

# PERSONAL CHEF, CERTIFICATE OF PROFICIENCY



The Personal Chef Certificate of Proficiency provides knowledge and skills needed to succeed in the personal chef industry. Career opportunities would be to own and operate your own personal chef business.

**Program contact:** Learn more (<http://www.tri-c.edu/programs/hospitality-management/culinary-arts/certificate-personal-chef.html>)

**This certificate will be automatically awarded when the certificate requirements are completed. If you do not want to receive the certificate, please notify the Office of the Registrar at RegistrarOffice@tri-c.edu.**

Learn more (<http://catalog.tri-c.edu/pathways/business/hospitality-culinary-art-management>) about how certificate credits apply to the related degree.

Gainful Employment Disclosure (<http://www.tri-c.edu/about/gainful-employment.html>)

## Program Admission Requirements

- High School Diploma/GED
- ENG-0990 Language Fundamentals II or appropriate English Placement Score.
- MATH-0910 Basic Arithmetic and Pre-Algebra or appropriate Math Placement Score.

## Program Learning Outcomes

This program is designed to prepare students to demonstrate the following learning outcomes:

1. Effectively communicate verbally and in writing with customers and other professionals.
2. Plan, prepare, and properly store foods using personal chef style recipes, tools, equipment and safe and sanitary procedures that meet the customer needs/requirements.
3. Plan, determine and develop marketing, legal, financial, insurance, and sales strategies to establish and operate an effective Personal Chef business.
4. Successfully complete ServSafe Certification Exam.

## Suggested Semester Sequence

First Semester		Credit Hours
HOSP-1020	Sanitation and Safety	2
HOSP-1031	Fundamentals of Culinary Arts	3
HOSP-1040	Customer Service	2
HOSP-1180	Event Planning Essentials	2
HOSP-1552	Introduction to Baking & Pastries	3
Select one of the following:		3
ENG-1010	College Composition I	
ENG-101H	Honors College Composition I	
Credit Hours		15
Second Semester		
HOSP-1451	Contemporary Cuisine	4
HOSP-1710	Doing Business as a Personal Chef	3
HOSP-2330	Menus and Facilities Planning & Design	3
HOSP-2500	Hospitality Cost Control	3
HOSP-2700	Hospitality Purchasing	2
Credit Hours		15
Total Credit Hours		30