



## 2015-2016 *Internal Certificate*

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

**Credits:**                        **11 Credits**

**Description:**                All certificate 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

	<b>✓ Semester One</b>	<b><u>Credits</u></b>	<b><u>Prerequisite</u></b>	<b><u>Corequisite</u></b>
<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"/>				
	<b>✓ Semester Two</b>	<b><u>Credits</u></b>	<b><u>Prerequisite</u></b>	<b><u>Corequisite</u></b>
<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"/>				
<b>Total Credits</b>		<b>11</b>		

### 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.