

CULINARY ARTS, AAS

Culinary Arts Entrepreneurs

The Associate of Applied Science, Culinary Arts Entrepreneurs will provide graduates with the necessary business skills to open their own business and/or work in a management capacity at a food-related small business. Individuals will learn the skill sets necessary to work in and operate culinary facilities. They will learn aspects related to business, people, and culinary which will allow them to achieve success in a wide range of different food operations.

Outcomes

Students completing the degree will:

- Demonstrate basic and advanced culinary skills through a series of learned competencies including but not limited to knife care, cutting techniques, stock preparation, complete meal planning, and restaurant experience.
- Demonstrate the knowledge to work in commercial hot food kitchens, commercial cold food kitchens, and commercial bakery kitchens.
- Students will create a business plan, including the creation, development and presentation of innovative ideas.

Code	Title	Units
General Education Requirements		
<i>Diversity</i> ¹		[3]
<i>English/Communications</i>		6
Required:		
ENG 101	Composition I	
	or ENG 113 Composition I for International Students	
<i>Fine Arts/Humanities/Social Science</i>		3
<i>Human Relations</i>		3
Required:		
MGT 212	Leadership and Human Relations	
	or MGT 201 Principles of Management	
<i>Mathematics</i>		3
Required:		
CUL 245	The Business Chef	
<i>Science</i>		3
<i>U.S. and Nevada Constitutions</i>		3
Degree Requirements		
ACC 201	Financial Accounting	3
CUL 100	Sanitation/HACCP	2
CUL 105	Basic Skills Development	3
CUL 106	Understanding Culinary Techniques I	6
CUL 125	Principles of Baking	3
ACC 202	Managerial Accounting	3
BUS 107	Business Speech Communications	3
ENT 200	Fundamentals of Entrepreneurship	3
ENT 230	Financing Your Small Business Venture	3
ENT 240	Marketing for Small Business	3
ENT 280	Entrepreneurship and Business Plan Development	3
IS 101	Introduction to Information Systems	3

CUL 295 or MGT 290	Work Experience in Culinary Arts Internship in Management	1
Total Units		60

¹ See the diversity section of the general education descriptions for a complete list of courses. Can also be used to satisfy another General Education, Degree/Emphasis, or Elective requirement.

1st semester		Units
CUL 100	Sanitation/HACCP	2
ENT 200	Fundamentals of Entrepreneurship	3
ENG 101	Composition I	3
CUL 245	The Business Chef	3
CUL 105	Basic Skills Development	3
Semester Total		14

2nd semester		Units
MGT 212 or MGT 201	Leadership and Human Relations or Principles of Management	3
CUL 106	Understanding Culinary Techniques I	6
ENT 240	Marketing for Small Business	3
ENT 280	Entrepreneurship and Business Plan Development	3
Semester Total		15

3rd semester		Units
BUS 107	Business Speech Communications	3
ACC 201	Financial Accounting	3
Communications ²		3
Fine Arts/Humanities/Social Science/Diversity ²		3
IS 101	Introduction to Information Systems	3
CUL 295 or MGT 290	Work Experience in Culinary Arts or Internship in Management	1-6
Semester Total		16

4th semester		Units
CUL 125	Principles of Baking	3
ACC 202	Managerial Accounting	3
ENT 230	Financing Your Small Business Venture	3
U.S. and Nevada Constitutions ²		3
Science ²		3
Semester Total		15
Total Units		60

² See approved General Education list for the AAS Degree. (<http://catalog.tmcc.edu/degrees-certificates/general-education/aas>)

³ See program recommendations or requirements.