

# CULINARY ARTS

## Associate in Applied Science (AAS)

**Program Code: 10-316-1**

**Total Credits: 63-64**

Mid-State's Culinary Arts program prepares students to provide professional chef and related cooking services in restaurants and other commercial food establishments. Instruction includes recipe and menu planning, preparing and cooking of foods, supervising and training kitchen assistants, the management of food supplies and kitchen resources, aesthetics of food presentation, and familiarity with or mastery of a wide variety of cuisines and culinary techniques. Graduates of this program are prepared for entry-level roles in the food service and restaurant industry. You will develop both the technical and interpersonal skills needed for success and learn proper food safety practices. Hands-on activities include opportunities to apply culinary skills and plan menus, plan events, produce sales and marketing projects, draft budgets, practice effective management and customer service, and participate in an industry-related internship.

To learn more about this program, visit [mstc.edu/programs](https://mstc.edu/programs).

### ACADEMIC ADVISOR

To schedule an appointment with an academic advisor, call 715-422-5300. Academic advisors will travel to other campuses as necessary to accommodate student needs. For more information about advising, visit [mstc.edu/advising](https://mstc.edu/advising).

### NEW STUDENT CHECKLIST

Complete the following steps to prepare for your New Student Advising appointment with your academic advisor:

- Submit a Mid-State application at [mstc.edu/apply](https://mstc.edu/apply).
- Send official transcripts to:  
Mid-State Technical College  
Student Services  
500 32nd Street North  
Wisconsin Rapids, WI 54494
- Complete the Free Application for Federal Student Aid (FAFSA) at [fafsa.gov](https://fafsa.gov). Mid-State's Financial Aid team is available to assist with your FAFSA application and to answer your financial aid questions. Contact Financial Aid or schedule an appointment at [mstc.edu/financial-aid](https://mstc.edu/financial-aid).
- Set up student MyCampus account at [mstc.edu/mycampus-assistance](https://mstc.edu/mycampus-assistance).
- Schedule a New Student Advising appointment at [mstc.edu/advising](https://mstc.edu/advising).

[mstc.edu](https://mstc.edu) • 888-575-6782 • TTY: 711



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Mid-State does not discriminate on the basis of race, color, national origin, sex, disability, or age in its program, activity, or employment. The following person has been designated to handle inquiries regarding the nondiscrimination policies: Vice President - Human Resources; 500 32nd Street North, Wisconsin Rapids, WI 54494; 715-422-5325 • AAEO@mstc.edu. 3/2026-AC

## CAREER PATHWAY



Career pathways help you build your education step by step. Each stage offers one or more credentials that are recognized by employers and lead to real jobs—and you can keep building toward your career goals as you go.

**Begin at any point.**

### **Prior Learning**

#### **Credit for Prior Learning**

- Certifications and Licenses
- Military Experience
- National/Standardized Exams
- Transfer Credit
- Work and Life Experience

Learn about Credit for Prior Learning at [mstc.edu/cpl](https://mstc.edu/cpl).

### **High School Credit**

- High School Dual Credit
- Mid-State Fast Track

Learn about High School Credit at [mstc.edu/dc](https://mstc.edu/dc).

### **Certificate**

- Communication Essentials (9 Credits)
- Culinary Foundations (9 Credits)
- Meat Cutting and Butchery (9 Credits)
- Pantry Chef & Beverage Server (8 Credits)

### **Technical Diploma**

- Catering Specialist (23 Credits)  
Start Your Career: Independent Caterer, Catering Coordinator, Banquet Server/Assistant, Nutrition or Menu Specialist
- Culinary Production Line Cook (20 Credits)  
Start Your Career: Food Service Specialist, Line Cook, Production Cook, Station Cook, Sous Chef

### **Associate Degree**

- Culinary Arts (63-64 Credits)  
Start Your Career: Food and Beverage Director, Food Service Manager, Head Chef, Restaurant Manager, Sous Chef

### **Bachelor's Degree**

For those interested in continuing their education, Mid-State offers transfer guides with various four-year colleges and universities. For more information, visit [mstc.edu/transfer](https://mstc.edu/transfer).

### **Other Options**

Related Programs: Hospitality Specialist, Hospitality Management

## OUTCOMES

Employers will expect you, as a Culinary Arts graduate, to be able to:

- Apply principles of safety and sanitation in food service operations.
- Apply principles of nutrition.
- Demonstrate culinary skills.
- Manage food service operations.
- Plan menus.
- Analyze food service financial information.
- Relate food service operations to sustainability.

