# Business & Technology Division Degree Plan

## CULINARY ARTS
### Commercial Cooking Certificate

### Placement Testing:
- **Alternative Exam:**
  - Accuplacer/ASSET/COMPASS/THEA
  - ACT
  - SAT

### Developmental Courses (enter grade)
- **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

#### First Year - Fall Semester
<table>
<thead>
<tr>
<th>Course</th>
<th>SCH</th>
<th>College</th>
<th>SEM/yr</th>
<th>Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHEF 1305</td>
<td>3</td>
<td>Sanitation and Safety</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CHEF 1301</td>
<td>3</td>
<td>Basic Food Preparation</td>
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<tr>
<td>PSTR 1301</td>
<td>3</td>
<td>Fundamentals of Baking</td>
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<td></td>
</tr>
<tr>
<td>BIOL 1322</td>
<td>3</td>
<td>Nutrition and Diet Therapy</td>
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#### First Year - Spring Semester
<table>
<thead>
<tr>
<th>Course</th>
<th>SCH</th>
<th>College</th>
<th>SEM/yr</th>
<th>Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>RSTO 2307</td>
<td>3</td>
<td>Catering</td>
<td></td>
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<tr>
<td>RSTO 2301</td>
<td>3</td>
<td>Principles of Food &amp; Beverage Controls</td>
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</tr>
<tr>
<td>CHEF 2301</td>
<td>3</td>
<td>Intermediate Food Preparation</td>
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<tr>
<td>CHEF 1264</td>
<td>2</td>
<td>CAPSTONE: Practicum I</td>
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</tbody>
</table>

### Student's Signature

**STUDENT'S SIGNATURE**

**DATE**

**FACULTY/ADVISOR'S SIGNATURE**

**DATE**

*Texas Success Initiative Rules

*TSI Complete/Exempt/Waived

**Orin 101 - College Success**
2013-2014    Commercial Cooking, Certificate

**PRE-REQUISITES:**

**CHEF 1305** SANITATION AND SAFETY  
Prerequisite: None.

**CHEF 1301** BASIC FOOD PREPARATION  
Prerequisite: None.

**PSTR 1301** FUNDAMENTALS OF BAKING  
Prerequisite: None.

**BIOL 1322** NUTRITION AND DIET THERAPY  
Prerequisite: None.

**RSTO 2307** CATERING  
Prerequisite: Current Food Handlers Card or ServSafe Certified Food Protection Manager card, CHEF 1301 and CHEF 1305.

**RSTO 2301** PRINCIPLES OF FOOD & BEVERAGE CONTROLS  
Prerequisite: None.

**CHEF 2301** INTERMEDIATE FOOD PREPARATION  
Prerequisite: CHEF 1301, CHEF 1305.

**CHEF 1264** CAPSTONE: PRACTICUM I  
Prerequisite: Second semester standing in the Commercial Cooking Certificate.