

**2015-2016 CUSD**  
**Chandler High School Dual Enrollment Information in Concurrence with**  
[Chandler – Gilbert Community College](#)

<b>CHANDLER H.S. Course Title</b>	<b>CGCC Course Title</b>	<b>CGCC Course</b>	<b>Class Number</b>	<b>CHS Class/Period(s) Offered</b>	<b># of Credits</b>	<b>Course Instructor</b>	<b>Course Length</b>
AG Business Management	Agricultural Accounting and Office Management	AGB 132	28045	2	3	Kari Williams	Yearlong
Entrepreneurship	Owning and Operating a Small Business	MGT253	28068	3	3	Kim Frahm	Yearlong
Advanced Marketing	Principles of Marketing	MKT271	28069	2	3	Kim Frahm	Yearlong
Advanced Marketing	Principles of Marketing	MKT271	28070	5	3	Kim Frahm	Yearlong

[Mesa Community College](#)

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Floriculture	Floriculture	AGB 142	45167	5	3	Kari Williams	Fall
Ag Bus. Mgmt/ Ag Bus. Coop	Ag Accounting and Office Management	AGB 132	46208	2	3	Kari Williams	Yearlong
Ag I	Plant Growth and Development	AGS 164	46507	1	4	Kari Williams	Yearlong
Plant Animal Leadership	Gardening Practices and Techniques	AGS 182AA	46508/46509	3 & 4	2	Kari Williams	Yearlong
Applied Biological Systems	Gardening Practices and Techniques	AGS 182AA	46510/46511	1 & 6	2	Matt Lewis	Yearlong
Ag II	Introduction to Animal Science	ANS 110	46209	1	3	Kari Williams	Yearlong

Scottsdale Community College

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Culinary Arts I	Culinary Fundamentals: Culinary Basics	CUL 101		6	4	Stephanie Mock	Fall
Culinary Arts II	Culinary Fundamentals: Hot Foods	CUL 102		0	4	Stephanie Mock	Spring
Culinary Arts II	Culinary Fundamentals: Hot Foods	CUL 102		1	4	Stephanie Mock	Spring
Culinary Arts II	Culinary Fundamentals: Hot Foods	CUL 102		2	4	Stephanie Mock	Spring
Culinary Arts II	Culinary Fundamentals: Hot Foods	CUL 102		3	4	Stephanie Mock	Spring
Culinary Arts I	Culinary Fundamentals: Breakfast and Garde Manager	CUL 103		6	4	Stephanie Mock	Spring
Culinary Arts II	Culinary Fundamentals: Bakery and Pastry	CUL 104		0	4	Stephanie Mock	Fall
Culinary Arts II	Culinary Fundamentals: Bakery and Pastry	CUL 104		1	4	Stephanie Mock	Fall
Culinary Arts II	Culinary Fundamentals: Bakery and Pastry	CUL 104		2	4	Stephanie Mock	Fall
Culinary Arts II	Culinary Fundamentals: Bakery and Pastry	CUL 104		3	4	Stephanie Mock	Fall

Embry - Riddle Aeronautical University

<b>Chandler H.S. Course Title</b>	<b>ERAU Course Title</b>	<b>ERAU Course</b>	<b>Class Number</b>	<b>CHS Class/Period Offered</b>	<b># of Credits</b>	<b>CHS Instructor</b>	<b>Course Length</b>
Honors Introduction to Engineering Design	Introduction to Engineering	ENGR 101	1022	2	3	Carmen Shugert	Yearlong
Honors Introduction to Engineering Design	Introduction to Engineering	ENGR 101	1023	5	3	Carmen Shugert	Yearlong
Honors Principles of Engineering	Introduction to Computing for Engineers	ENGR 115	1024	3	3	Carmen Shugert	Yearlong