

# CALIFORNIA COMMUNITY COLLEGE - CULINARY

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## Program Area: Culinary

### Awards 1 & 2: Advanced Culinary Arts (Associate of Science & Certificate of Achievement)

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# JOBS

*What jobs are you training students for?*

Federal Codes for Job Types: Standard Occupational Classification (SOC)

\* = SOC Code(s) recommended by Centers of Excellence \*\* = SOC Code(s) recommended by faculty

#### **1) Chefs and Head Cooks (SOC 35-1011.00)\*\***

Direct and may participate in the preparation, seasoning, and cooking of salads, soups, fish, meats, vegetables, desserts, or other foods. May plan and price menu items, order supplies, and keep records and accounts.

*Sample of reported job titles:* Banquet Chef; Certified Executive Chef (CEC); Chef; Chef, Instructor; Cook; Corporate Executive Chef; Executive Chef (Ex Chef); Executive Sous Chef; Head Cook; Line Cook

#### **2) First-Line Supervisors of Food Preparation and Serving Workers (SOC 35-1012.00)\*\*\***

Directly supervise and coordinate activities of workers engaged in preparing and serving food.

*Sample of reported job titles:* Cafeteria Manager, Dietary Supervisor, Food and Nutrition Services Supervisor, Food Production Supervisor, Food Service Director, Food Service Manager, Food Service Supervisor, Kitchen Manager, Kitchen Supervisor, Restaurant Manager

#### **3) Cooks, Private Household (SOC 35-2013.00)\*\***

Prepare meals in private homes. Includes personal chefs.

*Sample of reported job titles:* Certified Personal Chef (CPC), Personal Chef, Private Chef

#### **4) Cooks, Restaurant (SOC 35-2014.00)\*\***

Prepare, season, and cook dishes such as soups, meats, vegetables, or desserts in restaurants. May order supplies, keep records and accounts, price items on menu, or plan menu.

*Sample of reported job titles:* Back Line Cook, Banquet Cook, Breakfast Cook, Cook, Fry Cook, Grill Cook, Line Cook, Pastry Baker, Prep Cook (Preparation Cook)

#### **5) Cooks, All Other (SOC 35-2019.00)**

All cooks not listed separately.

## Program Area: Culinary

### Awards 1 & 2: Advanced Culinary Arts (Associate of Science & Certificate of Achievement)

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# FEDERAL PROGRAM CODES

*What do students learn in your program?*

Federal Program Codes for Awards: Classification of Instructional Program (CIP)

Crosswalk	Gainful Employment	Financial Aid	Veterans Program	Accreditation	Recommended Change
12.0500 12.0501 12.0503 12.0504 12.0505 12.0507 12.0509 19.0505	12.0503	Not provided	Not provided	Not provided	

#### **1) Cooking and Related Culinary Arts, General (CIP 12.0500)**

A program that focuses on the general study of the cooking and related culinary arts, and that may prepare individuals for a variety of jobs within the food service industry. Includes instruction in food preparation, cooking techniques, equipment operation and maintenance, sanitation and safety, communication skills, applicable regulations, and principles of food service management.

#### **1) Baking and Pastry Arts/Baker/Pastry Chef (CIP 12.0501)**

A program that prepares individuals to serve as professional bakers and pastry specialists in restaurants or other commercial baking establishments. Includes instruction in bread and pastry making, bread and pastry handling and storage, cake and pastry decorating, baking industry operations, product packaging and marketing operations, and counter display and service.

#### **2) Culinary Arts/Chef Training (CIP 12.0503)**

A program that prepares individuals to provide professional chef and related cooking services in restaurants and other commercial food establishments. Includes instruction in recipe and menu planning, preparing and cooking of foods, supervising and training kitchen assistants, the management of food supplies and kitchen resources, aesthetics of food presentation, and familiarity or mastery of a wide variety of cuisines and culinary techniques.

### **3) Restaurant, Culinary, and Catering Management/Manager (CIP 12.0504)**

A program that prepares individuals to plan, supervise, and manage food and beverage preparation and service operations, restaurant facilities, and catering services. Includes instruction in food/beverage industry operations, cost control, purchasing and storage, business administration, logistics, personnel management, culinary arts, restaurant and menu planning, executive chef functions, event planning and management, health and safety, insurance, and applicable law and regulations.

