

**OCTECHS Culinary Degree Plan**  
**Level 1 Certificate - Food Production Cook**  
**AAS - Culinary Arts**

<b>Cohort</b>	<b>2023</b>	<b>OC ID</b>	
<b>Catalog</b>	<b>2019</b>	<b>ECISD ID</b>	
<b>Name</b>			
	LAST	FIRST	MIDDLE
<b>TSIA</b>			
	MATH	READ	WRITE      ESSAY

Term		Course	Completed	Section	Grade
<b>Freshman Year</b>					
Fall 1	1	*CHEF 1305 - Sanitation & Safety			
		<i>KINE 1106 - Walking/Jogging</i>			
Fall 2	2	*CHEF 1301 - Basic Food Preparation			
		<i>KINE 1164 - Intro to Fitness &amp; Wellness (090)</i>			
Spring 1	3	*PSTR 1301 - Fundamentals of Baking			
Spring 2	4	*IFWA 1318 - Nutrition for Food Service			
<b>Sophomore Year</b>					
Fall 1	5	*CHEF 2301 - Intermediate Food Preparation			
Fall 2		<i>MUSI 1306 - Music Appreciation (050)</i>			
	6	*RSTO 1321 - Menu Management			
Spring 1	9	*CHEF 1310 - Garde Manger			
Spring 2	7	***ARTS 1301 - Art Appreciation (050)			
	8	*RSTO 1325 - Purchasing for Hospitality			
<b>Junior Year</b>					
Fall 1	10	***CHEF 1340 - Meat Prep & Cooking			
Fall 2	11	***RSTO 1313 - Hospitality Supervision			
	12	***SPCH 1321 - Business Professional Speech (090)			
Spring 1	13	***CHEF 2331 - Advanced Food Prep			
	14	***ENGL 1301 - Composition I (010)			
Spring 2		<i>ENGL 1302 - Composition II (010)</i>			
	15	***PSTR 2331 - Advanced Pastry Shop			
<b>Senior Year</b>					
Fall 1	16	***MATH 1332 - Contemporary Mathematics (020)			
	17	***RSTO 1304 - Dining Room Service			
Fall 2	18	***CHEF 1314 - A La Carte			
Spring 16wks	19	***RSTO 2386 - Internship			
Spring 1	20	***ECON 2301 - Principles of Macroeconomics (080)			

\* Level 1  
(6228B)

\*\*\*AAS  
(6228)

*High School ONLY*