



Culinary Apprenticeship (50-316-3) Effective 2024/2025

Program Description

The Culinary Apprenticeship program begins with basic theory and techniques of food production and service. Building on these basics, the program then develops advanced culinary techniques as well as skills in menu planning, purchasing, cost control, and food service supervision through a combination of lecture, demonstration, and extensive hands-on experience. Culinary Apprenticeship program are qualified for advanced positions in food preparation and service in both commercial and institutional establishments, including full-service restaurants, hotels, supper and private clubs, colleges, hospitals, and delis.

Program Learning Outcomes

Graduates will be able to:

1. Apply principles of safety and sanitation in food service operations.
2. Apply principles of nutrition.
3. Demonstrate culinary skills.
4. Manage food service operations.
5. Plan menus.
6. Analyze food service financial information.
7. Relate food service operations to sustainability.

Essential Career Competencies

Gateway's six essential career competencies are the general attitudes and skills promoted and assessed by all programs. All Gateway graduates will develop skills in:

- Communication Competence
- Professionalism and Career Management
- Cultural Competence
- Critical Thinking and Problem Solving
- Teamwork and Collaboration
- Technology Competence

Get Started as an Apprentice

1. You should apply directly to employers, and entry requirements vary by employer.
2. If you need assistance finding an employer who will take you on as an apprentice, please contact the local Apprenticeship Training Representative at 262-564-3210 to find an employer who has been approved to train apprentices.
3. Once your contract is in place, Gateway's Apprenticeship department will communicate with you regarding registration, classes and books.

Graduation Requirements

- *Minimum of 2.0 ("C") or above for all required courses.
- Meet minimum hourly paid related instruction requirements per WI Registered Apprenticeship Contract.

Notes

1. You must be in good physical health and able to stand for long periods of time, possess finger dexterity, a sense of form and artistry and be able to work well with the public.
2. Entry requirements vary by employer. High school diploma or equivalent is recommended.
3. Students must complete all courses with a grade of "C" or better.
4. A uniform and knife kit is required for this program. Please contact instructor/apprenticeship department for more details.

Gateway Technical College reserves the right to modify curriculum requirements for students who interrupt enrollment for one year or take over seven years to complete. Tuition and material fees are determined by the board of the Wisconsin Technical College System. Consult My Gateway for exact fee amounts. Occasionally, the District may offer a particular course out of published sequence. By doing so, the District does not obligate itself to offer succeeding courses out of published sequence.



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The course sequence shown on this sheet is the recommended path to completion. Courses will be scheduled in the terms indicated here. Taking courses in the order shown will help you stay on track and graduate according to your academic plan. Courses in this program may be offered in a variety or combination of formats (for example: in-person, video conferencing, online, etc.).

Pathway to Success

Term	Course #	Course Name	Credits	Hours
1	316-170	Sanitation and Hygiene	1.00	18
1	316-150	Culinary Basics 1	4.00	144
2	316-152	Culinary Basics 2	4.00	144
3	316-109	Short Order Deli	3.00	108
4	316-130	Nutrition	2.00	36

Training at a Glance

- Time to complete – Varies
- On the job time – Varies
- Related Instruction Time – Varies
- Additional training – Transition to Trainer
- Consult the Wisconsin Bureau of Apprenticeship Standards website for more information at <https://dwd.wisconsin.gov/apprenticeship/occupations/cook.htm>

Required Textbook Information

- Follett Bookstores are located on the Elkhorn, Kenosha and Racine campuses year-round. Students can rent and purchase new, used and digital textbooks as well as purchase their required course supplies at these locations. Students may also purchase course materials online at [eFollett](#) (link is external) and have their items shipped to their home or campus store locations, as well as review their class schedule in [My Gateway](#), which will link directly to needed course materials in eFollett.

If you need assistance getting started Gateway's Apprenticeship Department is happy to help.

QUESTIONS?

PLEASE CONTACT:

Gateway Technical College
Apprenticeship Department
262-564-2954

apprenticeship@gtc.edu

Notes associated with courses (identified by a superscript number at the end of the course title) are located on the front of the sheet. (*) indicates students must achieve a minimum of 2.0 ("C") or above for these major courses to meet graduation requirements.