

Entrepreneurship – Creative Pastry

Course informs students with the knowledge and skills necessary to own and operate their own businesses with an emphasis on cake decorating techniques. Topics will include business management principles, economics, computer, mathematics and communication skills as part of the overall content. The focus of this course will be leadership using the guidelines established through FCCLA, entrepreneurship, and cake decorating techniques. Their marketing project is usually at the discretion of the student and the instructor based on their perception of what would be successful.

Prerequisite required. Professional Baking. Articulated with DACC. Course fee \$12.50 per semester. Student must provide their own decorating tools.

Course ID# = ENTREP-GN-Y

(This course meets 1 of 12 needed Elective Graduation Credit Requirements)