## TECHNICAL SKILLS ATTAINMENT

The Wisconsin Technical College System (WTCS) has implemented a requirement that all technical colleges measure outcomes attained by students. This requirement is called Technical Skills Attainment (TSA). The main objective of TSA is to ensure graduates have the technical skills needed by employers. Faculty will let students know when and how the TSA is being assessed in the program.

## TECHNICAL STANDARDS

A list of specific physical, emotional, and mental tasks needed to function as a culinary arts graduate is available at [mstc.edu/programs/culinary-arts](http://mstc.edu/programs/culinary-arts). Contact the Accessibility Services Coordinator in the Student Services & Information Center to receive assistance.

## STUDENT HANDBOOK

Visit [mstc.edu/studenthandbook](http://mstc.edu/studenthandbook) to view Mid-State's student handbook, which contains information about admissions, enrollment, appeals processes, services for people with disabilities, financial aid, graduation, privacy, Mid-State's Student Code of Conduct, and technology.

## GRADUATION REQUIREMENT

The GPS for Student Success course is required for all Mid-State program students and is recommended to be completed before obtaining 12 credits. Some students are exempt from this requirement. Please see your academic advisor for more information.

## ADDITIONAL COURSES AS NEEDED

The following courses may be recommended or required if the student does not achieve minimum placement scores.

### College Reading and Writing 1

**10831104**

**3 credits**

Provides learners with opportunities to develop and expand reading and writing skills to prepare for college-level academic work. Students will employ critical reading strategies to improve comprehension, analysis, and retention of texts. Students will apply the writing process to produce well-developed, coherent, and unified written work.

### Pre-Algebra

**10834109**

**3 credits**

Provides an introduction to algebra. Includes operations on real numbers, solving linear equations, percent and proportion, and an introduction to polynomials and statistics. Prepares students for elementary algebra and subsequent algebra-related courses.

## MULTIPLE MEASURES

Students can place into courses using high school GPA and completed classes. Placement can be determined in the following ways:

- **Multiple Measures Writing (MMW)**  
High school GPA of 2.6 & successful completion of 2.0 credits of high school writing courses with a "C" or better
- **Multiple Measures Reading (MMR)**  
High school GPA of 2.6 & successful completion of 2.0 credits of high school literature courses with a "C" or better
- **Multiple Measures Math 1 (MMM\_1)**  
High school GPA of 2.6 & successful completion of 1.0 credit of high school math (Algebra 1 or equivalent) with a "C" or better
- **Multiple Measures Math 2 (MMM\_2)**  
High school GPA of 2.6 & successful completion of 2.0 credits of high school math including Algebra 1 and Algebra 2 with a "C" or better
- **Multiple Measures Science 1 (MMS\_1)**  
High school GPA of 2.6 & successful completion of 1.0 credit of high school lab science course with a "C" or better
- **Multiple Measures Science 2 (MMS\_2)**  
High school GPA of 2.6 & successful completion of 1.0 credit of high school chemistry with a "C" or better

*Past high school and college transcripts are used in making course placement decisions.*

## SAMPLE FULL-TIME CURRICULUM OPTION

### Culinary Arts • 63-64 Total Credits

Term 16 Credits	Course Number	Course Name	CPL	Credits
	10316112	Sanitation for Foodservice Operations	Yes	1
	10316121	Food Science	No	2
	10316125	Introduction to Food Production	No	3
	10316146	Culinary Calculations	No	3
	10801195 or 10801136	Written Communication or English Composition 1	Yes	3
	10809103	Think Critically & Creatively	Yes	3
	10890102	GPS for Student Success	Yes	1

Term 16-17 Credits	Course Number	Course Name	CPL	Credits
	10316128	Introduction to Foodservice	No	3
	10316129	Culinary Internship	No	2
	10316130	Introduction to Baking	No	2
	10316138	Garde Manager	No	3
	10801198 or 10801196	Speech or Oral/Interpersonal Communication	Yes	3
	10804107 or 10804189 or 10804118	College Mathematics or Introductory Statistics or Intermediate Algebra with Applications	Yes	3 or 3 or 4

