

CULINARY ARTS ENTREPRENEURS, AAS

Program Code: Culinary Arts Entrepreneur-AAS

Program Description

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.

Culinary Career Map (<https://sites.tmcc.edu/flipbook/career-maps/>)

Recommended Course Schedule

1st semester		Units
CUL 100	Sanitation/HACCP	2
CUL 105	Basic Skills Development	3
CUL 195	Selected Topics in Culinary Arts	1
CUL 245	The Business Chef	3
ENG 101	Composition I	3
or ENG 100	or Composition Enhanced or Composition I for International and Multilingual Students	
or ENG 113		
ENT 200	Fundamentals of Entrepreneurship	3
Semester Total		15
2nd semester		Units
CUL 106	Understanding Culinary Techniques I	6
ENT 240	Marketing for Small Business	3
ENT 280	Entrepreneurship and Business Plan Development	3
MGT 212	Leadership and Human Relations	3
or MGT 201	or Principles of Management	
Semester Total		15
3rd semester		Units
ACC 135	Bookkeeping I	3
CUL 108	Understanding Culinary Techniques II	6
Communications ²		3
Fine Arts/Humanities/Social Science/Diversity ²		3
Semester Total		15
4th semester		Units
ACC 136	Bookkeeping II	3
CUL 125	Principles of Baking	3
ENT 230	Financing Your Small Business Venture	3
Science ²		3

U.S. and Nevada Constitutions ²	3
Semester Total	15
Total Units	60

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

³ See program recommendations or requirements.

Program Requirements

AAS degrees are generally non-transfer degrees designed for students to enter the workforce.

To earn an AAS degree, students must:

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

Code	Title	Units
General Education Requirements		
<i>Diversity¹</i>		[3]
<i>English/Communications</i>		6
Required:		
ENG 101	Composition I	
or ENG 100	Composition Enhanced	
or ENG 113	Composition I for International and Multilingual 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		
CUL 100	Sanitation/HACCP	2
CUL 105	Basic Skills Development	3
CUL 106	Understanding Culinary Techniques I	6
CUL 108	Understanding Culinary Techniques II	6
CUL 125	Principles of Baking	3
CUL 195	Selected Topics in Culinary Arts	1
ACC 135	Bookkeeping I	3
ACC 136	Bookkeeping II	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
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.

Program Outcomes

Students completing the degree will:

- PSLO1: 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.
- PSLO2: Demonstrate the knowledge to work in commercial hot food kitchens, commercial cold food kitchens, and commercial bakery kitchens.
- PSLO3: Students will create a business plan, including the creation, development and presentation of innovative ideas.