

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

PERRY H.S. Course Title	CGCC Course Title	CGCC Course	CGCC Class Number	PHS Class/Period(s) Offered	CGCC # of Credits	PHS Course Instructor	PHS Course Length
Sports Marketing	Principles of Marketing	MKT271	29988	3	3	Rob Lange	Yearlong

[Embry - Riddle Aeronautical University](#)

PERRY H.S. Course Title	ERAU Course Title	ERAU Course	ERAU Class Number	PHS Class/Period(s) Offered	ERAU # of Credits	PHS Course Instructor	PHS Course Length
Honors Introduction to Engineering Design	Introduction to Engineering	ENGR 101	1025	1	3	Timothy Jehl	Yearlong
Honors Introduction to Engineering Design	Introduction to Engineering	ENGR 101	1026	4	3	Timothy Jehl	Yearlong
Honors Principles of Engineering	Introduction to Computing for Engineers	ENGR 115	1027	6	3	Timothy Jehl	Yearlong

[Scottsdale Community College](#)

PERRY H.S. Course Title	SCC Course Title	SCC Course	SCC Class Number	PHS Class/Period(s) Offered	SCC # of Credits	PHS Course Instructor	SCC Course Length
Culinary Arts I	Culinary Fundamentals: Culinary Basics	CUL 101		1	4	Yvonne Albornoz	Fall
Culinary Arts I	Culinary Fundamentals Culinary Basics	CUL 101		2	4	Yvonne Albornoz	Fall
Culinary Arts I	Culinary Fundamentals: Culinary Basics	CUL 101		3	4	Yvonne Albornoz	Fall
Culinary Arts I	Culinary Fundamentals Culinary Basics	CUL 101		4	4	Yvonne Albornoz	Fall
Culinary Arts I	Culinary Fundamentals Culinary Basics	CUL 101		5	4	Yvonne Albornoz	Fall
Culinary Arts I	Culinary Fundamentals: Breakfast and Garde Mange	CUL 103		1	4	Yvonne Albornoz	Spring

PERRY H.S. Course Title	SCC Course Title	SCC Course	SCC Class Number	PHS Class/Period(s) Offered	SCC # of Credits	PHS Course Instructor	SCC Course Length
Culinary Arts I	Culinary Fundamentals: Breakfast and Garde Mange	CUL 103		2	4	Yvonne Albornoz	Spring
Culinary Arts I	Culinary Fundamentals: Breakfast and Garde Mange	CUL 103		3	4	Yvonne Albornoz	Spring
Culinary Arts I	Culinary Fundamentals: Breakfast and Garde Mange	CUL 103		4	4	Yvonne Albornoz	Spring
Culinary Arts I	Culinary Fundamentals: Breakfast and Garde Mange	CUL 103		5	4	Yvonne Albornoz	Spring
Culinary Arts I	Culinary Fundamentals: Culinary Basics	CUL 101		5	4	Angela Stutz	Fall
Culinary Arts I	Culinary Fundamentals Culinary Basics	CUL 101		6	4	Angela Stutz	Fall
Culinary Arts II	Culinary Fundamentals: Hot Foods	CUL 102		2	4	Angela Stutz	Spring
Culinary Arts II	Culinary Fundamentals: Hot Foods	CUL 102		3	4	Angela Stutz	Spring
Culinary Arts I	Culinary Fundamentals: Breakfast and Garde Mange	CUL 103		5	4	Angela Stutz	Spring
Culinary Arts I	Culinary Fundamentals: Breakfast and Garde Mange	CUL 103		6	4	Angela Stutz	Spring
Culinary Arts II	Culinary Fundamentals: Bakery and Pastry	CUL 104		2	4	Angela Stutz	Fall
Culinary Arts II	Culinary Fundamentals: Bakery and Pastry	CUL 104		3	4	Angela Stutz	Fall
Culinary Arts III	Food Service Sanitation, Safety and Stewarding	CUL 115		4	2	Angela Stutz	Spring
Culinary Arts III	Food Costing, Purchasing, and Inventory Control	CUL 120		4	2	Angela Stutz	Fall