

**Course Exclusion List for CCP Students
2024-2025**

Course Number	Course Title	Credit Hours
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Humanities & Sciences Division

ESL 051	English as a Second Language Level 1	4
ESL 052	English as a Second Language Level 2	4
ESL 055	English as a Second Language: Grammar	2
ESL 060	English as a Second Language: Pronunciation	2
FYE 100	College Success Strategies: Overview	1
FYE 120	College Success Strategies: Campus Integration	4
IDD 190	Intellectual and Developmental Disabilities Practicum	2
MAT 093	Math Literacy	5
MAT 096	Beginning and Intermediate Algebra	5
MAT 124	Applied Algebra and Geometry	4
MAT 125	Algebra and Trigonometry	4
SPN 290	Study Abroad Service Learning	2

Business Technologies Division

ACC 191	Part-time Co-op 1: ACC*	1
ACC 192	Part-time Co-op 2: ACC*	1
ACC 193	Part-time Co-op 3: ACC*	1
ACC 194	Part-time Co-op 4: ACC*	1
ACC 291	Full-time Co-op 1: ACC*	2
ACC 292	Full-time Co-op 2: ACC*	2
AUTO 100	Introduction to Automotive Technology	3
AUTO 111	Engine Repair	3
AUTO 140	Suspension and Steering	3
AUTO 150	Brakes	3
AUTO 161	Electrical/Electronic Systems 1	3
AUTO 162	Electrical/Electronic Systems 2	3
AUTO 170	Heating and Air Conditioning	3
AUTO 175	Powertrain Systems and Service	3
AUTO 181	Engine Performance 1	3
AUTO 182	Engine Performance 2	3
AUTO 191	Part-time Co-op 1: AUTO*	1
AUTO 192	Part-time Co-op 2: AUTO*	1
AUTO 193	Part-time Co-op 3: AUTO*	1
AUTO 194	Part-time Co-op 4: AUTO*	1
AUTO 291	Full-time Co-op 1: AUTO*	2
AUTO 292	Full-time Co-op 2: AUTO*	2
BREW 100	Introduction to Craft Beer	3
BREW 105	Beverage Tour and Tasting Management	3
BREW 110	Brewing Sanitation and Safety	2

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Course Number	Course Title	Credit Hours
BREW 115	Sustainability for Brewing and Beverage	3
BREW 120	Brewing Technology and Calculations	2
BREW 130	Brewing Production	4
BREW 140	Brewing Ingredients	3
BREW 150	Applied Brewing Microbiology	4
BREW 160	Sensory Evaluation of Beer	3
BREW 191	Part-time Co-op 1: BREW*	1
BREW 192	Part-time Co-op 2: BREW*	1
BREW 193	Part-time Co-op 3: BREW*	1
BREW 194	Part-time Co-op 4: BREW*	1
BREW 210	Beverage Marketing and Sales	3
BREW 220	Brewing Packaging, Materials, & Quality Control	3
BREW 230	Advanced Brewing Production	4
BREW 240	Legal Issues in Brewing & Beverage	3
BREW 291	Full-time Co-op 1: BREW*	2
BREW 292	Full-time Co-op 2: BREW*	2
CFS 391	Part-time Co-op 1: CFS*	1
CFS 392	Part-time Co-op 2: CFS*	1
CFS 393	Part-time Co-op 3: CFS*	1
CFS 394	Part-time Co-op 4: CFS*	1
CFS 491	Full-time Co-op 1: CFS*	2
CFS 492	Full-time Co-op 2: CFS*	2
CUL 100	Culinary Demonstration	2
CUL 101	Culinary 1	3
CUL 102	Culinary 2	3
CUL 105	Culinary Baking	3
CUL 110	Culinary Nutrition	3
CUL 150	Culinary Management ATS: Advanced Stand	30
CUL 191	Part-time Co-op 1: CUL*	1
CUL 192	Part-time Co-op 2: CUL*	1
CUL 193	Part-time Co-op 3: CUL*	1
CUL 194	Part-time Co-op 4: CUL*	1
CUL 200	Garde Manger	4
CUL 205	Culinary Production	3
CUL 210	International Cuisine	3
CUL 291	Full-time Co-op 1: CUL*	2
CUL 292	Full-time Co-op 2: CUL*	2
FIN 191	Part-time Co-op 1: FIN*	1
FIN 192	Part-time Co-op 2: FIN*	1
FIN 193	Part-time Co-op 3: FIN*	1
FIN 194	Part-time Co-op 4: FIN*	1
FIN 291	Full-time Co-op 1: FIN*	2

