

# **Culinary Arts**







# Racine & Elkhorn

1001 S. Main St. Racine, WI 53403 400 County Road H Elkhorn, WI 53121



Baking and Pastry Arts
Certificate

**Basic Cooking Skills Certificate** 

**Culinary Assistant Technical Diploma** 

**Culinary Arts Associate Degree** 





# How do I become a chef?

Apprenticeship	Certificate or Technical Diploma	Associate Degree
<ul> <li>Youth</li> <li>Apprenticeship</li> <li>Gain a job at a restaurant</li> <li>Learn while</li> </ul>	<ul><li>Culinary Assistant</li><li>Technical Skills classes</li></ul>	<ul><li>Culinary Arts</li><li>Technical Skills classes</li></ul>
you're working  Registered Apprenticeship		<ul><li>General</li><li>Education</li><li>Classes</li></ul>



# Did you know?

- The first known pizza delivery was delivered by the most famous pizza chef in Italy to the king and queen in 1889
- The "folds" in a Chefs Hat are meant to represent the many different ways the chef can cook an egg
- Celebrity chef Guy Fieri competed in the National History Fair as an 8th grader with a project about the History of the Soft Pretzel
- There are about 3 billion pizzas sold per year



# Did you know?

- Racine's campus has the Breakwater Dining Room
- You and your parents can dine in the Breakwater Restaurant with a menu made by the Gateway students

 Breakwater Dining Room is open January - April





# Culinary Arts

#### Previous Credit

There are many opportunities, both in high school and through previous college, work, and/or military experience, to earn credit at Gateway.

For more information about earning credit in high school and opportunities for credit for prior learning, please see reverse side.

#### Certificate

#### Baking and Pastry Arts (8 Credits)

Potential Jobs:

- Cake Decorator
- Bakery Clerk
- Production Baker

Median Income: \$11.97 per hour \$24,898 annually

#### Basic Cooking Skills (10 Credits)

Potential Jobs:

- Prep Cook
- Line Cook
- Sous Chef

Median Income: \$11.68 per hour \$24,294 annually

### Technical Diploma

#### Culinary Assistant (29 Credits)

Potential Jobs:

- Food Service Specialist
- Cafeteria
- Cook

Median Income: \$13.24 per hour \$27,539 annually

Students who complete this program are prepared to earn industryrecognized

certifications, including:

- ManageFirst ServSafe
- ManageFirst Nutrition
- ManageFirst Purchasing
- ManageFirst Controlling Food Costs
- ManageFirst Principles of Food and Bev. Mgmt.

### Associate Degree

#### Culinary Arts (63 Credits)

Potential Jobs:

- Kitchen Manager
- Head Chef
- Banquet Chef

Median Income: \$22.34 per hour \$46.467 annually

#### Career

Students are prepared to enter their career field at any point along the pathway and advance as they complete higher-level credentials.

#### Bachelor's Degree

Transfer up to 63 credits via existing articulation agreements with colleges such as:

- -Bellevue University
- -Cardinal Stritch University
- -Franklin University
- -Lakeland University
- -Ottawa University
- -UW-Oshkosh
- -UW-Stout



# What will you learn?

Certificate: BAKING AND PASTRY ARTS (61-316-3)\*

Credits: 11 Credits

Description: This certificate prepares individuals to serve as professional bakers and

pastry specialists in restaurants or other commercial baking establishments. Coursework includes instruction in bread and pastry making, bread and pastry handling and storage, cake and pastry decorating, baking industry operations, product packaging and marketing

operations, and counter display and service.

Related program: Culinary Arts

Campuses Available: Racine and Elkhorn Campuses

#### REQUIRED COURSES

1	Semester One	Credits	Prerequisite	Corequisite
	316-131 Culinary Skills I*	4		316-170; 804-135
	316-140 Basic Baking Techniques	3		
	316-170 Sanitation and Hygiene*	1		
	804-135 Quantitative Reasoning	3	834-109	
	Total Credits	11		



# What will you learn?

### Culinary Assistant (31-316-1)

Technical Diploma
Effective 2020/2021

The course sequence shown on this sheet is the recommended path to completion. Courses will be scheduled in the terms indicated here.

All courses should be taken in the order shown to help you stay on track and graduate according to your academic plan.

E-D = Elkhorn/days, R-D = Racine/days, F=Fall, S=Spring, SU=Summer

Term	Course #	Cr.	Course Title	Requisites (prereq- before/ coreq-with)	E-D	R-D
1	890-155	1	Gateway to Success (G2S)		F	F
1	*316-109	3	Short Order Deli	Coreq: 316-170; 316-131	F	F
1	*316-131	4	Culinary Skills I <sup>3</sup>	Coreq: 316-170; 804-135	F	F
1	*316-140	3	Basic Baking Techniques		F	F
1	*316-170	1	Sanitation and Hygiene <sup>3</sup>		F	F
1	804-135	3	Quantitative Reasoning <sup>1</sup>	Prereq: 834-109	F	F
2	*316-134	1	Garde Manger		S	S
2	*316-133	3	Menu Planning, Purchasing, Cost Control		S	S
2	*316-130	2	Nutrition <sup>3</sup>		S	S
2	*316-190	3	Food Service Supervision		S	S
3	*101-112	3	Accounting for Business		SU	SU
3	103-143	3	Computers for Professionals		SU	SU

Minimum Program Total Credits Required: 30



# What will you learn?

### Culinary Arts (10-316-1)

Associate of Applied Science

#### Effective 2020/2021

The course sequence shown on this sheet is the recommended path to completion. Courses will be scheduled in the terms indicated here.

