Culinary Arts College Cred 20

Student's ID Number:		
Pathway Navigator: _	Faculty Advisor:	

dit Certificate (CCC)
025 - 2026	Pathway N
Major Courses (3	5 hours)
This program offers a sequence of provides coherent and rigorous co with challenging academic standar technical knowledge and skills nee for further education and careers in and Tourism career cluster; provid proficiency, and includes competer learning that contributes to the acaknowledge, higher-order reasoning solving skills, work attitudes, genes skills, technical skills, and occupat and knowledge of all aspects of the Tourism career cluster. This prograstudents for employment in comministitutional positions such as bake prep cooks, and lead cooks in the and/or provides supplemental train previously or currently employed in occupations.	ntent aligned rds and relevant aded to prepare in the Hospitality es technical skill ncy based applied idemic g and problemal employability ion-specific skills, e Hospitality and am prepares ercial and ers, pantry cooks, culinary industry ing for persons
FOS2201 Food Service Sanitat HUN1001 Survey of Nutrition# FSS1202C Basic Food Prepara FSS1063C Food Specialties - E HFT1000 Intro. To Hospitality Ir FSS2065L Food Spec Pastry FSS1105 Food Purchasing# FSS1222C Kitchen Manageme HFT1265C Restaurant Manage FSS1248L Food Spec Garde FSS2240L Food Spec World HFT2264C Banquet & Convent	2 ation+# 4 Baking+# 3 ndustry 3 +# 3 nnt+# 3 ment+# 3 Manager I+# 3 Cuisines+# 3
Developmental Co	urses
☐ ENC0022 Dev. Writing I & II C	

Notes

☐ ENC0022 Dev. Writing I & II Combined*	3
REA0019 Dev. Reading I & II Combined*	3
	3

Key

- + = 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