

CERTIFICATE OF ACHIEVEMENT - CULINARY ARTS ENTREPRENEURS

This degree allows the new entrepreneur the opportunity to get grounding in the fundamentals of being an entrepreneur. This certificate suits entrepreneurial-minded individuals who want to start their own business in the culinary arts or find a challenging position in a culinary environment such as a restaurant, supermarkets, bakery, pastry shop, hospital, ski and lake resorts, corporate cafeterias and casinos.

Certificate Outcomes

Students completing the certificate will:

- Demonstrate basic and intermediate culinary skills through a series of learned competencies including but not limited to knife care, cutting techniques, stock preparation, meal planning, and menu writing.
- Demonstrate the knowledge to work in commercial hot food kitchens, commercial cold food kitchens, and commercial bakery kitchens.
- Develop a business plan for a culinary environment which includes the creation, development and presentation of innovative ideas.

Certificates of Achievement are a set of courses within an AAS degree that can serve as a stepping stone to an AAS degree or allow students to enter the workforce. Certificates of Achievement have a general education component.

To earn a Certificate of Achievement, students must:

1. Maintain a minimum cumulative GPA of 2.0 (see requirements for graduation.)
2. Complete a minimum of 15 semester credit hours within the college.
3. Satisfy General Education requirements for the AAS (<http://catalog.tmcc.edu/degrees-certificates/general-education/aas>).
4. Have no financial or library obligation to the college.

General Education Requirements

Communications

Required:

ENG 101	Composition I	3
or ENG 113	Composition I for International Students	

Human Relations

Required:

MGT 212	Leadership and Human Relations	3
or MGT 201	Principles of Management	

Mathematics

Required:

CUL 245	The Business Chef	3
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Certificate Requirements

CUL 100	Sanitation/HACCP	2
CUL 105	Basic Skills Development	3
CUL 106	Understanding Culinary Techniques I	6
ENT 200	Fundamentals of Entrepreneurship	3
ENT 240	Marketing for Small Business	3

ENT 280	Entrepreneurship and Business Plan Development	3
CUL 295 or MGT 290	Work Experience in Culinary Arts Internship in Management	1
Total Units		30

Course	Title	Units
1st semester		
CUL 100	Sanitation/HACCP	2
ENT 200	Fundamentals of Entrepreneurship	3
ENG 101	Composition I	3
or ENG 113	or Composition I for International Students	
CUL 245	The Business Chef	3
CUL 105	Basic Skills Development	3
Semester Total		14
2nd semester		
MGT 212	Leadership and Human Relations	3
or MGT 201	or Principles of Management	
CUL 106	Understanding Culinary Techniques I	6
ENT 240	Marketing for Small Business	3
CUL 295	Work Experience in Culinary Arts	1
or MGT 290	or Internship in Management	
ENT 280	Entrepreneurship and Business Plan Development	3
Semester Total		16
Total Units		30