

Academic Advising Worksheet

**Hospitality Technologies Culinary Arts Program-Culinary Arts Program-Chef Apprenticeship Option**

Student Name: \_\_\_\_\_ J# \_\_\_\_\_ Date: \_\_\_\_\_

<b>Program Core Courses Chef Apprenticeship</b>	<b>Number of Credits</b>	<b>Prerequisite or Corequisite</b>	<b>Courses Completed</b>	<b>Courses Needed</b>
HT 170 Elementary Food Preparation, Principles and Practices	4			
HT 201 Practicum for Apprenticeship I	2			
HT 210 American Cuisine and Menu Planning	3	HT 170		
HT 151 Elementary Baking	4			
HT 202 Practicum for Apprenticeship II	2	HT 201		
HT 185 Dining Room Operations	3			
HT 203 Practicum Apprenticeship III	2	HT 202		
HT 276 Food and Beverage Management	3			
HT 204 Practicum for Apprenticeship IV	2	HT 203		
HT 271 Food and Labor Cost Accounting	3			
HT 211 International Cuisine	3	HT 170		
HT 205 Practicum for Apprenticeship V	2	HT 204		
HT 212 Garde Manger Techniques of Food Arts	3			
HT 206 Practicum for Apprenticeship VI	2	HT 205		
OA 102 Keyboarding and Skill Development	1			
<b>General Education Courses</b>				
ENGL 101 English Composition I	3			
ENGL 102 English Composition II	3	ENGL 101		
BIOL 106 General Biology I	4			
ECON 181 Principles of Economics (Macroeconomics)	3			
MATH 118 Intermediate Algebra or	3			
MNGT 111 Business Mathematics or	3	MATH 017		
MATH 161 Precalculus I	3			
Social Science Elective	3			
Humanities Elective	3			

Total to Graduate: 64 credits minimum