

Student Name: _____

Advisor Name: _____

Date: _____

BASIC PREPARATION COOK (2002-present)

(593)

CERTIFICATE

First Semester		Credits	Term Taken	CCAC Grade	TRF/CBE* CLEP/AP*
BCP100	Basic Food Preparation	4	_____	_____	_____
BCP101	Food Service Bacteriology	3	_____	_____	_____
CLR119	Elements of Nutrition	3	_____	_____	_____
CLR100	Introduction to Food Service	2 or	_____	_____	_____
DIT101	Dietetic Orientation	2	_____	_____	_____
ENG089	Basic Writing Techniques	3	_____	_____	_____

Second Semester

BCP102	Basic Cooks Practicum	3	_____	_____	_____
CLR201	Baking 1	3	_____	_____	_____
DIT110	Food Service Production & Purchasing	3	_____	_____	_____
MAT080	Arithmetic Fundamentals	4	_____	_____	_____

Minimum Credits to Graduate 28

Recommended Electives (not required)

CLR205	Purchasing Procedures	3	_____	_____	_____
CLR211	Menu Design	3	_____	_____	_____
PSY100	Human Behavior	3	_____	_____	_____

Comments: _____

* TRF=Transfer Credit CBE=Credit by Exam CLEP=College Level Examination Program A=Advanced Placement Examination

This advising/graduation checklist lists the program requirements for students entering **CCAC in the academic year indicated**. A continuing student may graduate with the requirements in effect the year the student entered CCAC. **All students must earn 30 college level credits in CCAC classes** (this includes distance education courses) and have a minimum institutional GPA of 2.0. Mathematics electives must be at the 100 level. The remaining program credits may include transfer credit, credit by examination, CLEP, or AP examinations. Institutional credits and GPA are used to determine eligibility for graduation. (See STAT screen.)