See also: 52.0905) Restaurant/Food Services Management.

### **4) Food Preparation/Professional Cooking/Kitchen Assistant (CIP 12.0505)**

A program that prepares individuals to serve under the supervision of chefs and other food service professionals as kitchen support staff and commercial food preparation workers. Includes instruction in kitchen organization and operations, sanitation and quality control, basic food preparation and cooking skills, kitchen and kitchen equipment maintenance, and quantity food measurement and monitoring.

### **5) Food Service, Waiter/Waitress, and Dining Room Management/Manager (CIP 12.0507)**

A program that prepares individuals to serve food to customers in formal or informal settings. Includes instruction in the nutritional, sensory, and functional properties of food and its ingredients; food services principles; table and counter services; dining room operations and procedures; service personnel supervision and management; communication skills; business math; safety; and sanitation.

### **6) Culinary Science/Culinology (CIP 12.0509)**

A program that focuses on the blending of food science and the culinary arts and that prepares individuals to work as research chefs and related research and development positions in the food industry. Includes instruction in culinary arts, food chemistry, food safety and quality, food processing, nutrition, and business management.

See also: 01.1001) Food Science.

### **7) Foodservice Systems Administration/Management (CIP 19.0505)**

A program that focuses on the principles and practices relating to the administration of food service systems in institutional settings, and that prepares individuals to manage such operations in public and private facilities. Includes instruction in human nutrition, food safety, the design and organization of food service systems, purchasing, personnel management, and related business practices.

## Program Area: Culinary

### Awards 1 & 2: Advanced Culinary Arts (Associate of Science & Certificate of Achievement)

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# CALIFORNIA PROGRAM CODES

*What do students learn in your program?*

State Program Codes for Awards: Taxonomy of Program (TOP)

Crosswalk	Current	Recommended Change
1306.00	1306.30	
1306.20		
1306.30		
1307.10		

#### **1) Nutrition, Foods, and Culinary Arts (TOP 1306.00)**

Principles and techniques of food preparation, food management, food production services and related technologies, and the fundamentals of nutrition, nutrition education, and nutrition care affecting human growth and health maintenance.

#### **1) Dietetic Services and Management (TOP 1306.20)**

Programs providing training in institutional food services and the management and supervision of such services, as Dietary Managers, Dietary Service Supervisors, and similar positions. Includes food services in schools, hospitals, nursing facilities, and other noncommercial settings.

#### **2) Culinary Arts (TOP 1306.30)**

Selection, storage, preparation, and service of food in quantity, including the culinary techniques used by chefs, institutional cooks, bakers, and catering services.

#### **3) Restaurant and Food Services and Management (TOP 1307.10)**

Management and supervision of food and beverage service operations. Includes server and bartender training.

