

CULINARY ENTREPRENEURSHIP, TECHNICAL DIPLOMA

The Technical Diploma in Culinary Arts and Entrepreneurship will enable students to master skills within the areas of Culinary Arts and Entrepreneurship. Students will be provided with a variety of Culinary Arts coursework in order to promote mastery in the field and the attainment of industry-based certifications. Students will also learn the skills necessary to successfully start and manage a small business within the food-service industry.

Code	Title	Hours
Required Courses ^{1, 2}		
CULA 1000	Introduction to Culinary Arts	3
CULA 1020	Basic Food Preparation	3
CULA 1050	Sanitation	3
CULA 1100	Culinary Nutrition	3
or BIOL 1030	Nutrition for Food Service Prs	
CULA 1500	Baking	3
CULA 2700	Food Service Management I & II	3
CULA 1750	Meat, Poultry, and Seafood	3
CULA 1800	Soups, Stocks, and Sauces	3
CULA 1900	Garde Manger Management	3
CULA 2730	Food Service Management III	3
CULA 2750	FSM IV- Hosp & Rest Mgmt	3
CULA 2850	Culinary Practicum	3
CULA 2900	International Cuisine	3
BUSN 1500	Intro to Entrepreneurship	3
BUSN 1520	Marketing for Entrepreneurs	3
Total Hours		45

¹ Must earn a grade of "C" or better in each.

² At least twenty-three (23) credit hours must be earned in residence.