

Student's Name: _____

Student's ID Number: _____

Pathway Navigator: _____ **Faculty Advisor:** _____

Notes

[illegible]

- | | |
|--|---|
| <input type="checkbox"/> FOS2201 Food Service Sanitation & Safety# | 2 |
| <input type="checkbox"/> HUN1001 Survey of Nutrition# | 2 |
| <input type="checkbox"/> FSS1202C Basic Food Preparation+# | 4 |
| <input type="checkbox"/> FSS1063C Food Specialties - Baking+# | 3 |
| <input type="checkbox"/> HFT1000 Intro. To Hospitality Industry | 3 |
| <input type="checkbox"/> FSS2065L Food Spec. - Pastry+# | 3 |
| <input type="checkbox"/> FSS1105 Food Purchasing# | 3 |
| <input type="checkbox"/> FSS1222C Kitchen Management+# | 3 |
| <input type="checkbox"/> HFT1265C Restaurant Management+# | 3 |
| <input type="checkbox"/> FSS1248L Food Spec. - Garde Manager I+# | 3 |
| <input type="checkbox"/> FSS2240L Food Spec. - World Cuisines+# | 3 |
| <input type="checkbox"/> HFT2264C Banquet & Convention Mgmt.+# | 3 |

<input type="checkbox"/> ENC0022 Dev. Writing I & II Combined*	3
<input type="checkbox"/> REA0019 Dev. Reading I & II Combined*	3
<input type="checkbox"/> MAT0012 Dev. Arithmetic with Algebra*	3

+ = Prerequisite or co-requisite required
 * = Minimum grade of "C" required
 @ = Course meets Civic Literacy Requirement
 ● = General Education Core course
 # = Applies to A.S. and Certificate Programs