



ProStart[®] Articulation
2 Years High School Curriculum
2 National Exams (year 1 & 2)
+ 400 Mentored Work Hours
+ Completed Competency Check List
National Certificate of Achievement
Scholarships
College Credit



University of Wisconsin – Stout

Hotel, Restaurant and Tourism Management

Introduction to Hospitality, HT 100	2 Credits
Foods, FN 124	4 Credits
Sanitation, BIO 206	1 Credit
Institutional Food Purchasing, HT 150	2 Credits
Elective	3 Credits

Blackhawk Technical College

Culinary Arts Program

Sanitation Management, 316 – 120*	1 Credit
Food Service Industry / Menu Design	2 Credits

Fox Valley Technical College

Culinary Arts Program or Hotel and Restaurant Management Program

Introduction to Hospitality, 109 – 121	2 Credits
Independent Study, 316-118	1 Credit
Sanitation for Food Service Operations*	1 Credit
Introduction to Food Production, 316-101	3 Credits

Gateway Technical College

Culinary Arts Program

Culinary Skills 1, 316-131	4 Credits
Hospitality, 109-101	3 Credits
Sanitation and Hygiene, 316-170	1 Credit

Madison Area Technical College

Culinary Arts Program

Principles of Sanitation, 316 - 101*	1 Credit
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Madison Area Technical College

Hotel and Restaurant Management Program

Introduction to Tourism Services, 109 – 101	3 Credits
Tourism Services Marketing, 109 – 129	3 Credits
Hotel and Restaurant Internship Seminar, 109 – 141	1 Credit
Hotel and Restaurant Internship (Field Experience), 109 – 157	2 Credits
Principles of Sanitation, 316 - 101*	1 Credit
Elective	3 Credits

Milwaukee Area Technical College

Culinary Arts Program

Intro to Food Service/Hospitality Industry, CULART 100	1 Credit
Sanitation for Culinarians, CULMGT 112*	2 Credits
Intro to Food Service Cost Control, CULART 104	1 Credit

Milwaukee Area Technical College

Hotel/Hospitality Management Program

Catering Weddings, Conventions Sales & Contracts, HOTEL 127	2 Credits
Hospitality Sanitation, CULMGT 171*	2 Credits

Moraine Park Technical College

Culinary Arts Program

Sanitation and Safety, 316 – 147	2 Credits
Food Principles, 316 – 100	3 Credits

Nicolet Area Technical College

Culinary Management or Catering

Internship in Culinary Arts	2 Credits
Sanitation and Safety Fundamentals*	2 Credits

Southwest Wisconsin Technical College

Culinary Management and Catering Certificate Programs

Food and Sanitation & Safety, 317-120	2 Credits
Cooking Principles & Equipment, 317-138	2 Credits
Food Service Internship I, 317-148	2 Credits

Waukesha County Technical College

Culinary Management Program

Introduction to the Hospitality Industry, 109 – 100	2 Credits
Applied Food Service Sanitation, 316 – 110	1 Credit
Study of Hospitality Operations (elective), 109 – 165	2 Credits
Culinary Management Internship, 317 – 100	3 Credits

Waukesha County Technical College

Hotel and Restaurant Management Program

Introduction to the Hospitality Industry, 109 – 100	2 Credits
Study of Hospitality Operations, 109 - 165	2 Credits
Customer and Employee Relations, 109 - 155	3 Credits
Intern Ed I - Hospitality Management, 109 - 151	3 Credits