

**Collin County Community College District
Program Review 2023-2024**

Duplicated Enrollment in Courses by Term
Academic Years 2018-2019 through 2022-2023

All Culinary and Pastry Programs		Counts of Course Enrollment by Academic Year				
Courses	Title	2019	2020	2021	2022	2023
CHEF-1301	Basic Food Preparation	137	98	73	107	106
CHEF-1302	Principles of Healthy Cuisine	-	-	8	-	-
CHEF-1305	Sanitation and Safety	161	152	188	193	167
CHEF-1310	Garde Manger	24	15	16	24	16
CHEF-1314	A La Carte Cooking	-	13	14	13	13
CHEF-1341	American Regional Cuisine	26	12	20	31	18
CHEF-1345	International Cuisine	25	16	20	18	-
CHEF-2302	Saucier	-	15	12	20	27
CHEF-2331	Advanced Food Preparation	35	31	30	41	45
CHEF-2336	Charcuterie	-	7	11	-	-
CHEF-2380	Co-op Ed-Culinary Arts/Chef Tr	6	11	6	17	9
HAMG-1313	Front Office Mgmt	18	13	24	11	25
HAMG-1321	Intro to Hospitality Industry	96	120	151	143	127
HAMG-1324	Hospitality Human Resources Mg	27	61	83	39	51
HAMG-1340	Hospitality Legal Issues	52	38	43	25	15
HAMG-2301	Prin Of Food & Beverage Op	34	35	25	25	18
HAMG-2332	Hospitality Financial Mgmt	16		25	12	15
HAMG-2337	Hospitality Facilities Mgmt	13	16	25	15	19
IFWA-1310	Nutrition and Menu Planning	97	97	86	81	98
IFWA-1319	Meat Identifying & Processing	-	-	-	10	-
PSTR-1301	Fundamentals of Baking	90	98	61	90	84
PSTR-1305	Breads and Rolls	27	33	20	26	27
PSTR-1306	Cake Decorating I	34	24	20	16	30
PSTR-1310	Pies, Tarts, Teacakes & Cookie	26	16	32	27	26
PSTR-1312	Lamin Dough, Pate a Cho & Donu	9	-	8	-	10
PSTR-1340	Plated Desserts	11	11	-	-	-
PSTR-1342	Quan Bakeshop Prod	8	8	-	-	-
PSTR-1343	Bakery Oper Mgmt	12	10	-	-	-
PSTR-2301	Chocolates and Confections	27	30	23	23	25
PSTR-2307	Cake Decorating II	13	14	12	14	16
PSTR-2331	Advanced Pastry Shop	12	10	20	5	12
PSTR-2380	Co-op Bak & Past Art/Bk/Pat Ch	7	2	9	11	15
RSTO-1304	Dining Room Service	-	13	15	13	12
RSTO-1325	Purchasing for Hosp Operations	33	45	65	45	50
RSTO-2307	Catering	27	15	10	12	14
TRVM-2301	Intro Convention/Mtg Mgmt	52	46	59	33	22

All Culinary Programs		Counts of Course Enrollment by Academic Year				
Courses	Title	2019	2020	2021	2022	2023
CHEF-1301	Basic Food Preparation	137	98	73	107	106
CHEF-1302	Principles of Healthy Cuisine	-	-	8	-	-
CHEF-1305	Sanitation and Safety	161	152	188	193	167
CHEF-1310	Garde Manger	24	15	16	24	16
CHEF-1314	A La Carte Cooking	-	13	14	13	13
CHEF-1341	American Regional Cuisine	26	12	20	31	18
CHEF-1345	International Cuisine	25	16	20	18	-
CHEF-2302	Saucier	-	15	12	20	27
CHEF-2331	Advanced Food Preparation	35	31	30	41	45
CHEF-2336	Charcuterie	-	7	11	-	-
CHEF-2380	Co-op Ed-Culinary Arts/Chef Tr	6	11	6	17	9
HAMG-1324	Hospitality Human Resources Mg	27	61	83	39	51
IFWA-1310	Nutrition and Menu Planning	97	97	86	81	98
IFWA-1319	Meat Identifying & Processing	-	-	-	10	-
PSTR-1301	Fundamentals of Baking	90	98	61	90	84
RSTO-1304	Dining Room Service	-	13	15	13	12
RSTO-1325	Purchasing for Hosp Operations	33	45	65	45	50

Culinary AAS		Counts of Course Enrollment by Academic Year				
Courses	Title	2019	2020	2021	2022	2023
CHEF-1301	Basic Food Preparation	137	98	73	107	106
CHEF-1305	Sanitation and Safety	161	152	188	193	167
CHEF-1310	Garde Manger	24	15	16	24	16
CHEF-1314	A La Carte Cooking	-	13	14	13	13
CHEF-1341	American Regional Cuisine	26	12	20	31	18
CHEF-1345	International Cuisine	25	16	20	18	-
CHEF-2302	Saucier	-	15	12	20	27
CHEF-2331	Advanced Food Preparation	35	31	30	41	45
CHEF-2380	Co-op Ed-Culinary Arts/Chef Tr	6	11	6	17	9
HAMG-1324	Hospitality Human Resources Mg	27	61	83	39	51
IFWA-1310	Nutrition and Menu Planning	97	97	86	81	98
PSTR-1301	Fundamentals of Baking	90	98	61	90	84
RSTO-1304	Dining Room Service	-	13	15	13	12
RSTO-1325	Purchasing for Hosp Operations	33	45	65	45	50

