OCTECHS Culinary Degree Plan

Level 1 Certificate - Food Production Cook

AAS - Culinary Arts

Cohort 2026 **OC ID** _____

Catalog 2021 **ECISD ID** _____

Name _____

LAST FIRST MIDDLE

TSIA _____

MATH READ WRITE ESSAY

Term		Course	Completed	Section	Grade
Freshman Year					
Fall 1	1	*CHEF 1305 - Sanitation & Safety			
	2	***PSYC 1300 - Learning Frameworks (080)			
Fall 2	3	*CHEF 1301 - Basic Food Preparation			
Spring 1	4	*PSTR 1301 - Fundamentals of Baking			
Spring 2	5	*IFWA 1318 - Nutrition for Food Service			
Sophomore Year					
Fall 1	6	*CHEF 2301 - Intermediate Food Preparation			
Fall 2	7	*RSTO 1321 - Menu Management			
Spring 1	8	*CHEF 1310 - Garde Manger			
Spring 2	9	*RSTO 1325 - Purchasing for Hospitality			
Junior Year					
Fall 1	10	***ARTS 1301 - Art Appreciation (050)			
	11	***CHEF 1340 - Meat Prep & Cooking			
Fall 2	12	***RSTO 1313 - Hospitality Supervision			
	13	***ENGL 1301 - Composition I (010) **--SUB SPCH 1321 - Business Professional Speech (010)**			
Spring 1	14	***CHEF 2331 - Advanced Food Prep			
Spring 2	15	***PSTR 2331 - Advanced Pastry Shop			
Senior Year					
Fall 1	16	***RSTO 1304 - Dining Room Service			
	17	***MATH 1332 - Contemporary Mathematics (020)			
Fall 2	18	***CHEF 1314 - A La Carte			
	19	***ENGL 2311 (010)			
Spring 16wks	20	***RSTO 2386 - Internship			

* Level 1 (6228B)

***AAS (6228)

High School ONLY

Revised 03/01/21