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| Student Name (First, Last):       Staff Initials:       Date:       |
| Culinary Arts AAT Degree  |
| Associate of Applied Technologies Degree (AAT)  |
| **Admissions Date: Fall, Winter, Spring, and Summ** |
| **Contact email:** dean.massey@cptc.edu **Program Counselor:** carolyn.vanbeek@cptc.edu |
| **Prerequisites:** **REGISTRATION CODES REQUIRED. PLEASE CONTACT INSTRUCTOR PRIOR TO REGISTRATION.** |
| Choose AAT or AAS-T Degree Option: | **Credits** | **Quarter****Taken** |
| ***AAT Required General Education Courses*** |
| ENGL& 101 English Composition, **or** CMST& 220 Public Speaking ***(pre-req ENG 094 or equivalent)*** | 5 |       |
| PSYC& 100DIV , **or** SOC& 101DIV , **or** PSY 112DIV ***(pre-req ENG 094 or equivalent)*** | 5 |       |
| MAT 103 Bus. Math **(Preferred**) , ***or higher*** ***(pre-req MAT 092 or equivalent)*** | 5 |       |
| CAH 105 Comp App, or CAS 115 Intro to Comp, or other approved computer literacy course, (Or successfully pass the computer literacy exam). For more information go to: [www.cptc.edu/computer literacy](http://www.cptc.edu/computerliteracy) | 3 |       |
| COLL 102 College Success for All | 3 |       |
|  ***AAT Required General Education Courses Total Credits*** | ***21*** |  |
| Technical Program Courses | **Credits** | **Quarter Taken** |
| Note: Unless indicated by quarter, classes are subject to rotation.  |  |  |
| QRT. 1 |  CUL 104 Sanitation in Food Service Operations | 3 |       |
|  **CUL 110 Restaurant Cooking I (first quarter)** | 5 |       |
|  CUL 145 Kitchen Equipment and Flavorings | 2 |       |
|  CUL 111 Food Preparation I (Fruit and Vegetables) | 3 |       |
|  |  COL 102 College Success | 3 |       |
| QRT. 2 |  **CUL 124 Restaurant Cooking II (second quarter)****4** | 5 |       |
|  CUL 165 Salads and Appetizers3 | 3 |       |
|  CUL 170 Stocks and Sauces3 | 3 |       |
|  CUL 168 Soups and Sandwiches | 3 |       |
|  |  MATH – Any 100 level or above Math course (Math 103 preferred) | 5 |       |
| QRT. 3 |  CUL 119 Food Preparation II (Potatoes, Grains, Pasta) | 3 |       |
|  CUL 113 Introduction to Baking | 3 |       |
|  **CUL 140 Restaurant Cooking III (third quarter)** | 5 |       |
|  CUL 150 Breakfast and Dairy | 3 |       |
|  |  ENGL& 101 English Comp. or CMST&220 Public Speaking  | 5 |       |
| QRT. 4 |  CUL 160 Meat Cookery | 3 |       |
|  REST 103 Food and Beverage Cost Control  | 4 |       |
|  **REST 113 Restaurant Dining and Customer Service (fourth quarter)** | 5 |       |
|  CAS 130 Excel I or another computer literacy requirement | 3 |       |
|  |  |  |
| QRT. 5 |  CUL 132 American Regional Cuisine | 3 |       |
|  CUL 135 Food Preparation III (Meat Fabrication)  | 3 |       |
|  **REST 107 Kitchen and Dining Management (fifth quarter)** | 3 |       |
|  REST 133 Beverage Service Management | 4 |       |
|  RBM 107 Marketing | 3 |       |
| QRT. 6 | ACTG 110 Bookkeeping I **(pre-req completion of MAT 94 and Eng 91)** | 4 |       |
| **CUL 175 Menu Design (CAP) (sixth quarter)** | 3 |       |
| CUL 155 Charcuterie | 3 |       |
| REST 119 Operations Management | 4 |       |
|  PSYC& 100 Gen Psychology **or** SOC&101 Intro to Sociology **or** PSY 112 Psy in the Workplace  | 5 |  |
|  |  |  |
| ***Culinary Arts Technical Program Courses Credits*** | ***83*** |  |
| ***Total Credits for Completion*** | ***104*** |  |
| **Identify additional preparatory math or English courses you may need to take: If placement scores are below English 91 and/or Math 92, contact the Adult Basic Education (ABE) for classes, Building 10 (253) 589-5702** |
| Developmental Math |
| * MAT 092 Pre-Algebra ***(must complete prior to MAT 105, MAT 103, MAT 111)***
 | 5 |       |
| **Developmental English** |
| * ENG 091 Basic Reading & Writing
 | 5 |       |
| * ENG 094 Advanced Reading & Writing
 | 5 |       |
| Quarterly Self Planning Grid |
| **Quarter 1** | **Quarter 2** | **Quarter 3** | **Quarter 4** |
| Class:       | Class:       | Class:       | Class:       |
| Class:       | Class:       | Class:       | Class:       |
| Class:       | Class:       | Class:       | Class:       |
| Class:       | Class:       | Class:       | Class:       |
| **Quarter 5** | **Quarter 6** | **Quarter 7** | **Quarter 8** |
| Class:       | Class:       | Class:       | Class:       |
| Class:       | Class:       | Class:            | Class:       |
| Class:       | Class:       | Class:       | Class:       |
| Class:            | Class:       | Class:       | Class:       |
| **Notes:**       |

***\*Please check in periodically with Advising and Counseling regarding any potential changes to program course requirements***