Culinary Certification		Counts of Course Enrollment by Academic Year				
Courses	Title	2019	2020	2021	2022	2023
CHEF-1301	Basic Food Preparation	137	98	73	107	106
CHEF-1305	Sanitation and Safety	161	152	188	193	167
CHEF-1310	Garde Manger	24	15	16	24	16
CHEF-1341	American Regional Cuisine	26	12	20	31	18
CHEF-2302	Saucier	-	15	12	20	27
CHEF-2331	Advanced Food Preparation	35	31	30	41	45
IFWA-1310	Nutrition and Menu Planning	97	97	86	81	98
PSTR-1301	Fundamentals of Baking	90	98	61	90	84

Culinary Enhanced Skills Certificate		Counts of Course Enrollment by Academic Year				
Courses	Title	2019	2020	2021	2022	2023
CHEF-1302	Principles of Healthy Cuisine	-	-	-	8	-
CHEF-2336	Charcuterie	-	-	7	11	-
IFWA-1319	Meat Identifying & Processing	-	-	-	-	10

All Pastry Programs		Counts of Course Enrollment by Academic Year				
Courses	Title	2019	2020	2021	2022	2023
CHEF-1301	Basic Food Preparation	137	98	73	107	106
CHEF-1305	Sanitation and Safety	161	152	188	193	167
CHEF-2331	Advanced Food Preparation	35	31	30	41	45
HAMG-1313	Front Office Mgmt	18	13	24	11	25
HAMG-1321	Intro to Hospitality Industry	96	120	151	143	127
HAMG-1324	Hospitality Human Resources Mgmt	27	61	83	39	51
HAMG-1340	Hospitality Legal Issues	52	38	43	25	15
HAMG-2301	Prin Of Food & Beverage Op	34	35	25	25	18
HAMG-2332	Hospitality Financial Mgmt	16	-	25	12	15
HAMG-2337	Hospitality Facilities Mgmt	13	16	25	15	19
IFWA-1310	Nutrition and Menu Planning	97	97	86	81	98
PSTR-1301	Fundamentals of Baking	90	98	61	90	84
PSTR-1305	Breads and Rolls	27	33	20	26	27
PSTR-1306	Cake Decorating I	34	24	20	16	30
PSTR-1310	Pies, Tarts, Teacakes & Cookie	26	16	32	27	26
PSTR-1312	Lamin Dough, Pate a Cho & Donu	9	-	8	-	10
PSTR-1340	Plated Desserts	11	11	-	-	-
PSTR-1342	Quan Bakeshop Prod	8	8	-	-	-
PSTR-1343	Bakery Oper Mgmt	12	10	-	-	-
PSTR-2301	Chocolates and Confections	27	30	23	23	25
PSTR-2307	Cake Decorating II	13	14	12	14	16
PSTR-2331	Advanced Pastry Shop	12	10	20	5	12
PSTR-2380	Co-op Bak & Past Art/Bk/Pat Ch	7	2	9	11	15
RSTO-1325	Purchasing for Hosp Operations	33	45	65	45	50
RSTO-2307	Catering	27	15	10	12	14
TRVM-2301	Intro Convention/Mtg Mgmt	52	46	59	33	22

Pastry AAS		Counts of Course Enrollment by Academic Year				
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CHEF-1301	Basic Food Preparation	137	98	73	107	106
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PSTR-1310	Pies, Tarts, Teacakes & Cookie	26	16	32	27	26
PSTR-2301	Chocolates and Confections	27	30	23	23	25
PSTR-2307	Cake Decorating II	13	14	12	14	16
PSTR-2331	Advanced Pastry Shop	12	10	20	5	12
PSTR-2380	Co-op Bak & Past Art/Bk/Pat Ch	7	2	9	11	15
RSTO-1325	Purchasing for Hosp Operations	33	45	65	45	50
RSTO-2307	Catering	27	15	10	12	14
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PSTR-1305	Breads and Rolls	27	33	20	26	27
PSTR-1306	Cake Decorating I	34	24	20	16	30
PSTR-1310	Pies, Tarts, Teacakes & Cookie	26	16	32	27	26
PSTR-2301	Chocolates and Confections	27	30	23	23	25

Pastry Advanced Skills Certificate		Counts of Course Enrollment by Academic Year				
Courses	Title	2019	2020	2021	2022	2023
PSTR-1312	Lamin Dough, Pate a Cho & Donu	9	-	8	-	10
PSTR-1340	Plated Desserts	11	11	-	-	-
PSTR-1342	Quan Bakeshop Prod	8	8	-	-	-
PSTR-1343	Bakery Oper Mgmt	12	10	-	-	-

Note: The program course list is based on the 2023-2024 catalog. Core courses may be excluded from the list for this program.