

ASSOCIATE OF APPLIED SCIENCE - CULINARY ARTS ENTREPRENEURS

The culinary arts entrepreneurs degree will provide graduates with the necessary business skill to open their own business and/or work in 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.

Degree 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.

Gainful Employment

While all of the educational programs at Truckee Meadows Community College are designed to lead to either employment or transfer, the Department of Education requires that we provide information on specific certificate programs. More information on Gainful Employment (<http://www.tmcc.edu/financial-aid/consumer-information/gainful-employment>) is available on the the TMCC website. We hope this information is helpful to you as you make your career and educational choices.

General Education Requirements

*Diversity*¹ [3]

English/Communications 6

Required:

ENG 101 Composition I
or ENG 113 Composition I for International Students

Fine Arts/Humanities/Social Science 3

Human Relations 3

Required:

MGT 212 Leadership and Human Relations
or MGT 201 Principles of Management

Mathematics 3

Required:

CUL 245 The Business Chef

Science 3

U.S. and Nevada Constitutions 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.

Course	Title	Units
1st semester		
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		
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		
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		
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.