

AMA Course Outline

Week 1: Creating a Food Business

Week 2: Food Business Concepts

Week 3: Product, Price, Placement

Week 4: Financing a Food Business

Week 5: Creating the Food Business Menu

Week 6: Planning your Production Space and Equipment

Week 7: The Healthy Menu: Cooking Healthy Today

Week 8: Human Resources, Training, Service, and Labor Laws

Week 9: Leadership, Management, Legal Matters, and Taxes

Week 10: Food Business Technology

Graduation and Showcase Event

*Subject to change. 80% attendance is required to complete and graduate from AMA.

**Businesses in AMA will also be able to receive ServSafe Manager Training and Certification for an additional \$125 fee. Date and time of training to be announced.