

Student Name:  
 Local Program Name: Culinary Arts  
 Student Type:  
 Schedule Type:  
 Cohort/Block Number:  
 Campus

FY:

		CTSO	Distance Education	HOURS: 8:00 - 10:50 AM 12:00 - 2:50 PM		
Block/Instructor(PID):				ADDITIONAL BREAK/INTERSSION DATES:		
Block/Instructor(PID):						
Block/Instructor(PID):						
Class Schedule:	Day:	Monday	Tuesday	Wednesday	Thursday	Friday
	Hours:	3	3	3	3	3
		OCAS Code: 9426	CIP Code: 12.0507	CM Code: HT0016000	SOC Code: 35-1012	

COURSE #	OCAS	ACAD & OHLAP	COURSES	THEORY	LAB	TOTAL	START DATE	END DATE	#DAYS	Grade	Notes
HOST 0041			Culinary Basic Skills 1	40	92	132					
HOST 0042			Culinary Basic Skills 2	40	93	133					
HOST 0043			Culinary Basic Skills 3	40	90	130					
HOST 0044			Culinary Basic Skills 4	40	90	130					
<b>TOTAL 1st Yr COMPLETED HOURS</b>				<b>160</b>	<b>365</b>	<b>525</b>					
HOST 0045			Culinary Advanced Skills 1	40	92	132					
HOST 0046			Culinary Advanced Skills 2	40	93	133					
HOST 0047			Culinary Advanced Skills 3	40	90	130					
HOST 0048			Culinary Advanced Skills 4	40	90	130					
<b>TOTAL 2nd Yr COMPLETED HOURS</b>				<b>160</b>	<b>365</b>	<b>525</b>					
<b>TOTAL PROGRAM HOURS</b>				<b>320</b>	<b>730</b>	<b>1050</b>					

**Comments:**

In order to complete the academic program, students must complete all curriculum hours by the program end date. All hours must be face to face and may occur in the classroom, laboratory, or at other locations as assigned. Hours completed outside of the scheduled class time will be supervised, documented, and recorded within the district attendance system. A student may participate in Work Based Experiences upon meeting the stated requirements and business and industry availability.

**B & I Certifications**

	Certification Name	Number	A-F?
Primary:	ServSafe - Food Handler	7461	Y
Additional:	Prostart National Certificate of Achievement	7526	N
	Heartsaver First Aid/CPR AED	*	*

**SIGNATURES:**

Student: \_\_\_\_\_  
 Instructor: \_\_\_\_\_  
 Coordinator: \_\_\_\_\_  
 Administrative: \_\_\_\_\_