



## Agribusiness: Pairing Wine and Food Certificate of Accomplishment

### **Program Requirements:**

"Program Requirements" specify the courses required for this program. See suggested course sequence for additional information.

**Suggested Course Sequence**

The "Suggested Course Sequence" is an example of how to complete the requirements plus any additional general education that may be needed. If you would like to create a personalized Student Education Plan (SEP), schedule a meeting with a counselor.

FALL SEMESTER (YEAR 1)		
Course	Title	Units
<input type="checkbox"/> VEN 301	Pairing Wine and Food	0.5
<input type="checkbox"/> VEN 302	Progressive Wine and Food Pairing	0.5
<input type="checkbox"/> VEN 303	European Wine and Food	0.5
<input type="checkbox"/> VEN 304	Dessert Wine and Food Pairing	0.5
<input type="checkbox"/> VEN 305	Pairing the Wines and Foods of Provence	0.5
<input type="checkbox"/> VEN 306	Pairing the Wines and Foods of Tuscany	0.5
<b>Total Units</b>		<b>3</b>

**Tasks:**

- Complete Career Exploration
- Meet with Counselor (SEP)
- Visit library and tutoring
- Review Financial Aid Requirements
- Apply AHC Scholarship
- **Apply for Certificate with Counseling**