Course Exclusion List for CCP Students 2024-2025

| Course Number | Course Title | Credit Hours |
|---------------|--------------|--------------|
|---------------|--------------|--------------|

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

| 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 |
| BREW 100 | Introduction to Craft Beer | 3 |
| BREW 105 | Beverage Tour and Tasting Management | 3 |
| BREW 110 | Brewing Sanitation and Safety | 2 |
| BREW 115 | Sustainability for Brewing and Beverage | 3 |
| 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 200 | Garde Manger | 4 |
| CUL 205 | Culinary Production | 3 |
| CUL 210 | International Cuisine | 3 |
| PAS 100 | Theory of Baking | 3 |
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Course Exclusion List for CCP Students 2024-2025

| Course Number | Course Title C | |
|---------------|-----------------------------------|---|
| | | |
| 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 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 |

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 |
| PBT 100 | Phlebotomy Principles and Techniques | 3 |
| PBT 180 | Phlebotomy Practicum | 2 |
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Engineering & Information Technology Division