

MEMORIAL P-TECH

PATHWAYS IN TECHNOLOGY

In Partnership with
ALAMO COLLEGES DISTRICT
St. Philip's College

5/22/23

Fall-Freshman

Memorial P-TECH Course Name	Service ID	SPC Course Name	SPC Credits Hours	CERT I	CERT II	Require Grade of B+	Location	Faculty
English I or Honors (1010)	03220100							
Geometry I or Honors (3135)	03100700							
Biology I or Honors (4240)	03010200							
World Geography or AP Human Geography (2608)	03320100							
Spanish I (1110) or II (1120)	03993200							
P.E./ROTC/Athletics	84200XXX							
AVID	N1290001							
Principles of Hospitality and Tourism (7248)	13022200	HAMG 1321 – Introduction to the Hospitality Industry	3.0		X			

Spring-Freshman

Memorial P-TECH Course Name	Service ID	SPC Course Name	SPC Credits Hours	CERT I	CERT II	Require Grade of B+	Location	Faculty
English I or Honors (1010)	03220100							
Geometry or Honors (3135)	03100700							
Biology I or Honors (4240)	03010200							
World Geography or AP Human Geography (2608)	03320100							
Spanish I (1110) or II (1120)	03993200							
AVID	N1290001							
P.E./ROTC/Athletics	84200XXX							
Introduction to Culinary Arts (7273)	13022550	FDNS 1301 – Introduction to Foods	3.0	X	X	X		

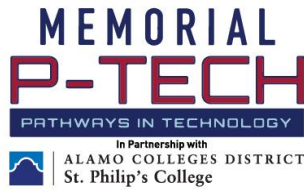
Total College Credits Freshman Year: 6

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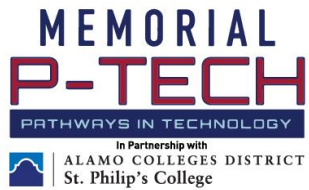
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Fall-Sophomore

Memorial P-TECH Course Name	Service ID	SPC Course Name	SPC Credits Hours	CERT I	CERT II	Require Grade of B+	Location	Faculty
English II or Honors (1020)	03220207							
Algebra II or Honors (3155)	03100600							
Chemistry or Honors (4380)	03040000							
World History or AP W History (2202)	03340400							
Spanish I (1110) or II (1120)	03993200							
Sociology DC	03370100	PHIL 2306 – Intro Ethics	3.0					
Culinary Arts DC (7243) 2.0	13022600	CHEF 1205 – Sanitation and Safety	2.0	X	X			
		HAMG 1170 – Professionalism in the Hospitality Industry	1.0	X	X			

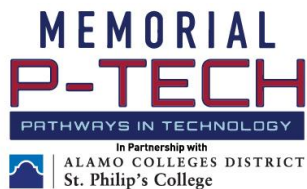
Spring-Sophomore

Memorial P-TECH Course Name	Service ID	SPC Course Name	SPC Credits Hours	CERT I	CERT II	Require Grade of B+	Location	Faculty
English II or Honors (1020)	03220207							
Algebra II or Honors (3155)	03100600							
Chemistry or Honors (4380)	03040000							
World History or AP W History (2202)	03340400							
Spanish I (1110) or II (1120)	03993200							
Business Information Management I	13011400	COSC 1301 – Introduction to Computing	3.0					



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Culinary Arts (7242) 2.0	13022600	CHEF 1301 Basic Food Preparation	3.0	X	X	X			
								Total College Credits Spring Sophomore Year: 15	
								Total College Credits Sophomore Year: 21	



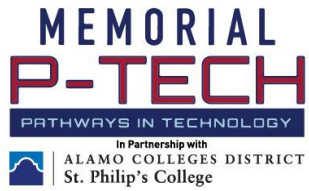
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Fall-Junior

Memorial P-TECH Course Name	Service ID	SPC Course Name	SPC Credits Hours	CERT I	CERT II	Require Grade of B+	Location	Faculty
English III DC (1031)	03220300	English 1301 – Composition I	3.0					
Pre-Cal (3170)	03101100							
OnRamps Physics DE (4310) or Physics (4380)	03050000							
US History or AP(2301)	03340107							
Spanish III (1130) or IV AP (1150) or Elective	03440300							
Foundations of Restaurant Management	N1302268	CHEF 1300 – Professional Cooking and Dining Room Service	3.0	X	X		Must be at SPC	
Hospitality Services	13022800	HAMG 1340 – Hospitality Legal Issues	3.0		X			
Travel and Tourism Management	13022500	RSTO 2301 – Principles of Food and Beverage Controls	3.0		X			

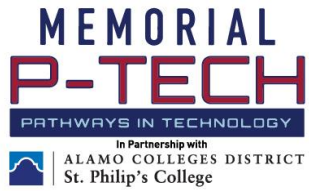
Spring-Junior

Memorial P-TECH Course Name	Service ID	SPC Course Name	SPC Credits Hours	CERT I	CERT II	Require Grade of B+	Location	Faculty
English III DC or English III (1031)	03220300							
Pre-Cal (3170)	03101100	Math 1314 – College Algebra	3.0					
OnRamps Physics DE (4310) or Physics (4380)	03050000							
US History or AP US History(2301)	03340107							
Spanish III (1130) or IV AP (1150) or Elective	03440300							
Food Science	13023000	PSTR 2331 – Advance Pastry Shop	3.0				Must be at SPC	



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Travel and Tourism Management	13022500	HAMG 2305 – Hospitality Management and Leadership	3.0						
Foundations of Restaurant Management	N1302268	CHEF 1345 – International Cuisine	3.0	X	X	X	Must be at SPC		
							Total College Credits Spring Junior:24		
							Total College Credits Junior Year: 45		



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Advanced Culinary Arts (7282) 2.0	13022650	RSTO 2405 – Management of Food Production and Service	4.0				Must be at SPC	
Practicum in Culinary Arts (7245) 2.0	13022700	CHEF 2264 – Practicum Culinary Arts	2.0	X	X		16 hrs week X 16 weeks=256 total contact hrs	
							Total College Credits Spring Senior:15	
							Total College Credits Senior Year: 60	
							Total College Credits:60	