## Program Area: Culinary

### Awards 1 & 2: Advanced Culinary Arts (Associate of Science & Certificate of Achievement)

# COURSES

*What do students learn in each course?*

State Program Codes for Courses: TOP Codes and SAM Codes

Course Number	Course Name	Control Number	TOP Code	Recommended Change
SAM A				
SAM B				
SAM C				
CWE 180	Co-Op-Ed Foods and Nutrition	CCC000XXXXXX	1306.00	
FN 110	Food Preparation Essentials	CCC000XXXXXX	1306.00	
FN 120	Sustainable Meals	CCC000XXXXXX	1306.00	
FN 140	Cultural Cuisine	CCC000XXXXXX	1306.00	
FN 142	Classical French Cuisine	CCC000XXXXXX	1306.00	
FN 171	Sanitation and Safety	CCC000XXXXXX	1306.30	
FN 173	Catering and Banquets	CCC000XXXXXX	1306.30	
FN 205	Nutrition for Culinary Professionals	CCC000XXXXXX	1306.30	
FN 210	Servsafe In Food Production	CCC000XXXXXX	1306.30	
FN 220	French Bistro Cuisine	CCC000XXXXXX	1306.00	
FN 222	Chinese Cuisine	CCC000XXXXXX	1306.00	
FN 226	Mexican Cuisine	CCC000XXXXXX	1306.00	
FN 230	Vegetarian Cuisine	CCC000XXXXXX	1306.00	
FN 241	Culinary Principles II	CCC000XXXXXX	1306.30	
FN 246	Pantry	CCC000XXXXXX	1306.30	
FN 261	Internship	CCC000XXXXXX	1306.30	
FN 275	Food and Beverage Operations	CCC000XXXXXX	1306.30	
FN 50	Fundamentals of Nutrition	CCC000XXXXXX	1306.00	
SAM D				
FN 223	Asian Cuisine	CCC000XXXXXX	1306.00	
FN 227	Mediterranean Cuisine	CCC000XXXXXX	1306.00	
FN 228	Italian Cuisine	CCC000XXXXXX	1306.00	
FN 240	Culinary Principles I	CCC000XXXXXX	1306.30	
FN 244	Baking Fundamentals I	CCC000XXXXXX	1306.30	
FN 245	Baking Fundamentals II	CCC000XXXXXX	1306.30	
FN 232	Techniques of Healthy Cooking	CCC000XXXXXX	1306.00	
FN 236	American Regional Cuisine	CCC000XXXXXX	1306.00	

Course Number	Course Name	Control Number	TOP Code	Recommended Change
SAM E				

**1) Nutrition, Foods, and Culinary Arts (TOP 1306.00)**

Principles and techniques of food preparation, food management, food production services and related technologies, and the fundamentals of nutrition, nutrition education, and nutrition care affecting human growth and health maintenance.

**2) Culinary Arts (TOP 1306.30)**

Selection, storage, preparation, and service of food in quantity, including the culinary techniques used by chefs, institutional cooks, bakers, and catering services.

## Program Area: Culinary

### Award 3 & 4: Catering (Associate of Science & Certificate of Achievement)

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# JOBS

*What jobs are you training students for?*

Federal Codes for Job Types: Standard Occupational Classification (SOC)

\* = SOC Code(s) recommended by Centers of Excellence \*\* = SOC Code(s) recommended by faculty

#### **1) Food Service Managers (SOC 11-9051.00)\*\*\***

Plan, direct, or coordinate activities of an organization or department that serves food and beverages.

*Sample of reported job titles:* Banquet Manager, Catering Manager, Food and Beverage Director, Food and Beverage Manager, Food Service Director, Food Service Manager, Food Service Supervisor, Kitchen Manager, Restaurant General Manager, Restaurant Manager

#### **2) Meeting, Convention, and Event Planners (SOC 13-1121.00)\*\*\***

Coordinate activities of staff, convention personnel, or clients to make arrangements for group meetings, events, or conventions.

*Sample of reported job titles:* Catering Director, Conference Planner, Conference Planning Manager, Conference Services Director, Conference Services Manager, Convention Services Director, Convention Services Manager (CSM), Event Coordinator, Events Manager, Special Events Coordinator

#### **3) First-Line Supervisors of Food Preparation and Serving Workers (SOC 35-1012.00)\*\*\***

Directly supervise and coordinate activities of workers engaged in preparing and serving food.

*Sample of reported job titles:* Cafeteria Manager, Dietary Supervisor, Food and Nutrition Services Supervisor, Food Production Supervisor, Food Service Director, Food Service Manager, Food Service Supervisor, Kitchen Manager, Kitchen Supervisor, Restaurant Manager

#### **4) Food Preparation Workers (SOC 35-2021.00)\*\*\***

Perform a variety of food preparation duties other than cooking, such as preparing cold foods and shellfish, slicing meat, and brewing coffee or tea.

*Sample of reported job titles:* Deli Clerk (Delicatessen Clerk), Diet Aide, Dietary Aide, Dietary Assistant, Food Preparer, Food Service Aide, Food Service Worker, Nutrition Aide, Pantry Cook, Slicer



**5) Combined Food Preparation and Serving Workers, Including Fast Food (SOC 35-3021.00)\*\*\***

Perform duties which combine preparing and serving food and nonalcoholic beverages.

