CULINARY ENTREPRENEURSHIP ASSOCIATE IN SCIENCE AND CERTIFICATE OF ACHIEVEMENT

Students who plan to prepare for a career in the culinary field as a manager or owner of a business will find that success is contingent on both expertise in culinary arts and a basic business foundation. Careers are available in a wide spectrum of enterprises such as:

- Fine dining restaurants and hotels
- Food service in the regional casinos
- Bed and breakfast enterprises
- Catering businesses
- Personal chef

This hybrid program combines the basics of culinary arts with the fundamental business skills that prepare students to enter a career that has unlimited potential for the future.

Associate Degree Major Requirements

Note: All courses must be completed with a letter grade of "C" or higher or "Pass."

Code	Title	Units
BUS-109	Elementary Accounting	3
BUS-146	Marketing	3
BUS-148	Customer Relations Management	1.5
BUS-156	Principles of Management	3
BUS-158	Introduction to Hospitality and Tourism Management	3
BOT-172	Introduction to Microcomputer Applications	2
CA-160	Banquet Service Production	3
CA-163	Food Purchasing for Culinary Arts	1
CA-165	Sanitation for Food Service	1
CA-166	Menu Management	1
CA-169	Essential Skills for Culinary Arts	3
CA-171	Intermediate Culinary Skills	3
Select one of the following:		3
BUS-115	Human Relations in Business	
BUS-140	Entrepreneurship: Developing a Business Plan	
ETHN-115	Introduction to Cultural Competence	
CA-170	Food Service Management	
CA-173	Principles of Buffet and Catering	
Total Units		**30.5**

Plus General Education (https://catalog.gcccd.edu/grossmont/admission-information/general-education-transfer/) and Elective Requirements

Certificate of Achievement

Any student who chooses to complete only the courses required for the above major qualifies for a Certificate of Achievement in Culinary Entrepreneurship. An official request must be filed with the Admissions and Records Office prior to the deadline as stated in the Academic Calendar.