**Critical Advisement Information**

Culinary AAS Degree and Culinary Technical Certificate

1. The culinary students should only be advised by the culinary faculty.

2. Culinary students should not be enrolled in **only** general education courses for their first semester/year at NSCC.

3. The advising sheet on the website is current.

4. Mari Watkins created a worksheet that offers several approved schedule options for first semester culinary students. (See attached.)

5. Culinary classes are offered at a variety of times: morning, afternoon, and evening.

6. Culinary lab classes meet one day per week and are five hours in length. Typically, one hour is spent in the classroom and the remaining four hours are spent in the kitchen.

7. Have a conversation with the student about the connection between their degree choice and ultimate career choice.

8. Help students understand resources to support student success available through Nashville State.

<https://www.nscc.edu/current-students/on-campus-resources>

9. Have a conversation with the student about how their course work will help them reach their academic goals (i.e., coursework [writing assignments, speeches, presentations, collaborative assignments, exams, discussions, readings, research, etc.] helps improve reading, writing, critical thinking, communication, interpersonal, and time management skills)

10. Have a conversation with the student about how their educational experience at NSCC has contributed to their personal growth.

11. Make sure they are aware of the Advising Sheets and Career Outcomes tools. You can email them any of the tools during or after the advisement session.