

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, LTC's Culinary Arts Program 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 our state-of-the-art culinary and baking labs on the Cleveland campus. Students learn in a hands-on environment with small faculty-to-student ratios. The program is rich with practical experience in American regional and international cuisines. The program requires day, evening, and some Saturday hours. LTC's Culinary Arts program is accredited by the Accrediting Commission of the American Culinary Federation Education Foundation. Upon graduation, our Associate Degree graduates earn their Certified Culinarian (CC) professional credential through the American Culinary Federation Education Foundation.

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 AND PROGRAM ENROLLMENT STEPS

- Submit online application.
- Submit transcripts (high school & other colleges). NOTE: Official transcripts required for acceptance of transfer credits; Financial Aid may require.
- Complete the online Student Success Questionnaire.
- Complete Technical Standards form.
- Schedule a Program Advising Session with your assigned advisor to plan your first semester schedule, review your entire plan of study, discuss the results of the Student Success Questionnaire.

APPROXIMATE COSTS

- \$136.50 per credit tuition (WI resident) plus \$8.10 per credit student activity fee. \$10 per credit online or hybrid 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		
10109108	Dining Room and Beverage Service	2
10109112	Sanitation for Food Service	1
10316101	Product Identification and Purchasing	2
10316102	Skill Development	3
10316104	Introduction to Baking and Pastry	3
10801196	Oral/Interpersonal Communication OR	3
	10801198 Speech	
		14
Term 2		
10316107	Introduction to Stocks, Soups and Sauces	2
10316110	Cooking Methods	3
10316111	Garde Manger	2
10316116	Intro to Restaurant Operations	2
10316117	Advanced Patisserie and Desserts	3
		12
Term 3		
10001115	Culinary Plants - Fall	1
10109158	Hospitality Cost Controls	3
10316122	Classic and Contemporary French Cuisine	3
10316126	Advanced Restaurant Operations	2
10316138	Culinary Leadership	3
		12
Term 4		
10001116	Culinary Plants - Spring	1
10316121	Advanced Garde Manger and Catering	3
10316134	Culinary Internship	2
10316135	European and Fusion Cooking	3
10316136	Nutrition	1
		10

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 2019-2020 rates and are subject to change prior to the start of the academic year.



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. COREQUISITE: 10316126 Advanced Restaurant Operations

ADVANCED PATISSERIE AND DESSERTS...introduces learners to new styles of pastries and desserts, per assignments and in group projects for our restaurant menu and catering events. Content will include production, preparation, plating, garnishing and display of a variety of desserts; all in conjunction with other culinary courses. Skills include buffet and plate composition, various decorating techniques and menu writing. Safety, sanitation and math concepts are applied. PREREQ: 10316104 Intro to Baking

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. PREREQUISITE: 10316116 Intro to Restaurant Operations or 10316114 Culinary Pract 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: 10316126 Advanced Restaurant Operations

CULINARY PLANTS - FALL...introduces students to fall culinary plant production through the maintenance of summer vegetables in the field and raised beds, and through fall plantings. Garden cleanup, soil enhancing practices, and hoop house production will be explored; planting of winter crops will be conducted. Season-extension techniques, vegetable-storage techniques, and harvesting crops for winter forcing will be practiced with familiar and exotic crops.

CULINARY PLANTS - SPRING...introduces students to winter vegetable production, planning for the summer season, and spring work in the greenhouse, garden, and hoop house. Students will produce crops for harvest in the heated greenhouse, force winter vegetables, develop a planting plan, harvest vegetables from the unheated hoop house, and learn about different production methods (organic versus sustainable versus conventional).

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: 10316126 Advanced Restaurant Operations or 10316125 Culinary Practicum 3

GARDE MANGER...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: 10316101 Product ID and Purchasing

HOSPITALITY COST CONTROLS...applies concepts of controlling costs with emphasis on cost-to-sales relationship. Students calculate the costs of goods, selling price and relative percentages, forecast sales, conduct yield analysis and calculate break-even periods.

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

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 Reading placement assessment 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.

INTRO TO RESTAURANT OPERATIONS...exposes students to basic food preparation, emphasized by using fundamental concepts and developing skills and techniques used in professional cookery. Various Cooking Methods, Garde Manger and Patisserie concepts are explored and reinforced.

ADVANCED RESTAURANT OPERATIONS...reinforces knowledge and skills learned in Restaurant 1 to begin building on that knowledge. Various French Cuisine, Leadership and Menu Planning concepts are explored and reinforced. PREREQUISITE: 10316116 Intro to Restaurant Operations

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