

CULINARY ARTS ENTREPRENEURS, COA

Program Code: Culinary Arts Entrepreneur-CoA

Program Description

Culinary Arts Entrepreneurs, Certificate of Achievement allows the new entrepreneur the opportunity for grounding in the fundamentals of being a small business owner. 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.

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 or ENG 100 or ENG 113	Composition I or Composition Enhanced or Composition I for International and Multilingual Students	3
ENT 200	Fundamentals of Entrepreneurship	3
Semester Total		15
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
Total Units		30

3. Satisfy General Education requirements for the Certificate of Achievement (<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>Communications</i>		
Required:		
ENG 101 or ENG 100 or ENG 113	Composition I Composition Enhanced Composition I for International and Multilingual Students	3
<i>Human Relations</i>		
Required:		
MGT 212 or MGT 201	Leadership and Human Relations Principles of Management	3
<i>Mathematics</i>		
Required:		
CUL 245	The Business Chef	3
Certificate Requirements		
CUL 100	Sanitation/HACCP	2
CUL 105	Basic Skills Development	3
CUL 106	Understanding Culinary Techniques I	6
CUL 195	Selected Topics in Culinary Arts	1
ENT 200	Fundamentals of Entrepreneurship	3
ENT 240	Marketing for Small Business	3
ENT 280	Entrepreneurship and Business Plan Development	3
Total Units		30

Program Outcomes

Students completing the certificate will:

PSLO1: 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.

PSLO2: Demonstrate the knowledge to work in commercial hot food kitchens, commercial cold food kitchens, and commercial bakery kitchens.

PSLO3: Develop a business plan for a culinary environment which includes the creation, development and presentation of innovative ideas.

Program Requirements

Certificates of Achievement can be 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.