

Commercial Cooking Certificate (CECK)

Catalog: 2014 - 2015

Effective Date: 9/01/2009

		Semester							
CR	COURSE	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 (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 (Prereq Required) (Spring Only) CUL 140 CUL 142 (Spring Only) CUL 143								
3	CUL 136 (Spring Only)								
2	CUL 141 (Spring Only)								
1	CUL 178								
31	Minimum 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 and Career Services Center in Warren Hall if you have any questions about course selection and degree program requirements. Please see Office of Financial Aid for any aid-related questions.

Prerequisites for:

CUL 128 - CUL 127 or permission of instructor

CUL 132 - CUL 130 or permission of instructor

CUL 178 - after successful completion of 1st semester

Definition of Terms

See <http://catalog.sunyacc.edu/academics/degreerequirements>

RECOMMENDED SEQUENCES

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 140

CUL 142 (Spring only)

CUL 143

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.