*Sample of reported job titles:* Car Hop, Deli Clerk (Delicatessen Clerk), Deli Worker (Delicatessen Worker), Dietary Aide, Food Service Assistant, Food Service Worker, Prep Cook (Preparation Cook), Sandwich Artist, School Cafeteria Cook, Server

## Program Area: Culinary

### Award 3 & 4: Catering (Associate of Science & Certificate of Achievement)

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# FEDERAL PROGRAM CODES

*What do students learn in your program?*

Federal Program Codes for Awards: Classification of Instructional Program (CIP)

Crosswalk	Gainful Employment	Financial Aid	Veterans Program	Accreditation	Recommended Change
12.0500	12.0599	Not provided	Not provided	Not provided	
12.0501					
12.0503					
12.0504					
12.0505					
12.0507					
12.0509					
12.0510					
19.0505					
19.0604					
52.0901					
52.0904					
52.0905					
52.0907					
52.0909					

#### 1) **Cooking and Related Culinary Arts, General (CIP 12.0500)**

A program that focuses on the general study of the cooking and related culinary arts, and that may prepare individuals for a variety of jobs within the food service industry. Includes instruction in food preparation, cooking techniques, equipment operation and maintenance, sanitation and safety, communication skills, applicable regulations, and principles of food service management.

#### 2) **Baking and Pastry Arts/Baker/Pastry Chef (CIP 12.0501)**

A program that prepares individuals to serve as professional bakers and pastry specialists in restaurants or other commercial baking establishments. Includes instruction in bread and pastry making, bread and pastry handling and storage, cake and pastry decorating, baking industry operations, product packaging and marketing operations, and counter display and service.

### **3) Culinary Arts/Chef Training (CIP 12.0503)**

A program that prepares individuals to provide professional chef and related cooking services in restaurants and other commercial food establishments. Includes instruction in recipe and menu planning, preparing and cooking of foods, supervising and training kitchen assistants, the management of food supplies and kitchen resources, aesthetics of food presentation, and familiarity or mastery of a wide variety of cuisines and culinary techniques.

### **4) Restaurant, Culinary, and Catering Management/Manager (CIP 12.0504)**

A program that prepares individuals to plan, supervise, and manage food and beverage preparation and service operations, restaurant facilities, and catering services. Includes instruction in food/beverage industry operations, cost control, purchasing and storage, business administration, logistics, personnel management, culinary arts, restaurant and menu planning, executive chef functions, event planning and management, health and safety, insurance, and applicable law and regulations.

See also: 52.0905) Restaurant/Food Services Management.

### **5) Food Preparation/Professional Cooking/Kitchen Assistant (CIP 12.0505)**

A program that prepares individuals to serve under the supervision of chefs and other food service professionals as kitchen support staff and commercial food preparation workers. Includes instruction in kitchen organization and operations, sanitation and quality control, basic food preparation and cooking skills, kitchen and kitchen equipment maintenance, and quantity food measurement and monitoring.

### **6) Food Service, Waiter/Waitress, and Dining Room Management/Manager (CIP 12.0507)**

A program that prepares individuals to serve food to customers in formal or informal settings. Includes instruction in the nutritional, sensory, and functional properties of food and its ingredients; food services principles; table and counter services; dining room operations and procedures; service personnel supervision and management; communication skills; business math; safety; and sanitation.

### **7) Culinary Science/Culinology (CIP 12.0509)**

A program that focuses on the blending of food science and the culinary arts and that prepares individuals to work as research chefs and related research and development positions in the food industry. Includes instruction in culinary arts, food chemistry, food safety and quality, food processing, nutrition, and business management.

See also: 01.1001) Food Science.

### **8) Wine Steward/Sommelier (CIP 12.0510)**

A program that prepares individuals to manage wine selection, purchasing, storage, sales, and service for a variety of establishments in the hospitality industry. Includes instruction in wine production, wine regions of the world, wine tasting, food and wine matching, service techniques, and wine program management.

### **9) Culinary Arts and Related Services, Other (CIP 12.0599)**

Any instructional program in culinary arts and related services not listed above.

