

## Commercial Cooking Certificate (CECK)

Catalog: 2012 - 2013

Effective Date: 9/01/2009

CR COURSE		Semester							
		TR							
1-4	HRD 100A, 100 or 110								
3	ENG 101 or ENG 100A & B								
3	SCIENCE 161								
3	SOCIAL SCIENCE ELECTIVE								
1	CUL 125 (Fall Only)								
4	CUL 127 (Coreq Required) (Fall Only)								
4	CUL 128 (Prereq Required) Spring Only)								
2	CUL 130 (Fall Only)								
2	Choose from: CUL 131 (Fall & Spring) or CUL 135 (Fall Only)								
2 -3	Choose from: CUL 132 (Spring Only) CUL 140 (Every other Fall Only) CUL 142 (Spring Only) CUL 143 (Every other Fall Only)								
3	CUL 136 (Spring Only)								
2	CUL 141 (Spring Only)								
1	CUL 178								
31	<b>Minimum</b> credits required for graduation								31+

**Note:** Please review the back of this form for additional information.

## Notes on Commercial Cooking Certificate (CECK)

- ❖ **Financial Aid Recipients:** You **must** choose courses that are within your degree program. Visit the Advisement Center in Warren Hall if you have any questions.

### Prerequisites for:

- CUL 128** - CUL 127 or permission of instructor  
**CUL 132** - CUL 130 or permission of instructor  
**SCI 161** - Not a Lab Science  
**CUL 178** - after successful completion of 1<sup>st</sup> semester

### Definition of Terms

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**Social Science** - ANT, ECO, GEG 110, HIS, HED103, PSC, PSY, and SOC

**Math & Science** - ANT103, AST, BIO, CHM, GEO, MAT, PHY, EGR 105, 106, & 204, and SCI

**Humanities** - ENG 200 level, ART, ASL, CHN, FRN, GRM, INT, MUS, PHI, RUS, SPA, SPH, and THR.

**Liberal Arts** - Any of the above courses and COM 183.

**Electives** - Any credit course offered by the College.

**Physical Education** - Two credits are required. PED 105, 106, 172, 206, 210, 211, and 212 are NOT activity courses.

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### RECOMMENDED SEQUENCES

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#### FIRST YEAR

##### First Semester

- 1-4 HRD 100A, 100 or 110  
3 ENG 101 or 100A & B  
1 CUL 125  
4 CUL 127  
2 CUL 130  
2 CUL 131 or CUL 135  
3 Social Science Elective

##### Second Semester

- 4 CUL 128  
1 CUL 178  
2 CUL 141  
3 SCI 161  
3 CUL 136  
2-3 CUL 132,140,142 or 143

#### Additional Information:

Student must arrange to select one of these four courses in the appropriate semester.

- CUL 132 Spring only  
CUL 142 Spring only  
CUL 140 Every other Fall  
CUL 143 Every other Fall

#### **Notes:**

1. The student is required to wear an approved chef's uniform in all the labs.
2. The student must purchase a complete cutlery set. Information will be provided in class.