



2017-2018 Certificate

Certificate: **MANAGEMENT SKILLS I (90-316-6)**

Credits: **11 Credits**

Description: All certificates courses can be applied toward an associate degree in Culinary Arts. All courses must have been taken in the last 10 years.

Related program: Culinary Arts

Campuses Available: Racine Campus

REQUIRED COURSES

	✓ Semester One	<u>Credits</u>	<u>Prerequisite</u>	<u>Corequisite</u>
<input type="checkbox"/>	316-190 Food Service Supervision*	3		
<input type="checkbox"/>	801-196 Oral/Interpersonal Communication	3	838-105 or Placement Test Score	
<input type="checkbox"/>				
<input type="checkbox"/>				
✓	Semester Two	<u>Credits</u>	<u>Prerequisite</u>	<u>Corequisite</u>
<input type="checkbox"/>	196-123 Problem Solving/Decision Making	2		
<input type="checkbox"/>	316-133 Menu Planning, Purchasing, Cost Control	3		
<input type="checkbox"/>				
<input type="checkbox"/>				
<input type="checkbox"/>				
Total Credits		11		

ADDITIONAL REQUIREMENTS

Students must submit all health and immunization forms prior to the first day of attending classes marked with an (*).

NOTE: Students must complete a certificate program with a minimum of a 2.0 Program GPA.

NOTE: Prerequisites can be waived with departmental approval.