

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

- Youth Apprenticeship
 - Gain a job at a restaurant
 - Learn while you're working
- Registered Apprenticeship

Certificate or Technical Diploma

- Culinary Assistant
- Technical Skills classes

Associate Degree

- Culinary Arts
- Technical Skills classes
- General Education Classes

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

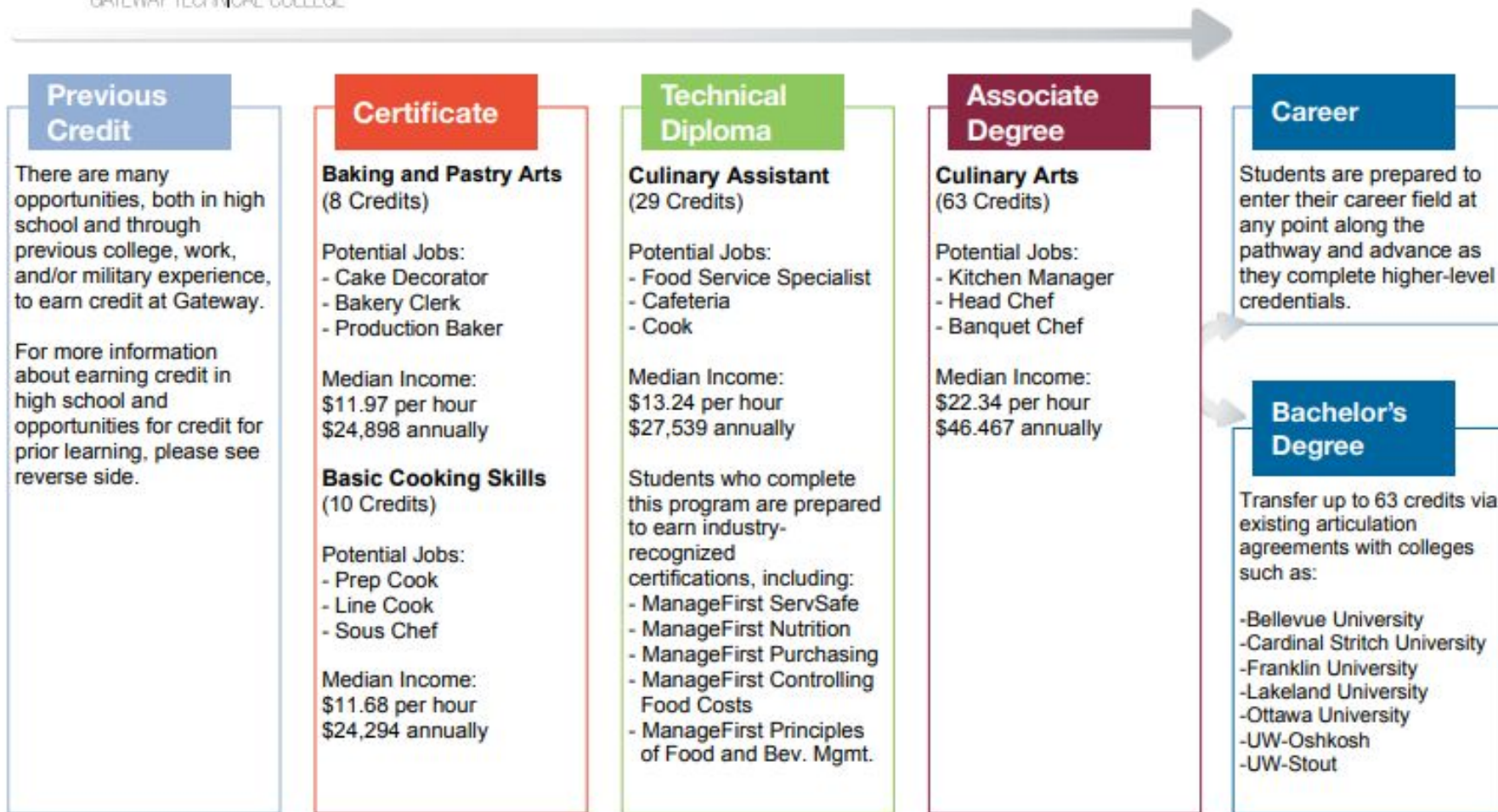
Did you know?

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

CAREER PATHWAY

GATEWAY TECHNICAL COLLEGE

Culinary Arts



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

<input checked="" type="checkbox"/>	<u>Semester One</u>	<u>Credits</u>	<u>Prerequisite</u>	<u>Corequisite</u>
<input type="checkbox"/>	316-131 Culinary Skills I*	4		316-170; 804-135
<input type="checkbox"/>	316-140 Basic Baking Techniques	3		
<input type="checkbox"/>	316-170 Sanitation and Hygiene*	1		
<input type="checkbox"/>	804-135 Quantitative Reasoning	3	834-109	
<input type="checkbox"/>				
<input type="checkbox"/>				
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 ³	Coreq: 316-170; 804-135	F	F
1	*316-140	3	Basic Baking Techniques		F	F
1	*316-170	1	🎓 Sanitation and Hygiene ³		F	F
1	804-135	3	Quantitative Reasoning ¹	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 ³		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 ⁴	Coreq: 316-170; 804-135	F
1	*316-140	3	Basic Baking Techniques		F
1	*316-170	1	👨‍🍳 Sanitation and Hygiene ⁴		F
1	804-135	3	Quantitative Reasoning ¹	Prereq: 834-109	F
2	*316-109	3	Short Order Deli	Coreq: 316-170; 316-131	S
2	*316-132	4	Culinary Skills II	Prereq: 316-131; Coreq: 801-136	S
2	*316-130	2	👨‍🍳 Nutrition ⁴		S
2	801-136	3	English Composition 1 ^{1,4}	Prereq: 831-103 OR 831-107	S
3	103-143	3	Computers for Professionals ⁴		SU
3	809-195	3	Economics ^{1,4}	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		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		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		S
5	*316-134	1	Garde Manger		S
5	809-198	3	Psychology, Introduction to ^{1,3,4}	Prereq: 838-105 OR 831-107	S
6	809-166	3	Ethics: Theory & Applications, Intro to ¹	Prereq: 838-105 OR 831-107	SU
6	101-112	3	Accounting for Business		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
4. 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