

# Kitchen Assistant

## Technical Certificate

Prepare for entry-level jobs in food service as kitchen helpers, salad makers, bus persons, cafeteria servers, cook's helpers, prep cooks, and dishwashers.

## Program Outline

| TERM 1     |  |         |
|------------|--|---------|
| Course #   | Course Title   | Credits |
| 1031612500 | <b>Culinary Principles</b><br>Food science principles applied to professional culinary food preparation. Units include professional kitchen operation, recipe terminology, and cooking techniques for various food categories.   | 3.00    |
| 1031612600 | <b>Culinary Applications</b><br>Provides practical experience applying food science principles in food preparation, analysis, and evaluation of preparation techniques. Prerequisites: 1031612500 Culinary Principles (C or better) (concurrent enrollment allowed) and 1031612100 Sanitation and Safety Fundamentals (C or better) (concurrent enrollment allowed).   | 3.00    |
| 1031612200 | <b>Sanitation and Safety Basics</b><br>Learn basic principles of sanitation and safety in order to maintain a safe and healthy food service environment. The course presents laws and regulations related to safety, fire, and sanitation and how to adhere to them in the food service operation. Successful completion of the course enables students to take a national sanitation certification examination. | 1.00    |
| TERM 2     |  |         |
| Course #   | Course Title   | Credits |
| 1031614000 | <b>Food Practicum I</b><br>Cafeteria style restaurant service applying principles, methods, and practices of professional food production. Students rotate weekly to kitchen and dining room stations. Prerequisites: 1031612100 Sanitation and Safety Fundamentals (C or better) and 1031612500 Culinary Principles (C or better) and 1031612600 Culinary Applications (C or better).                           | 3.00    |
| 1031614100 | <b>Food Practicum II</b><br>A la carte restaurant service applying principles, methods, and practices of professional food production. Students rotate weekly to kitchen and dining room stations. Prerequisite: 1031614000 Food Practicum I (C or better) (concurrent enrollment allowed).  | 3.00    |

**Total Credits: 13.00**

Talk with a Success Coach about the program outline. Together, you will determine if credits you've already earned satisfy any requirements, discuss possible alternative courses, and choose the best classes if you're thinking of transferring.

## At A Glance

## Term Start Dates

### Spring 2025

January 13 - 16-Week Spring Term Start

### Summer 2025

May 19 - 12-Week Summer Term Start

### Fall 2025

August 25 - 16-Week Fall Term Start

Start dates represent the beginning of a new term. Certain programs or courses may not be available to start every term. Please view the [course schedules](#) for a list of upcoming classes or contact the Welcome Center at 715-365-4493.

[VIEW FULL ACADEMIC CALENDAR](#)

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## Program Tuition\*

\$2,683

## Books & Supplies\*

\$276

\*Total cost for degree completion is estimated by current course requirements, books, and supplies. Tuition and fees are set by the Wisconsin Technical College System and subject to change.

► [Potential Indirect Costs](#)

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## What You'll Learn

- Apply safety and sanitation codes to conditions and operations in food service kitchens
  - Prepare recipes and formulas to industry standards
  - Apply basic food theory to solve problems in food preparation
  - Demonstrate attributes of a culinary professional
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## Your Potential Careers

- Entry-level Kitchen Positions

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## Median Annual Salary

|          |          |          |
|----------|----------|----------|
| \$24,124 | \$24,996 | \$28,689 |
| Local    | State    | National |

Lightcast 2023.1

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## Get Started

Your application can be submitted online, it takes just a few minutes to complete.

[APPLY NOW](#)