

OCCUPATIONAL CERTIFICATE (CERT) AWC ADVISEMENT CHECK SHEET**CULINARY ARTS WITH A FOCUS IN ENTREPRENEURSHIP**

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| Student Name | ID # | Advisor | Major Code: CERT.CAENT Credits: 40 |
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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.

| Required Major Courses (31 Credits) | | Cr | Gr | Sem | Notes |
|--|---------------------------------------|-----------|-----------|------------|--------------|
| 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 OR | 3 | | 2 | |
| NTR 201 | Nutrition | 3 | | | |
| Other Departmental Requirements (9 Credits) | | Cr | Gr | Sem | Notes |
| ENT 100 | Introduction to Entrepreneurship | 3 | | 2 | |
| ENT 220 | Marketing the Entrepreneurial Venture | 3 | | 3 | |
| ENT 240 | Business Plan Development | 3 | | 3 | |