Term 16 Credits	Course Number	Course Name	CPL	Credits
	10316113	Catering Operations	No	3
	10316120	Advanced Professional Cooking	No	3
	10316127	Menu Planning	No	3
	10316131	Nutrition	Yes	2
	10316132	Environmental Sustainability	No	1
	10316133	Dining Room Customer Service	No	1
	10809198	Introduction to Psychology	Yes	3

Term 15 Credits	Course Number	Course Name	CPL	Credits
	10102232	Entrepreneurial Foundations	Yes	1
	10196191	Supervision	Yes	3
	10316137	Beverage Management	No	1
	10316136	Purchasing & Receiving	No	3
	10316139	Restaurant Operations	No	4
	10809166	Introduction to Ethics: Theory & Application	Yes	3

#### Please Note

- Credit for Prior Learning (CPL) options are available for some courses. You can visit [mstc.edu/cpl](http://mstc.edu/cpl) or contact your academic advisor for details.
- This curriculum sequence is only for student planning. Actual student schedules will vary depending on course availability.
- Program completion time may vary based on student scheduling and course availability. For details, go to [mstc.edu/schedule](http://mstc.edu/schedule).
- Get the latest updates online at [mstc.edu](http://mstc.edu).

**SAMPLE PART-TIME CURRICULUM OPTION**

Culinary Arts • 63-64 Total Credits

<b>Term 10 Credits</b>	<b>Course Number</b>	<b>Course Name</b>	<b>CPL</b>	<b>Credits</b>
	10316112	Sanitation for Foodservice Operations	Yes	1
	10316121	Food Science	No	2
	10316125	Introduction to Food Production	No	3
	10316146	Culinary Calculations	No	3
	10890102	GPS for Student Success	Yes	1
<b>Term 8-9 Credits</b>	<b>Course Number</b>	<b>Course Name</b>	<b>CPL</b>	<b>Credits</b>
	10316128	Introduction to Foodservice	No	3
	10316129	Culinary Internship	No	2
	10804107 or 10804189 or 10804118	College Mathematics or Introductory Statistics or Intermediate Algebra with Applications	Yes	3 or 3 or 4
<b>Term 8 Credits</b>	<b>Course Number</b>	<b>Course Name</b>	<b>CPL</b>	<b>Credits</b>
	10316131	Nutrition	Yes	2
	10801195 or 10801136	Written Communication or English Composition 1	Yes	3
	10809103	Think Critically & Creatively	Yes	3
<b>Term 8 Credits</b>	<b>Course Number</b>	<b>Course Name</b>	<b>CPL</b>	<b>Credits</b>
	10316130	Introduction to Baking	No	2
	10316138	Garde Manager	No	3
	10801198 or 10801196	Speech or Oral/Interpersonal Communication	Yes	3
<b>Term 7 Credits</b>	<b>Course Number</b>	<b>Course Name</b>	<b>CPL</b>	<b>Credits</b>
	10316127	Menu Planning	No	3
	10316132	Environmental Sustainability	No	1
	10316120	Advanced Professional Cooking	No	3
<b>Term 7 Credits</b>	<b>Course Number</b>	<b>Course Name</b>	<b>CPL</b>	<b>Credits</b>
	10316137	Beverage Management	No	1
	10316136	Purchasing & Receiving	No	3
	10809166	Introduction to Ethics: Theory & Application	Yes	3
<b>Term 7 Credits</b>	<b>Course Number</b>	<b>Course Name</b>	<b>CPL</b>	<b>Credits</b>
	10316133	Dining Room Customer Service	No	1
	10316113	Catering Operations	No	3
	10809198	Introduction to Psychology	Yes	3
<b>Term 8 Credits</b>	<b>Course Number</b>	<b>Course Name</b>	<b>CPL</b>	<b>Credits</b>
	10196191	Supervision	Yes	3
	10316139	Restaurant Operations	No	4
	10102232	Entrepreneurial Foundations	Yes	1

## COURSE DESCRIPTIONS

### **Advanced Professional Cooking**

**10316120**

**3 credits**

Through this course, students will take the concepts learned in their previous courses to the next level. Students will refine their skills using modern professional equipment and techniques following industry standards for high-end foods. With an emphasis on presentation, flavors, recipe creation, and time management, students will gain a better understanding of their own personal palate and what constitutes a fine dining experience.