**Course Exclusion List for CCP Students
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Course Number	Course Title	Credit Hours
FIN 292	Full-time Co-op 2: FIN*	2
HRM 191	Part-time Co-op 1: HRM*	1
HRM 192	Part-time Co-op 2: HRM*	1
HRM 193	Part-time Co-op 3: HRM*	1
HRM 194	Part-time Co-op 4: HRM*	1
HRM 291	Full-time Co-op 1: HRM*	2
HRM 292	Full-time Co-op 2: HRM*	2
IM 191	Part-time Co-op 1: IM*	1
IM 192	Part-time Co-op 2: IM*	1
IM 193	Part-time Co-op 3: IM*	1
IM 194	Part-time Co-op 4: IM*	1
IM 291	Full-time Co-op 1: IM*	2
IM 292	Full-time Co-op 2: IM*	2
LAW 191	Part-time Co-op 1: LAW*	1
LAW 192	Part-time Co-op 2: LAW*	1
LAW 193	Part-time Co-op 3: LAW*	1
LAW 194	Part-time Co-op 4: LAW*	1
LAW 291	Full-time Co-op 1: LAW*	2
LAW 292	Full-time Co-op 2: LAW*	2
LH 191	Part-time Co-op 1: LH*	1
LH 192	Part-time Co-op 2: LH*	1
LH 193	Part-time Co-op 3: LH*	1
LH 194	Part-time Co-op 4: LH*	1
LH 291	Full-time Co-op 1: LH*	2
LH 292	Full-time Co-op 2: LH*	2
MGT 191	Part-time Co-op 1: MGT*	1
MGT 192	Part-time Co-op 2: MGT*	1
MGT 193	Part-time Co-op 3: MGT*	1
MGT 194	Part-time Co-op 4: MGT*	1
MGT 291	Full-time Co-op 1: MGT*	2
MGT 292	Full-time Co-op 2: MGT*	2
MKT 191	Part-time Co-op 1: MKT*	1
MKT 192	Part-time Co-op 2: MKT*	1
MKT 193	Part-time Co-op 3: MKT*	1
MKT 194	Part-time Co-op 4: MKT*	1
MKT 291	Full-time Co-op 1: MKT*	2
MKT 292	Full-time Co-op 2: MKT*	2
PAS 100	Theory of Baking	3
PAS 105	Fundamentals of Baking	3
PAS 110	Celebration Cakes	3
PAS 115	Pastry Production and Design	3
PAS 120	Nutritional Baking and Cuisine	3
PAS 191	Part-time Co-op 1: PAS*	1

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PAS 192	Part-time Co-op 2: PAS*	1
PAS 193	Part-time Co-op 3: PAS*	1
PAS 194	Part-time Co-op 4: PAS*	1
PAS 210	Advanced Pastry and Buffet Design	3
PAS 215	Novelty and Theme Cake Production	3
PAS 220	Advanced Wedding Cake Production	3
PAS 225	Artisan Break Baking	3
PAS 230	Chocolate Centerpiece Design	3
PAS 290	Pastry Capstone	3
PAS 291	Full-time Co-op 1: PAS*	2
PAS 292	Full-time Co-op 2: PAS*	2
SCM 191	Part-time Co-op 1: SCM*	1
SCM 192	Part-time Co-op 2: SCM*	1
SCM 193	Part-time Co-op 3: SCM*	1
SCM 194	Part-time Co-op 4: SCM*	1
SCM 291	Full-time Co-op 1: SCM*	2
SCM 292	Full-time Co-op 2: SCM*	2

***Exception may be granted with permission of respective Program Chair, Co-op Coordinator and Dean.**

Health & Public Safety Division

DMS 100	Survey of Sonography	3
ST 100	Intro to Surgical Technology	1
PE	All Physical Education Classes	varies
EMS 110	Emergency Medical Technician Theory and Practice	7
EMS 120	Paramedic Anatomy and Physiology	3

Engineering & Information Technology Division
