Culinary Arts College Credit Certificate (CCC) 20

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

Notes

2	024 - 2025 Pathway	/ N
	Major Courses (35 hours)	
	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 ski proficiency, and includes competency based appli learning that contributes to the academic knowledge, higher-order reasoning and problemsolving skills, work attitudes, general employability skills, technical skills, and occupation-specific skill and knowledge of all aspects of the Hospitality an Tourism career cluster. This program prepares students for employment in commercial and institutional positions such as bakers, pantry cook prep cooks, and lead cooks in the culinary industr and/or provides supplemental training for persons previously or currently employed in these occupations.	/ III ied / Is, d
	□ FOS2201 Food Service Sanitation & Safety# □ HUN1001 Survey of Nutrition# □ FSS1202C Basic Food Preparation+# □ FSS1063C Food Specialties - Baking+# □ HFT1000 Intro. Hotel-Restaurant Mgmt. □ FSS2065L Food Spec Pastry+# □ FSS1105 Food Purchasing# □ FSS2380 Practicum I - Restaurant+# □ FSS2381 Practicum II - Kitchen+# □ FSS1248L Food Spec Garde Manager I+# □ FSS2240L Food Spec World Cuisines+# □ HFT2264C Banquet & Convention Mgmt.+#	2 2 4 3 3 3 3 3 3 3 3 3 3
	Developmental Courses	
	☐ ENCOOSS Day Writing I & II Combined*	3

☐ 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