### **10) Foodservice Systems Administration/Management (CIP 19.0505)**

A program that focuses on the principles and practices relating to the administration of food service systems in institutional settings, and that prepares individuals to manage such operations in public and private facilities. Includes instruction in human nutrition, food safety, the design and organization of food service systems, purchasing, personnel management, and related business practices.

### **11) Facilities Planning and Management (CIP 19.0604)**

A program that focuses on strategic workplace and facility planning and that prepares individuals to function as facility and event managers and workplace consultants. Includes instruction in the principles of aesthetic and functional design, environmental psychology and organizational behavior, real estate planning, principles of occupational health and safety, event planning and management, operations management, and applicable regulatory and policy issues.

See also: 52.0907) Meeting and Event Planning.

### **12) Hospitality Administration/Management, General (CIP 52.0901)**

A program that prepares individuals to serve as general managers and directors of hospitality operations on a system-wide basis, including both travel arrangements and promotion and the provision of traveler facilities. Includes instruction in principles of operations in the travel and tourism, hotel and lodging facilities, food services, and recreation facilities industries; hospitality marketing strategies; hospitality planning; management and coordination of franchise and unit operations; business management; accounting and financial management; hospitality transportation and logistics; and hospitality industry policies and regulations.

### **13) Hotel/Motel Administration/Management (CIP 52.0904)**

A program that prepares individuals to manage operations and facilities that provide lodging services to the traveling public. Includes instruction in hospitality industry principles; supplies purchasing, storage and control; hotel facilities design and planning; hospitality industry law; personnel management and labor relations; financial management; marketing and sales promotion; convention and event management; front desk operations; and applications to specific types of hotels and motel operations.

#### **14) Restaurant/Food Services Management (CIP 52.0905)**

A program that prepares individuals to plan, manage, and market restaurants, food services in hospitality establishments, food service chains and franchise networks, and restaurant supply operations. Includes instruction in hospitality administration, food services management, wholesale logistics and distribution, franchise operations, business networking, personnel management, culinary arts, business planning and capitalization, food industry operations, marketing and retailing, business law and regulations, finance, and professional standards and ethics.

See also: 12.0504) Restaurant, Culinary, and Catering Management/Manager., 19.0505) Foodservice Systems Administration/Management.

#### **15) Meeting and Event Planning (CIP 52.0907)**

A program that prepares individuals to plan, budget, and implement conferences, meetings, and other special events in the public or private sectors. Includes instruction in principles of meeting and event planning; special event management; budgets and finance; site selection; contracts, vendors, and negotiations; marketing and promotions; food and beverage management; audio-visual basics and meeting technology; and hospitality law.

See also: 19.0604) Facilities Planning and Management.

#### **16) Hotel, Motel, and Restaurant Management (CIP 52.0909)**

An instructional program that prepares individuals to manage operations and facilities that provide food and/or lodging services to the traveling public. Includes instruction in hospitality industry principles; supplies purchasing, storage, and control; hotel and restaurant facilities design and planning; hospitality industry law; personnel management and labor relations; financial management; facilities management; marketing and sale promotion strategies; convention and event management; front desk operations; and applications to specific types of hotel, motel, and/or restaurant operations. Note: this program was re-instated after being deleted from CIP 2000; previously, it was coded as 52.0902.

See also: 52.0904) Hotel/Motel Administration/Management., 52.0905) Restaurant/Food Services Management.

## Program Area: Culinary

### Award 3 & 4: Catering (Associate of Science & Certificate of Achievement)

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# CALIFORNIA PROGRAM CODES

*What do students learn in your program?*

State Program Codes for Awards: Taxonomy of Program (TOP)

Crosswalk	Current	Recommended Change
1306.00	1306.30	
1306.20		
1306.30		
1307.00		
1307.10		
1307.20		

#### **1) Nutrition, Foods, and Culinary Arts (TOP 1306.00)**

Principles and techniques of food preparation, food management, food production services and related technologies, and the fundamentals of nutrition, nutrition education, and nutrition care affecting human growth and health maintenance.

#### **2) Dietetic Services and Management (TOP 1306.20)**

Programs providing training in institutional food services and the management and supervision of such services, as Dietary Managers, Dietary Service Supervisors, and similar positions. Includes food services in schools, hospitals, nursing facilities, and other noncommercial settings.