*Prerequisites: Introduction to Food Production 10316125, Introduction to Foodservice 10316128, and Sanitation for Foodservice Operations 10316112*

### **Beverage Management**

**10316137**

**1 credit**

Students will learn to identify types of nonalcoholic beverages and alcoholic drinks. Students will learn to prepare and serve various beverages to meet established standardized recipes. Students will learn about responsible alcohol service by completing the ServSafe Alcohol training program. The ServSafe Alcohol® Training program is developed by the National Restaurant Association and experts who have direct experience with the risks involved in serving alcohol. This connection to the foodservice industry provides insights that help prepare students for difficult situations. Students will take the Responsible Alcohol certification exam at the end of the course.

### **Catering Operations**

**10316113**

**3 credits**

This course equips students with the practical skills and technical knowledge required to plan, execute, and manage catering services across a variety of settings. With strong emphasis on operational workflows, food production systems, menu planning, cost control, and compliance with health and safety regulations.

*Prerequisite: Sanitation for Food Service 10316112 and Food Science 10316121 and Intro to Food Production 10316125. Corequisite: Culinary Calculations 10316146*

### **College Mathematics**

**10804107**

**3 credits**

This course is designed to review and develop fundamental concepts of mathematics in the areas of algebra, geometry, trigonometry, measurement and data. Algebra topics emphasize simplifying algebraic expressions, solving linear equations and inequalities with one variable, solving proportions and percent applications. Geometry and trigonometry topics include; finding areas and volumes of geometric figures, applying similar and congruent triangles, applying Pythagorean Theorem, and solving right triangles using trigonometric ratios. Measurement topics emphasize the application of measurement concepts and conversion techniques within and between U.S. customary and metric system to solve problems. Data topics emphasize data organization and summarization skills, including: frequency distributions, central tendency, relative position and measures of dispersion. Special emphasis is placed on problem solving, critical thinking and logical reasoning,

making connections, and using calculators.

*Prerequisite: High School GPA of 2.6 and MMM\_1 or Accuplacer Arithmetic of 250 and QAS 234 or ACT Math score of 17 or Pre-Algebra 10834109 with a "C" or better*

### **Culinary Calculations**

**10316146**

**3 credits**

Applies the basic principles of culinary calculations involved in the purchase, preparation and use of goods related to the hospitality field.

### **Culinary Internship**

**10316129**

**2 credits**

This internship provides students with practical knowledge and experience in the culinary industry through the lens of restaurant cooks and managers. Integrating the theories and techniques learned in previous courses with specific off-campus occupational experiences at selected training sites allows students to gain a real-world perspective of this segment of the industry.

*Prerequisites: Admission to Culinary Arts program 103161, Sanitation for Foodservice Operations 10316112 and Introduction to Food Production 10316125*

### **Dining Room Customer Service**

**10316133**

**1 credit**

In this course, students will learn about table settings, various styles of dining room service and operations and become familiar with the importance of proper dining room guest service. Students will apply these techniques in the Restaurant Operations course later in the program.

### **English Composition 1**

**10801136**

**3 credits**

Learners develop and apply skills in all aspects of the writing process. Through a variety of learning activities and written documents, learners employ rhetorical strategies, plan, organize and revise content, apply critical reading strategies, locate and evaluate information, integrate and document sources, and apply standardized English language conventions.

*Prerequisite: High School GPA of 2.6 and MMW or Accuplacer Writing of 262 or Accuplacer Reading 253 or ACT English score of 20 or ACT Reading 21 or completion of College Reading and Writing 1 10831104 with a "C" or better*

### **Entrepreneurial Foundations**

**10102232**

**1 credit**

Learners study entrepreneurial practices by exploring components of a startup business plan. This includes comparing ways of going into business as well as developing marketing, legal, financial, products/services, management, and operations plans for a small business of their choice.

### **Environmental Sustainability**

**10316132**

**1 credit**

In this course, students will learn about responsible ingredient sourcing for restaurants including purchasing locally, farm-to-table practices, and sustainable seafood.

## COURSE DESCRIPTIONS

Other topics include restaurant waste economic and environmental impact and practices for reduction, energy use in restaurants, and communicating a restaurant's environmentally sustainable practices to customers.

### **Food Science 10316121**

#### **2 credits**

Discover the science and history behind food preparation. Explore what happens when heat and/or cold are applied to foods and how different chemicals can manipulate the texture, flavor, and appearance of foods. This course will also address the hierarchy of culinary titles and what comprises a professional kitchen.

