

**Area of Interest:** Business and Professional Industries  
**Culinary Arts II: Entrepreneurship Certificate**  
**College Catalog:** [2024-2025](#)



**Program Location:** Maricopa, Signal Peak & San Tan Campuses

**Program Description:** The Culinary Arts II Certificate emphasizes entrepreneurship while providing comprehensive training in basic and advanced culinary skills. Students will develop expertise in culinary techniques, food sustainability concepts, and logistical skills for event planning. This certificate prepares students for entry-level positions as cooks, chefs, or food service managers and serves as a launching pad for entrepreneurial ventures in the culinary arts industry.

**This program stacks into the Hotel & Restaurant Management Program AAS Degree.**

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**Area of Interest Website:** [Business and Professional Industries - Central Arizona College \(centralaz.edu\)](#)

**Legend**

<b>Bold Course</b> =Required Course	Recommended Course (R)	Stackable Certificate (SC)	
<b>AGEC Course list</b> (Arizona General Education Curriculum) and other degree requirements.			
Written Communication ( <b>WC</b> )	Oral Communication ( <b>OC</b> )	Arts/Humanities ( <b>AH</b> )	Social/Behavioral Science ( <b>SB</b> )
Biological Science ( <b>BS</b> ), Physical Science ( <b>PS</b> ), Any Lab Science ( <b>LS</b> )	Mathematics ( <b>M</b> )	Core Course ( <b>CC</b> )	Elective ( <b>E</b> )
<b>Special Awareness Requirements</b> for transfer degrees met through courses on the AGEC Course list.			
<input type="checkbox"/> Cultural Awareness ( <b>CU</b> )	<input type="checkbox"/> Global/Historical Awareness ( <b>GI/HI</b> )	<input type="checkbox"/> Intensive Writing ( <b>IW</b> )	

**Semester 1:** New Students-Find your suggested starting point for [English/Reading & Math courses](#).

	COURSE	CREDITS	SEMESTER/GRADE	NOTES
CC	<b>CUL105 Food Safety Foundations</b>	1		
CC	<b>CUL130 Culinary Principles &amp; Applications I</b>	3		
CC	<b>CUL170 Dining &amp; Beverage Operations</b>	2		
CC	<b>HRM100 Introduction to Hospitality</b>	3		
CC	<b>HRM103 Managing Food Service Operations</b>	3		
CC	<b>CUL160 Baking &amp; Pastry I</b>	3		
	<b>Semester Credits:</b>	<b>15</b>	<b>Apply for graduation and attend career events!</b>	