#### **3) Culinary Arts (TOP 1306.30)**

Selection, storage, preparation, and service of food in quantity, including the culinary techniques used by chefs, institutional cooks, bakers, and catering services.

#### **4) Hospitality (TOP 1307.00)**

Organization and administration of hospitality services, management, and training of personnel, including restaurant and food service management, hotel/motel or resort management, and convention and special events planning. Includes combined hotel/restaurant management programs.

#### **5) Restaurant and Food Services and Management (TOP 1307.10)**

Management and supervision of food and beverage service operations. Includes server and bartender training.

## **6) Lodging Management (TOP 1307.20)**

Preparation to manage places of lodging such as hotels, motels and inns. Includes supplies purchasing and control, facilities design and planning, hospitality law, personnel and financial management, marketing, events management, and front desk operations.

## Program Area: Culinary

### Award 3 & 4: Catering (Associate of Science & Certificate of Achievement)

# COURSES

*What do students learn in each course?*

State Program Codes for Courses: TOP Codes and SAM Codes

Course Number	Course Name	Control Number	TOP Code	Recommended Change
SAM A				
SAM B				
SAM C				
BUS 160	Entrepreneurship	CCC000XXXXXX	0506.40	
CWE 180	Co-Op-Ed Foods and Nutrition	CCC000XXXXXX	1306.00	
FN 110	Food Preparation Essentials	CCC000XXXXXX	1306.00	
FN 120	Sustainable Meals	CCC000XXXXXX	1306.00	
FN 140	Cultural Cuisine	CCC000XXXXXX	1306.00	
FN 171	Sanitation and Safety Or	CCC000XXXXXX	1306.30	
FN 173	Catering and Banquets	CCC000XXXXXX	1306.30	
FN 205	Nutrition for Culinary Professionals	CCC000XXXXXX	1306.30	
FN 210	Servsafe In Food Production	CCC000XXXXXX	1306.30	
FN 220	French Bistro Cuisine	CCC000XXXXXX	1306.00	
FN 222	Chinese Cuisine	CCC000XXXXXX	1306.00	
FN 226	Mexican Cuisine	CCC000XXXXXX	1306.00	
FN 241	Culinary Principles II	CCC000XXXXXX	1306.30	
FN 246	Pantry	CCC000XXXXXX	1306.30	
FN 261	Internship	CCC000XXXXXX	1306.30	
FN 275	Food and Beverage Operations	CCC000XXXXXX	1306.30	
FN 50	Fundamentals of Nutrition	CCC000XXXXXX	1306.00	
FN 230	Vegetarian Cuisine	CCC000XXXXXX	1306.00	
SAM D				
FN 223	Asian Cuisine	CCC000XXXXXX	1306.00	
FN 227	Mediterranean Cuisine	CCC000XXXXXX	1306.00	
FN 228	Italian Cuisine	CCC000XXXXXX	1306.00	
FN 232	Techniques of Healthy Cooking	CCC000XXXXXX	1306.00	
FN 236	American Regional Cuisine	CCC000XXXXXX	1306.00	
FN 240	Culinary Principles I	CCC000XXXXXX	1306.30	
FN 244	Baking Fundamentals I	CCC000XXXXXX	1306.30	
FN 245	Baking Fundamentals II	CCC000XXXXXX	1306.30	



Course Number	Course Name	Control Number	TOP Code	Recommended Change
SAM E				

**1) Small Business and Entrepreneurship (TOP 0506.40)**

Principles, practices, and strategies of small business wholesale, retail, or service operations for owners/managers, and marketing principles and methods applicable to developing businesses.

**2) Nutrition, Foods, and Culinary Arts (TOP 1306.00)**

Principles and techniques of food preparation, food management, food production services and related technologies, and the fundamentals of nutrition, nutrition education, and nutrition care affecting human growth and health maintenance.

**3) Culinary Arts (TOP 1306.30)**

Selection, storage, preparation, and service of food in quantity, including the culinary techniques used by chefs, institutional cooks, bakers, and catering services.