All courses should be taken in the order shown to help you stay on track and graduate according to your academic plan.

R-D = Racine/days, F=Fall, S=Spring, SU=Summer

Term	Course #	Cr.	Course Title	Requisites (prereq- before/ coreq-with)	R-D
1	890-155	1	Gateway to Success (G2S)		F
1	*316-131	4	Culinary Skills I <sup>4</sup>	Coreg: 316-170; 804-135	F
1	*316-140	3	Basic Baking Techniques	and the second second	F
1	*316-170	1	Sanitation and Hygiene4		F
1	804-135	3	Quantitative Reasoning <sup>1</sup>	Prereq: 834-109	F
2	*316-109	3	Short Order Deli	Coreg: 316-170; 316-131	S
2	*316-132	4	Culinary Skills II	Prereq: 316-131; Coreq: 801-136	S
2	*316-130	2	Nutrition <sup>4</sup>		S
2	801-136	3	English Composition 11.4	Prereq: 831-103 OR 831-107	S
3	103-143	3	Computers for Professionals <sup>4</sup>		SU
3	809-195	3	Economics <sup>1,4</sup>	Prereq: 838-105 OR 831-107	SU
4	*316-105	4.	International Buffets	Prereq: 316-132	F
4	*316-190	3	Food Service Supervision		F
4	*316-135	2	Catering/Banquets	Prereq: 316-132	F
4	801-196	3	Oral/Interpersonal Communications	100 1 000 1	F
4	809-196	3	Sociology, Introduction to 1,3,4	Prereq: 838-105 OR 831-107	F
5	196-123	2	Problem Solving/Decision Making	All	S
5	*316-125	4	Fine Dining	Prereq: 316-105; 131; 132; 135; 170; 804-135; 801-136; OR 316-131 & 109-122	S
5	*316-133	3	Menu Planning, Purchasing, Cost Control	004-100, 001-100, OK 010-101 & 103-122	S
5	*316-134	1	Garde Manger	0185	S
5	809-198	3	Psychology, Introduction to 1,3,4	Prereg: 838-105 OR 831-107	S
6	809-166	3	Ethics: Theory & Applications, Intro to1	Prereg: 838-105 OR 831-107	SU
6	101-112	3	Accounting for Business	8.000.00 * 000.000.000.000.0000	SU

Minimum Program Total Credits Required: 64



# Interested in Getting Started Now?

# **Summer Camps**

### **Breads and Spreads**

In this camp, learners will produce traditional and artisanal breads from scratch, as well as a variety of accompaniments.

Dates: June 16-18

#### **Puffs and Pastries**

Learners will make a variety of traditional pastries using scratch and convenience laminated doughs, and pâte à choux.

Dates: June 22-25

Time, Price, and Location for both: 9:00-1:00pm | \$50 | Elkhorn

# In High School...

- Apprenticeship
- Your high school may have culinary classes
- Gateway Classes
  - Nutrition
  - Menu Planning, Purchasing,
     Cost Control
  - Basic Baking Techniques
  - Food Service Supervision
  - Sanitation and Hygiene









# EXPLORE!





# Ready, set....bake Gateway's Cookie

### **Ingredients**

- ½ cup butter
- ½ cup sugar
- 6 Tbsp firmly packed brown sugar
- 1 large egg
- ½ tsp vanilla extract
- 1 cup + 2 Tbsp all purpose flour
- ½ c. + 8 tsp. cup cocoa powder
- ½ teaspoon baking soda
- ½ tsp salt
- ½ tsp cinnamon
- ½ tsp cayenne pepper
- ½ cup. Mini milk chocolate M & M's
- 6 Tbsp mini chocolate chips

### **Directions**

#### \*Makes 3 dozen cookies

- 1. Preheat oven to 350 degrees
- 2. In a large bowl, cream butter and both sugars until well blended
- 3. Add the eggs and vanilla extract and mix to combine
- In a separate bowl, sift flour, cocoa powder, baking soda, salt, cinnamon and cayenne together
- 5. Slowly add these ingredients into the butter mixture and stir until combined.

Next



# Ready, set...bake Gateway's Cookie

- 6. Fold in M&M's and chocolate chips
- 7. Dough may be chilled for 1 hour or overnight if needed.
- 8. Drop dough by rounded tablespoons onto a lightly greased tray, about 2 inches apart
- 9. Bake for 7 to 8 minutes for chewy cookies or 10 12 minutes for crispy cookies
- 10. Send us a picture of your Gateway cookies! Email to Sam at ingos@gtc.edu