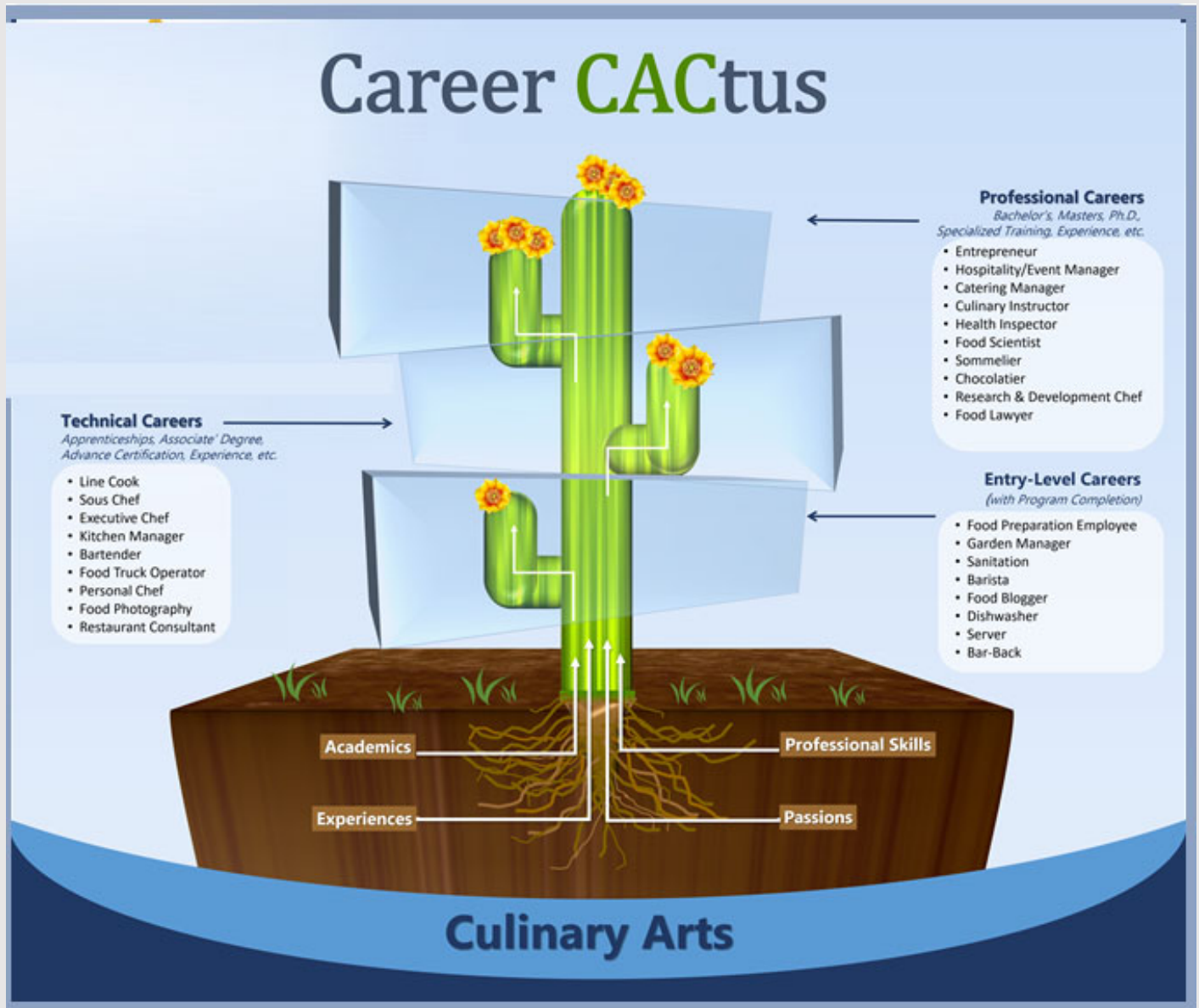
**Semester 2**

	COURSE	CREDITS	SEMESTER/GRADE	NOTES
CC	<b>CUL230 Culinary Principles and Applications II</b>	3		
CC	<b>CUL185 Catering Operations</b>	2		
CC	<b>CUL125 Food Sustainability</b>	1		
CC	<b>CUL290 Culinary Hospitality Practicum</b>	2		
CC	<b>CUL260 Baking &amp; Pastry II</b>	3		
CC	CUL289 Culinary Capstone	3		
	<b>Semester Credits</b>	<b>14</b>	<b>Research career resources and opportunities!</b>	
	<b>Total Culinary Arts II Entrepreneurship Certificate Credits:</b>	<b>29</b>		

Arizona Resident Tuition for 2024-2025 is \$75 per credit hour, see [Paying for College](#). Financial aid may be available.

## Career Information

CAC Career Center: [centralaz.edu/career](http://centralaz.edu/career) FREE CAC career resources and assistance.



**O\*NET OnLine:** Visit [onetonline.org](http://onetonline.org) and search for:

### Occupations in Culinary Arts, including:

- Education needed for specific occupations
- Occupation tasks, knowledge, skills and abilities
- Salary/wages for specific occupations (\$)

## Transfer Information

CAC University Transfer Center: [centralaz.edu/transfer](http://centralaz.edu/transfer) FREE CAC transfer resources and assistance.

[AZTransfer Business Major Guide](#) has a list of transfer programs at ASU, NAU, or UA.

**Note:** Use this Program MAP as a guide to choose courses with your advisor and track progress towards milestones and completion of program. Work with an advisor to customize your plan to align with your specific career and/or transfer goals.

**Part-Time Students:** Plans can be modified to fit the need of part-time students by adding more semesters.

**Student Name:**

**Advisor Name:**

**Student ID Number:** 880

**Date:**