

Chef's Apprentice

College Credit Certificate (CCC)

2025 - 2026

Student's Name: _____

Student's ID Number: _____

Pathway Navigator: _____ Faculty Advisor: _____

Major Courses (12 hours)	Notes
<p>This program offers a sequence of courses that provides coherent and rigorous content aligned with challenging academic standards and relevant technical knowledge and skills needed to prepare for further education and careers in the Hospitality and Tourism career cluster; provides technical skill proficiency, and includes competency-based applied learning that contributes to the academic knowledge, higher-order reasoning and problem-solving skills, work attitudes, general employability skills, technical skills, and occupation-specific skills, and knowledge of all aspects of the Hospitality and Tourism career cluster. The content includes but is not limited to sanitation and safety; maintenance and operation of equipment; recognition and identification of foods; proper storage of foods; methods of preparation; usage of foods; methods of cooking; communication skills; math skills; computer applications; professionalism; culinary organization; and food and beverage purchasing.</p> <p> <input type="checkbox"/> FOS2201 Food Service Sanitation & Safety# 2 <input type="checkbox"/> FSS1202C Basic Food Preparation+# 4 <input type="checkbox"/> FSS1063C Food Specialties - Baking+# 3 <input type="checkbox"/> FSS1105 Food Purchasing# 3 </p>	
Developmental Courses	
<p> <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 </p>	
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