

2008-2009

**CULINARY ARTS**  
Associate of Applied Science

STUDENT NAME \_\_\_\_\_ SS# \_\_\_\_\_  
ADDRESS \_\_\_\_\_ CITY, STATE, & ZIP CODE \_\_\_\_\_  
TELEPHONE (DAY) \_\_\_\_\_ EVE \_\_\_\_\_ ENROLLMENT DATE \_\_\_\_\_

PLACEMENT TESTING:

Alternative Exam:	Read	Writing	Math	*TSI COMPLETE/EXEMPT/WAIVED DATE: _____  *Texas Success Initiative Rules
Accuplacer/ASSET/COMPASS/THEA	_____	_____	_____	
ACT	_____	_____	_____	
SAT	_____	_____	_____	

DEVELOPMENTAL COURSES (enter grade) \_\_\_\_\_ Orin 101 - College Success  
Reading: \_\_\_\_\_ None \_\_\_\_\_ READ 70 \_\_\_\_\_ READ 80 \_\_\_\_\_ READ 90 \_\_\_\_\_ Non Course Remediation  
Writing: \_\_\_\_\_ None \_\_\_\_\_ ENGL 71 \_\_\_\_\_ ENGL 81 \_\_\_\_\_ ENGL 91 \_\_\_\_\_ Non Course Remediation  
Math: \_\_\_\_\_ None \_\_\_\_\_ MATH 80 \_\_\_\_\_ MATH 85 \_\_\_\_\_ MATH 90 \_\_\_\_\_ Non Course Remediation

Major Courses			SCH	COLLEGE	SEM/YR	GRADE	COMMENTS
<b>FIRST YEAR - FALL SEMESTER</b>							
CHEF	1305	Sanitation and Safety	3				
CHEF	1301	Basic Food Preparation	3				
PSTR	1301	Fundamentals of Baking	3				
ENGL	1301	Composition	3				
SOCI	1301	Introductory Sociology	3				
<b>FIRST YEAR - SPRING SEMESTER</b>							
CHEF	2301	Intermediate Food Preparation	3				
RSTO	2307	Catering	3				
RSTO	2301	Principles of Food & Beverage Controls	3				
BMGT	1301	Supervision	3				
TECM	1303	Technical Mathematics or MATH 1332	3				
		Humanities Elective	3				
<b>SECOND YEAR - FALL SEMESTER</b>							
CHEF	1345	International Cuisine	3				
BIOL	2320	Microbiology for Food Service or BIOL 1408	3				
BIOL	1322	Nutrition and Diet Therapy	3				
COSC	1301	Microcomputer Applications	3				
ACNT	1303	Introduction to Accounting I or MRKG 1311	3				
<b>SECOND YEAR - SPRING SEMESTER</b>							
PSTR	2331	Advanced Pastry Shop	3				
CHEF	2331	Advanced Food Preparation	3				
RSTO	1301	Beverage Management	3				
BUSG	2309	Small Business Management	3				
SPCH	1311	Intro. To Speech Communication or SPCH 1321	3				
CHEF	2264	CAPSTONE: Practicum II	2				

**IDENTIFIES COURSES TO FULFILL MINIMUM 15 HOURS GENERAL EDUCATION REQUIREMENT**

\_\_\_\_\_

STUDENT'S SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_ FACULTY / ADVISOR'S SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

**2008-2009 Culinary Arts, Associate of Applied Science**

**PRE-REQUISITES:**

**CHEF 1305 SANITATION AND SAFETY**

*Prerequisite: None.*

**CHEF 1301 BASIC FOOD PREPARATION**

*Prerequisite: None.*

**PSTR 1301 FUNDAMENTALS OF BAKING**

*Prerequisite: None.*

**ENGL 1301 COMPOSITION**

*Prerequisite: A score of 60+/E-6, E-7, E-8 or 80+/E-5 on the ACCUPLACER Exam for Writing, equivalent placement score, or completion of ENGL 0091 with a grade of "C" or better; **and** a score of 61 on the ACCUPLACER Exam for Reading, the completion of READ 0080 or equivalent.*

**SOCI 1301 INTRODUCTORY SOCIOLOGY**

*Prerequisite: Completion of READ 0080 with a grade of "C" or better or equivalent.*

**CHEF 2301 INTERMEDIATE FOOD PREPARATION**

*Prerequisite: None.*

**RSTO 2307 CATERING**

*Prerequisite: CHEF 1301.*

**RSTO 2301 PRINCIPLES OF FOOD & BEVERAGE CONTROLS**

*Prerequisite: None.*

**BMGT 1301 SUPERVISION**

*Prerequisite: None.*

**TECM 1303 TECHNICAL MATHEMATICS**

*Prerequisite: A score of 18+ on the Elementary Algebra ACCUPLACER Exam or completion of MATH 0080.*

**MATH 1332 CONTEMPORARY MATHEMATICS**

*Prerequisite: A score of 68+ on the Elementary Algebra ACCUPLACER Exam, or a score of 63+ on the CLM ACCUPLACER Exam; or completion of MATH 0090 with a grade of "P", "C" or better, or equivalent.*

**CHEF 1345 INTERNATIONAL CUISINE**

*Prerequisite: CHEF 1301.*

**BIOL 2320 MICROBIOLOGY FOR FOOD SERVICE**

*Prerequisite: None.*

**BIOL 1408 GENERAL BIOLOGY I**

*Prerequisite: A passing score of 78+ on the Reading ACCUPLACER Exam or equivalent; or completion of READ 0090 with a grade of "C" or better.*

**BIOL 1322 NUTRITION AND DIET THERAPY**

*Prerequisite: None.*

**COSC 1301 MICROCOMPUTER APPLICATIONS**

*Prerequisite: Successful completion of READ 0090 or equivalent.*

**ACNT 1303 INTRODUCTION TO ACCOUNTING I**

*Prerequisite: READ 0080 and MATH 0080 or equivalent.*

**MRKG 1311 PRINCIPLES OF MARKETING**

*Prerequisite: None.*

**PSTR 2331 ADVANCED PASTRY SHOP**

*Prerequisite: None.*

**CHEF 2331 ADVANCED FOOD PREPARATION**

*Prerequisite: RSTO 2307.*

**RSTO 1301 BEVERAGE MANAGEMENT**

*Prerequisite: None.*

**BUSG 2309 SMALL BUSINESS MANAGEMENT**

*Prerequisite: None.*

**SPCH 1311 INTRODUCTION TO SPEECH COMMUNICATION**

*Prerequisite: Completion of READ 0080 or equivalent.*

**SPCH 1321 BUSINESS & PROFESSIONAL SPEAKING**

*Prerequisite: Completion of READ 0080 or equivalent.*

**CHEF 2264 CAPSTONE: PRACTICUM II**

*Prerequisite: Fourth semester standing in the Associate of Applied Science degree in Culinary Arts.*

**HUMANITIES ELECTIVE - 3 CREDITS ( Depending on the course, check the catalog for pre-requisites.)**