

2009-2010

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: _____
Accuplacer/ASSET/COMPASS/THEA	_____	_____	_____	
ACT	_____	_____	_____	
SAT	_____	_____	_____	

*Texas Success Initiative Rules

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
FIRST YEAR - FALL SEMESTER							
CHEF	1301	Basic Food Preparation	3				
CHEF	1305	Sanitation and Safety	3				
PSTR	1301	Fundamentals of Baking	3				
ENGL	1301	Composition	3				
TECM	1303	Technical Mathematics or MATH 1332	3				
FIRST YEAR - SPRING SEMESTER							
CHEF	2301	Intermediate Food Preparation	3				
RSTO	2307	Catering	3				
RSTO	2301	Principles of Food & Beverage Controls	3				
RSTO	1204	Dining Room Service	2				
SPCH	1311	Intro. To Speech Communication or SPCH 1321	3				
SECOND YEAR - FALL SEMESTER							
CHEF	1345	International Cuisine	3				
PSTR	2331	Advanced Pastry Shop	3				
BIOL	1322	Nutrition and Diet Therapy	3				
COSC	1301	Microcomputer Applications	3				
SOCI	1301	Introductory Sociology	3				
ACNT	1303	Introduction to Accounting I or MRKG 1311	3				
SECOND YEAR - SPRING SEMESTER							
CHEF	2331	Advanced Food Preparation	3				
RSTO	1301	Beverage Management	3				
BUSG	2309	Small Business Management	3				
		Humanities Elective	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 _____

2009-2010 Culinary Arts, Associate of Applied Science

PRE-REQUISITES:

CHEF	1301	BASIC FOOD PREPARATION <i>Prerequisite: None.</i>
CHEF	1305	SANITATION AND SAFETY <i>Prerequisite: None.</i>
PSTR	1301	FUNDAMENTALS OF BAKING <i>Prerequisite: None.</i>
ENGL	1301	COMPOSITION <i>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.</i>
TECM	1303	TECHNICAL MATHEMATICS <i>Prerequisite: A score of 18+ on the Elementary Algebra ACCUPLACER Exam or completion of MATH 0080.</i>
MATH	1332	CONTEMPORARY MATHEMATICS <i>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.</i>
CHEF	2301	INTERMEDIATE FOOD PREPARATION <i>Prerequisite: None.</i>
RSTO	2307	CATERING <i>Prerequisite: CHEF 1301.</i>
RSTO	2301	PRINCIPLES OF FOOD & BEVERAGE CONTROLS <i>Prerequisite: None.</i>
RSTO	1204	DINING ROOM SERVICE <i>Prerequisite: None.</i>
SPCH	1311	INTRODUCTION TO SPEECH COMMUNICATION <i>Prerequisite: Completion of READ 0080 or equivalent.</i>
SPCH	1321	BUSINESS & PROFESSIONAL SPEAKING <i>Prerequisite: Completion of READ 0080 or equivalent.</i>
CHEF	1345	INTERNATIONAL CUISINE <i>Prerequisite: CHEF 1301.</i>
PSTR	2331	ADVANCED PASTRY SHOP <i>Prerequisite: None.</i>
BIOL	1322	NUTRITION AND DIET THERAPY <i>Prerequisite: None.</i>
COSC	1301	MICROCOMPUTER APPLICATIONS <i>Prerequisite: Successful completion of READ 0090 or equivalent.</i>
SOCI	1301	INTRODUCTORY SOCIOLOGY <i>Prerequisite: Completion of READ 0080 with a grade of "C" or better or equivalent.</i>
ACNT	1303	INTRODUCTION TO ACCOUNTING I <i>Prerequisite: READ 0080 and MATH 0080 or equivalent.</i>
MRKG	1311	PRINCIPLES OF MARKETING <i>Prerequisite: None.</i>
CHEF	2331	ADVANCED FOOD PREPARATION <i>Prerequisite: RSTO 2307.</i>
RSTO	1301	BEVERAGE MANAGEMENT <i>Prerequisite: None.</i>
BUSG	2309	SMALL BUSINESS MANAGEMENT <i>Prerequisite: None.</i>
CHEF	2264	CAPSTONE: PRACTICUM II <i>Prerequisite: Fourth semester standing in the Associate of Applied Science degree in Culinary Arts.</i>

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