

2016-2017 CUSD
Chandler High School Dual Enrollment Information in Concurrence with
[Chandler – Gilbert Community College](#)

CHANDLER H.S. Course Title	CGCC Course Title	CGCC Course	Class Number	CHS Class/Period(s) Offered	# of Credits	Course Instructor	Course Length
AG Business Management	Agricultural Accounting and Office Management	AGB 132	29342	2	3	Kari Williams	Yearlong
Honors Intro to Engineering Design	Engineering Analysis Tools and Techniques	ECE 102	44611	4	2	Carmen Shugert	Yearlong
Honors Intro to Engineering Design	Engineering Analysis Tools and Techniques	ECE 102	44612	5	2	Carmen Shugert	Yearlong
Honors Principles of Engineering	Engineering Problem Solving and Design	ECE 103	44666	3	2	Carmen Shugert	Yearlong
Marketing	Principles of Marketing	MKT271	29362	2	3	Kim Frahm	Yearlong
Entrepreneurship	Owning and Operating a Small Business	MGT253	29361	3	3	Kim Frahm	Yearlong
Marketing	Principles of Marketing	MKT271	42602	5	3	Kim Frahm	Yearlong

[Mesa Community College](#)

CHANDLER H.S. Course Title	MCC Course Title	MCC Course	Class Number	CHS Class/Period(s) Offered	MCC # of Credits	CHS Course Instructor	CHS Course Length
Ag I	Plant Growth and Development	AGS 164	24737	1	3	Kari Williams	Yearlong
Ag Bus. Mgmt/ Ag Bus. Coop	Ag Accounting and Office Management	AGB 132	24709	2	3	Kari Williams	Yearlong
Floriculture	Floriculture	AGB 142	24618	3 & 5	3	Kari Williams	Fall
Ag II	Introduction to Animal Science	ANS 110	24710	4	3	Kari Williams	Yearlong
Applied Biological Systems	Gardening Practices and Techniques	AGS 182AA	24740/24741	1 & 6	3	Matt Lewis	Yearlong
Plant Animal Leadership	Gardening Practices and Techniques	AGS 182AA	24738/24739	2 & 3	3	Matt Lewis	Yearlong

Scottsdale Community College

CHANDLER H.S. Course Title	SCC Course Title	SCC Course	SCC Class Number	CHS Class/Period(s) Offered	SCC # of Credits	CHS Instructor	SCC Course Length
Culinary Arts II	Culinary Fundamentals: Bakery and Pastry	CUL 104	43206	0	4	Stephanie Mock	Fall
Culinary Arts II	Culinary Fundamentals: Hot Foods	CUL 102	25206	0	4	Stephanie Mock	Spring
Culinary Arts II	Culinary Fundamentals: Bakery and Pastry	CUL 104	43207	1	4	Stephanie Mock	Fall
Culinary Arts II	Culinary Fundamentals: Hot Foods	CUL 102	38736	1	4	Stephanie Mock	Spring
Culinary Arts II	Culinary Fundamentals: Bakery and Pastry	CUL 104	43208	2	4	Stephanie Mock	Fall
Culinary Arts II	Culinary Fundamentals: Hot Foods	CUL 102	38737	2	4	Stephanie Mock	Spring
Culinary Arts I	Culinary Fundamentals: Culinary Basics	CUL 101	43204	3	4	Stephanie Mock	Fall
Culinary Arts I	Culinary Fundamentals: Breakfast and Garde Manager	CUL 103	38738	3	4	Stephanie Mock	Spring
Culinary Arts I	Culinary Fundamentals: Culinary Basics	CUL 101	43205	4	4	Stephanie Mock	Fall
Culinary Arts I	Culinary Fundamentals: Breakfast and Garde Manager	CUL 103	38739	4	4	Stephanie Mock	Spring
Culinary Arts I	Culinary Fundamentals: Culinary Basics	CUL 101	28690	6	4	Stephanie Mock	Fall
Culinary Arts I	Culinary Fundamentals: Breakfast and Garde Manager	CUL 103	24646	6	4	Stephanie Mock	Spring