### **Garde Manager 10316138**

#### **3 credits**

In this course, students will learn to prepare cold soups, cold sauces, cheese platters, charcuterie boards, pâtés and terrines, as well as salads and decorative fruit and vegetable displays.

*Corequisite: Sanitation for Foodservice Operations 10316112*

### **GPS for Student Success 10890102**

#### **1 credit**

Integrate necessary skills for student success by developing an academic plan, identifying interpersonal attributes for success, adopting efficient and effective learning strategies, and utilizing Mid-State resources, policies, and processes. This course is recommended to be completed prior to obtaining 12 credits and is a graduation requirement unless you receive an exemption from your program advisor.

### **Intermediate Algebra with Applications 10804118**

#### **4 credits**

This course offers algebra content with applications. Topics include properties of real numbers; order of operations; algebraic solution for linear equations and inequalities; operations with polynomial and rational expressions; operations with rational exponents and radicals; and algebra of inverse, logarithmic, and exponential functions.

*Prerequisite: High School GPA of 2.6 and MMM\_1 or Accuplacer Arithmetic of 263 and QAS 234 or ACT Math score of 19 or QAS of 245 or Pre-Algebra 10834109 with a "C" or better*

### **Introduction to Baking 10316130**

#### **2 credits**

Students will learn baking theory through online and workbook exercises and then apply this theory in class by utilizing the equipment and ingredients used in commercial baking to prepare yeast breads, quick breads, pies, cakes, cookies and other products. The course will reinforce the knowledge and skills the student has learned in previous courses including practical kitchen safety & sanitation, mise en

place, product identification, and scaling & product utilization.  
*Prerequisites: Introduction to Food Production 10316125 and Sanitation for Foodservice Operations 10316112 or ServSafe® Food Manager Certification*

### **Introduction to Ethics: Theory & Application 10809166**

#### **3 credits**

Provides a basic understanding of the theoretical foundations of ethical thought. Diverse ethical perspectives are used to analyze and compare relevant issues. Students critically evaluate individual, social, and/or professional standards of behavior, and apply a systemic decision-making process to these situations.

*Prerequisite: High School GPA of 2.6 and MMR and MMW or Accuplacer Reading Skills of 236 and Writing of 237 or ACT of 15 Reading/16 English*

### **Introduction to Food Production 10316125**

#### **3 credits**

Introduces quantity food production to the non-culinary student. Topics include the preparation of a variety of menu items, equipment use, cooking methods and terminologies, recipe conversion and the essentials of timing and coordination of service.

*Corequisite: Sanitation for Foodservice Operations 10316112*

### **Introduction to Foodservice 10316128**

#### **3 credits**

In this course, students will practice the skills they learned in the Introduction to Food Production class by operating a noncommercial foodservice outlet serving guests through a la minute and batch cooking practices. Heavy emphasis is placed on safety & sanitation, knife skills and culinary theory.

*Prerequisites: Sanitation for Foodservice Operations 10316112 and Introduction to Food Production 10316125*

### **Introduction to Psychology**

#### **10809198**

#### **3 credits**

This science of psychology course is a survey of multiple aspects of behavior and mental processes. It provides an overview of topics such as research methods, theoretical perspectives, learning, cognition, memory, motivation, emotions, personality, abnormal psychology, physiological factors, social influences, and development.

*Prerequisite: High School GPA of 2.6 and MMR and MMW or Accuplacer Reading Skills of 236 and Writing of 237 or ACT of 15 Reading/16 English*

### **Introductory Statistics**

#### **10804189**

#### **3 credits**

Students taking Introductory Statistics display data with graphs, describe distributions with numbers, perform correlation and regression analyses, and design experiments. They use probability and distributions to make predictions, estimate parameters, and test hypotheses. They draw inferences about relationships including ANOVA. Algebra knowledge and foundational skills in mathematics

## COURSE DESCRIPTIONS

are important for success in this course.

*Prerequisite: High School GPA of 2.6 and MMM\_2 or Accuplacer QAS 241 or ACT Math score of 19 or Pre-Algebra 10834109 or College Math 10804107 with a "C" or better*

### **Menu Planning**

**10316127**

**3 credits**

A hands-on approach to planning, creating, and maintaining effective menus. Discussions include menu items and placement, food costing and creative menu designs for visual appeal. Menu planning and design software may be utilized.

