

# 2024-2025 OCCUPATIONAL CERTIFICATE (CERT) AWC ADVISEMENT CHECK SHEET

Sign in to your [Self-Service Student Planning](#) account to load the recommended program map and to track your academic progress.

## CULINARY ARTS WITH A FOCUS IN ENTREPRENEURSHIP

<b>Student Name</b>	<b>ID #</b>	<b>Advisor</b>	<b>Major Code: CERT.CAENT</b> <b>Credits: 40</b>
---------------------	-------------	----------------	-----------------------------------------------------

Designed to prepare the student to operate and manage their own catering business by developing skills in creating an effective business plan, conducting market research, determining the target market and developing a marketing strategy as well as developing skills in food preparation and plate and buffet presentation.

<b>Required Major Courses (31 Credits)</b>		<b>Cr</b>	<b>Sem</b>	<b>Notes</b>
CUL 141	Basic Culinary Arts 1	3	1	
CUL 143	ServSafe Prep and Exam	2	1	
CUL 144	Menu Planning	1	2	
CUL 146	Saucier & Meat Fabrication	3	1	
CUL 147	Baking 1	3	1	
CUL 149	Garde Manger 1	3	1	
CUL 253	Food and Beverage Management	3	1	
CUL 259	Field Experience	7	2	
MGT 250	Personnel Supervision	3	3	
NTR 139	Personal Nutrition <b>OR</b>	3	2	
NTR 201	Nutrition	3		
<b>Other Departmental Requirements (9 Credits)</b>		<b>Cr</b>	<b>Sem</b>	<b>Notes</b>
ENT 100	Introduction to Entrepreneurship	3	2	
ENT 220	Marketing the Entrepreneurial Venture	3	3	
ENT 240	Business Plan Development	3	3	