

# CULINARY ARTS, CERTIFICATE OF ACHIEVEMENT

## Culinary Arts Entrepreneurs

Culinary Arts Entrepreneurs, Certificate of Achievement allows the new entrepreneur the opportunity for 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, supermarket, bakery, pastry shop, hospital, ski and lake resort, corporate cafeteria, or casino.

### 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.

### 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 TMCC website. We hope this information is helpful to you as you make your career and educational choices.

Certificates of Achievement are a set of courses that can serve as a stepping stone to an associate 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.

Code	Title	Units
<b>General Education Requirements</b>		
<i>Communications</i>		
Required:		
ENG 101	Composition I	3
or ENG 113	Composition I for International Students	
<i>Human Relations</i>		

Required:		
MGT 212	Leadership and Human Relations	3
or MGT 201	Principles of Management	
<i>Mathematics</i>		
Required:		
CUL 245	The Business Chef	3
<b>Certificate Requirements</b>		
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	Work Experience in Culinary Arts	1
or MGT 290	Internship in Management	
Total Units		30

1st semester		Units
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		Units
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