LAKESHORE COLLEGE

CULINARY ARTS

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, Lakeshore'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 and some evening hours. Lakeshore'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.
- Assist in food service management.
- Plan a menu.
- Explore food service financial information.
- Relate food service operations to sustainability.

CAREER AND EDUCATION ADVANCEMENT OPPORTUNITIES

Lakeshore credits transfer to over 30 universities. For more information visit lakeshore.edu/future-students/transfer.

ADMISSIONS AND FIRST SEMESTER ENROLLMENT STEPS

- Submit online application.
- Complete the online Student Success Questionnaire.
- Complete Get Started at Lakeshore appointment.

**Submit high school transcripts, college transcripts, and test scores (optional, highly recommended). Official transcripts will be needed for transferring college credit(s) and for financial aid purposes.*

ACADEMIC PREPAREDNESS/FUTURE SEMESTER ENROLLMENT STEPS

If applicable, complete program-specific academic preparedness requirements and enrollment steps prior to enrolling in occupational or core courses. Students will be notified if there is a program waitlist. View the college's program webpage for details: https://lakeshore.edu/programs-and-courses/career-areas/hospitality-tourism/culinary-technical-diploma.

APPROXIMATE COSTS

$157.45 per credit tuition (WI resident) plus $9.45 per credit student activity fee. Material fee varies depending on course. Other fees vary by program. Visit https://lakeshore.edu/paying-for-college/tuition-and-fees for details.

FINANCIAL AID

This program is eligible for financial aid. Visit lakeshore.edu/Financial-Aid or talk with your College Recruiter about how to apply for aid.

RELATED PROGRAMS

Culinary Arts Associate Degree

CONTACT

Lakeshore College Recruiter
920.693.1366 • Recruitment@lakeshore.edu

Catalog No.	Class Title	Credit(s)
	Term 1	
10109112	Sanitation for Food Service	1
10109108	Dining Room and Beverage Service	2
10316101	Product Identification and Purchasing	2
10316102	Skills Development	3
10316104	Introduction to Baking and Pastry	3
10316124	Culinary Math	1
		12
	Term 2	
10316107	Introduction to Stocks, Soups and Sauces	2
10316110	Cooking Methods	3
10316111	Garde Manger	2
10316115	Introduction to Restaurant Operations	3
10316138	Culinary Leadership	3
		13
	Term 3	
10316109	Food and Beverage Cost Controls	2
10316122	Classic and Contemporary French Cuisine	3
10316126	Advanced Restaurant Operations	2
10316117	Advanced Patisserie and Desserts	3
10316134	Culinary Internship	2
		12
	Term 4	
10316121	Advanced Garde Manger and Catering	3
10316131	Global Cuisine	3
10316120	Nutrition	2
10801196	Oral/Interpersonal Communication	3
		11
		TOTAL 48

Curriculum and program acceptance requirements are subject to change. Program start dates vary; check with your Academic Counselor for details. The tuition and fees are approximate based on 2026-2027 rates and are subject to change prior to the start of the academic year.

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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. Catering and buffet concepts are applied. Safety, sanitation and cost control concepts are applied. PREREQUISITE: 10316111 Garde Manger

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

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: 10316115 Intro to Restaurant Operations

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. Professional recipes are developed, field tested and applied. PREREQUISITE: 10316115 Intro to Restaurant Operations

COOKING METHODS…explore cooking methods and techniques used in contemporary and classical cuisines for the preparation of soups, classic French Sauces, vegetables, starches, meats, poultry and seafoods. Basic concepts of a la minute and a la carte cooking, timing, seasoning and garnishments are introduced, Classical and contemporary styles of plating are incorporated. Teamwork, communication skills, safety and cost control, mise en place, FIFO, Sense of Urgency, Clean as you go are all concepts will be emphasized and applied. PREREQUISITES: 10109112 Sanitation for Food Service and 10316102 Skills Development

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. PREREQUISITE: instructor verification of eligibility

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.

