



DUAL ENROLLMENT ACADEMY

FOR HIGH SCHOOL SENIORS



2024-25
ACADEMIC YEAR

CULINARY ARTS

Downtown Milwaukee Campus

Students learn basic theory and techniques of food preparation and service to take steps toward a culinary career. Coursework also prepares students for ServSafe certification.

About

Dual Enrollment Academy (DEA) participants receive college-level training to begin careers in high-demand fields. Throughout their senior year, DEA students earn high school and college credits while spending the majority of their school day at MATC. The DEA is designed for students attending high schools within MATC's district.

Student Eligibility Requirements

- Be a 2024-25 high school senior
- Have a counselor recommendation
- Have a high school GPA of 2.0 or higher
- Be in good academic standing and on track to graduate from high school
- Have 90% attendance record in high school (exceptions made for illness)

SEMESTER 1	MATC COURSES		CREDITS
	CULART-100	Introduction to Culinary Arts	1
	CULART-116	Mise en Place/Culinary Fundamentals	2
	CULMGT-112	Food Service Sanitation	2
	ENG-195	Written Communication	3

SEMESTER 2	MATC COURSES		CREDITS
	CULART-122	Soup, Stocks and Sauces	1
	CULART-124	Meat Identification	1
	CULART-126	Seafood/Shellfish Cookery	1
	CULART-128	Vegetables, Starches and Grains	1
	CULART-103	Culinary Arts Practicum	2
ENG-196	Oral/Interpersonal Communication	3	

TOTAL PROGRAM CREDITS

17

All classes are held at MATC's Downtown Milwaukee Campus. Classes may change from face-to-face to virtual, hybrid and/or online. Program curriculum requirements are subject to change.

FOR MORE INFORMATION

Contact Megan Poytinger
poytingm@matc.edu | 262-238-2207



DUAL ENROLLMENT ACADEMY FOR HIGH SCHOOL SENIORS

CULINARY ARTS

Downtown Milwaukee Campus

Student Benefits

- High school seniors earn college credits and high school credits
- Students may earn an industry-recognized credential upon program completion
- Students attain an introduction to the college experience
- MATC offers virtual learning and hands-on experiences, and students benefit from their instructors' professional industry experience
- Credits earned through DEA can be applied to MATC programs in the future, which shortens the time and reduces the cost to complete a technical diploma or associate degree

Cost

Please contact your high school for parameters on tuition and books.

Tuition: \$3,423.89*

Books: \$412.75*

*2023-24 fees shown; 2024-25 fees may increase slightly. MATC's DEA Grant will cover all costs associated with the academy above the 18th credit.

CULINARY ARTS PATHWAY

MATC Culinary Assistant Technical Diploma

Learn basic theory and techniques of food production and service through a combination of lecture, demonstration and hands-on experience. Coursework includes menu planning, food advocacy and sustainability practices.

REMAINING CREDITS: 16

MATC Culinary Arts Associate Degree

This program fuses the art and science of cooking with an introduction to business management. Learn how to run a food-service operation by participating in the on-campus Cuisine restaurant, International Foods lunch service, and business and industry kitchens. **REMAINING CREDITS: 43**

Four-Year College/University Transfer Partners (Bachelor's Degree)



**YOUR MATC CREDITS
ADD UP FOR YOUR FUTURE**



MATC.EDU | 414-297-MATC | WISCONSIN RELAY SYSTEM 711
DOWNTOWN MILWAUKEE | MEQUON | OAK CREEK | WALKER'S SQUARE | WEST ALLIS

MATC is an Affirmative Action/Equal Opportunity Institution and complies with all requirements of the Americans With Disabilities Act. MATC is accredited by the Higher Learning Commission, Commission on Institutions of Higher Education, the national standard in accrediting colleges and schools for distinction in academics and student services.