### **Nutrition**

**10316131**

**2 credits**

This course covers key concepts in nutrition including nutrition basics, nutritional standards and guidelines, nutrition programs, market and menu assessment, cooking for health, allergens and special diets, and menu labeling regulations. As part of the course, students will complete a field project and have the opportunity to earn a ManageFirst® Certificate in Nutrition.

### **Oral/Interpersonal Communication**

**10801196**

**3 credits**

Focuses on developing effective listening techniques and verbal and nonverbal communication skills through oral presentation, group activity, and other projects. The study of self, conflict, and cultural contexts will be explored, as well as their impact on communication.

*Prerequisite: High School GPA of 2.6 and MMR and MMW or Accuplacer Reading Skills of 236 and Writing of 237 or ACT of 15 Reading/16 English or College Reading and Writing with a C or better*

### **Purchasing & Receiving**

**10316136**

**3 credits**

In this course, students will learn how to prepare vendor orders using product requisitions from kitchen classes, enter orders online using vendor website, receive products in a safe and secure manner, organize refrigerated, frozen and dry cooler spaces to ensure food safety and anti-theft standards are met, conduct and extend a product inventory and produce, update and maintain food receiving and storage logs utilizing a modified HACCP system to document food safety practices.

### **Restaurant Operations**

**10316139**

**4 credits**

Restaurant Operations students will complete product preparation sheets using standardized recipes and restaurant reservations. Students will set up a kitchen for service, including equipment, supplies, and mise en place and prepare menu items to order or buffet style as required. Students will take guest reservations, greet and serve guests, and utilize a point of sale system for order entry and guest check reconciliation.

*Prerequisite: Sanitation for Foodservice Operations 10316112, 10316127 Menu Planning, 10316146 Culinary Calculations; Corequisite: Purchasing & Receiving 10316136*

### **Sanitation for Foodservice Operations**

**10316112**

### **1 credit**

Students examine the causes of food-borne illness and apply techniques for preparing, storing, and serving hot and cold foods from a ServSafe® Certified Instructor/Proctor. Students also examine the role of management and workers related to sanitation regulations and standards. The ServSafe® certification test is administered in this course and students will need to hold this valid certificate for graduation and employment in the culinary industry.

### **Speech**

**10801198**

**3 credits**

Explores the fundamentals of effective oral presentation to small and large groups. Topic selection, audience analysis, methods of organization, research, structuring evidence and support, delivery techniques, and other essential elements of speaking successfully, including the listening process, form the basis of this course. Includes informative, persuasive, and occasion speech presentations.

*Prerequisite: High School GPA of 2.6 and MMR and MMW or Accuplacer Reading Skills of 253 and Writing of 262 or ACT of 21 Reading/19 English or completion of College Reading and Writing 1 10831104 with a "C" or better*

### **Supervision**

**10196191**

**3 credits**

Applies skills and tools necessary to perform the functions of a contemporary frontline leader. Students engage in operational planning, analyze organizational structures, review the staffing process, employ techniques to enhance employee personal and group effectiveness, and develop control techniques to measure effectiveness in the above areas.

### **Think Critically & Creatively**

**10809103**

**3 credits**

Provides instruction about critical and creative thinking that is in high demand in all occupations. Models, theories, and processes provide the foundation for learning logical thinking strategies. Students will apply a systematic approach to problem solving by analyzing the problem, assessing possible solutions, and making effective decisions. In addition, students will generate ideas and analyze complex issues. This course assists students with developing a critical thinking mindset which is essential at every level of personal and professional life.

*Prerequisite: High School GPA of 2.6 and MMR and MMW or Accuplacer Reading Skills of 236 and Writing of 237 or ACT of 15 Reading/16 English*

### **Written Communication**

**10801195**

**3 credits**

Develops writing skills which include prewriting, drafting, revising, and editing. A variety of writing assignments are designed to help the learner analyze audience and purpose, research and organize ideas, and format and design documents based on subject matter and content. Also develops critical reading and thinking skills through the analysis of a variety of written documents.

*Prerequisite: High School GPA of 2.6 and MMW or Accuplacer Writing of 262 or ACT English score of 20 or completion of College Reading and Writing 1 10831104 with a "C" or better*