

**OCCUPATIONAL CERTIFICATE (CERT) AWC ADVISEMENT CHECK SHEET****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: 34</b>
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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 (25 Credits)</b>		<b>Cr</b>	<b>Gr</b>	<b>Sem</b>	<b>Notes</b>
CUL 141	Basic Food Selection, Preparation and Garde Manger	4			
CUL 143	ServSafe and Sanitation	1.5			
CUL 144	Menu Planning	1.5			
CUL 146	Production Kitchen 1 (Hot Foods)	4			
CUL 147	Production Kitchen 2 (Bakery/Pastry)	4			
CUL 259	Culinary Arts Field Experience	4			
MGT 250	Personnel Supervision	3			
NTR 139	Personal Nutrition <b>OR</b>	3			
NTR 201	Nutrition	3			
<b>Other Departmental Requirements (9 Credits)</b>		<b>Cr</b>	<b>Gr</b>	<b>Sem</b>	<b>Notes</b>
ENT 100	Introduction to Entrepreneurship	3			
ENT 220	Marketing the Entrepreneurial Venture	3			
ENT 240	Business Plan Development	3			