CULINARY MATH...prepares learners to apply math concepts to culinary and food service settings. Competencies include calculation of basic units of measure, theoretical and actual food cost determination, calculation of yield percentage and edible portion costs as well as the use of conversion charts. COREQUISITES: 10316102 Skills Development and 10316104 Intro to Baking and Pastry

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, styles of table service, and menu knowledge skills. Concepts include histories of table service, psychology of the customer, and service sequence.

FOOD AND BEVERAGE COST CONTROLS...reinforces cost control concepts and techniques used to aid leaders in recognizing and controlling costs in the food and beverage industry. Students examine cost elements related to food and beverage service while keeping the customers' needs in focus, select and apply methods to set and analyze costs. Students prepare and utilize various Excel spreadsheets to control the costs unique to the food and beverage industry. PREREQUISITE: 10316124 Culinary Math

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: 10316102 Skills Development

GLOBAL CUISINE…applies skills and methods to production, seasoning, cooking techniques, plate presentation and speed while exploring Central and Eastern Europe, Mediterranean, and Italian cuisines, along with cuisines of Asia and Oceania, the Pacific Rim, Latin America, Mexico, India, Caribbean Islands, and Sub-Saharian 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.

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 RESTAURANT OPERATIONS…introduces the learner to functioning in a professional environment. Students will maintain a commercial kitchen and will work together as a team to apply the fundamentals introduced in previous courses, executing preparation techniques and cookingmethods with an "a la minute" and service mindset. Students will also explore and develop a range of menus, menu styles, and categories that are employed in the various business segments of the food service industry. PREREQUISITE: 10316102 Skills Development

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. PREREQUISITE: 10316102 Skills Development

NUTRITION…introduces the learner to basic nutritional principles. This course will prepare students to apply nutritional concepts in a professional, culinary environment with a focus on the seven nutrients and their characteristics, various populations and meeting their nutritional needs, flavor development, menu planning, and recipe modification. Students will also explore current nutritional issues within the culinary field and within our communities.

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. Discuss reading academic course support with your Counselor.

PRODUCT IDENTIFICATION AND PURCHASING…focuses on meat and fish grading, classification, and purchasing standards. The proper identification of food products, equipment, and purchasing strategies are covered. Through discussion of quality, use, safe handling, fabrication, and sustainability students will explore the products that are utilized in professional kitchens. Safety, sanitation, and cost control concepts are introduced.

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.

SKILLS DEVELOPMENT…introduces learners to the professional kitchen. Fundamental theories and techniques are explored through basic protein, starch, and vegetable cookery. Knife use, maintenance, and skill development is applied through basic vegetable prep, boning and fillet techniques. Content includes classical vegetable cuts, stock production, thickening agents, timing and multi-tasking, station organization, palate development, and basic culinary terms. Along with your programs of study in Product ID, Baking, Dining Room and Beverage, this course enhances and further promotes your mastery of the basic skills necessary to be successful in the food-service industry. Safety and sanitation, diversity and collaboration, technology as a learning tool, critical thinking and lifelong learning concepts are applied.

LAKESHORE COLLEGE DOES NOT DISCRIMINATE AGAINST PROTECTED CLASSES, INCLUDING BUT NOT LIMITED TO RACE, COLOR, NATIONAL ORIGIN, RELIGION, SEX, OR GENDER – INCLUDING SEXUAL ORIENTATION, GENDER IDENTITY, GENDER EXPRESSION, DISABILITY OR AGE IN EMPLOYMENT, ADMISSIONS, OR ITS PROGRAMS OR ACTIVITIES. TO HANDLE INQUIRIES REGARDING LAKESHORE'S NONDISCRIMINATION POLICIES, CONTACT VICE PRESIDENT OF STUDENT AFFAIRS (STUDENTS) 920.693.1858, TANYA. BOMAN@LAKESHORE.EDU / HUMAN RESOURCES AND BENEFITS MANAGER (STAFF/OTHERS) 920.693.1163, DEBBIE.SOSNOSKY@LAKESHORE.EDU. 1290 NORTH AVENUE, CLEVELAND, WI 53015. TTY 711 LAKESHORE.EDU/EQUAL-OPPORTUNITY-STATEMENT