION TO STOCKS, SOUPS, AND SAUCES...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 manie, 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 or 313161 or 313161Z Culinary Technical Diploma 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, HACCP, 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, spices, oils, vinegar and the nature of taste and flavor. The USDA grading system and butchery concepts are included. Safety, sanitation and cost control concepts are applied.

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.

SKILL DEVELOPMENT...introduces the professional kitchen in a real restaurant setting. Fundamental theories of cooking and duties are explored. Knife skills and safety are applied including classic cuts, boning, filet and fabrication techniques. Content includes mise en place for events and menu production, preparing stocks, basic bread baking, timing, multi-tasking, and terminology. Students will practice the use of tools, utensils and equipment emphasizing safety and sanitation. CONDITION: 103161 Culinary Arts or 313161 Culinary Technical Diploma or 303162 Culinary and Baking Basics Technical Diploma program requirements met