## Chef's Apprentice College Credit Certificate (CCC) 2024 - 2025

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

Major Courses (12 hours)			Notes	
This program offers a sequence of courses that provides coherent and rigorous content aligned we 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 skiproficiency, and includes competency-based applicarning that contributes to the academic knowledge, higher-order reasoning and problemsolving skills, work attitudes, general employabilities skills, technical skills, and occupation-specific skills and knowledge of all aspects of the Hospitality and Tourism career cluster. The content includes but into 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 cooking; communication skills; math skills; compunications; professionalism; culinary organization and food and beverage purchasing.	y ill iled y y lls, ad is	-		
☐ FOS2201 Food Service Sanitation & Safety#☐ FSS1202C Basic Food Preparation+#☐ FSS1063C Food Specialties - Baking+#☐ FSS2240L Food Spec World Cuisines+#	2 4 3 3			
Developmental Courses			 	 
☐ ENC0022 Dev. Writing I & II Combined* ☐ REA0019 Dev. Reading I & II Combined* ☐ MAT0012 Dev. Arithmetic with Algebra*	3 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