|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| Student Name (First, Last):       Staff Initials:       Date: | | | | | | | |
| Culinary Art Advanced Cooking Certificate | | | | | | | |
| Certificate | | | | | | | |
| **Admissions Date:** Fall, Winter, Spring, Summer | | | | | | | |
| **Contact email:** dean.massey@cptc.edu **Program Counselor:** carolyn.vanbeek@cptc.edu | | | | | | | |
| **Prerequisites:** **REGISTRATION CODES REQUIRED. PLEASE CONTACT INSTRUCTOR PRIOR TO REGISTRATION** | | | | | | | |
|  | | | | | | | |
| Technical Program Courses | | | | | **Credits** | **Quarter Taken** | |
| QRT. 1 | CUL 160 Meat Cookery | | | | 3 |  | |
| REST 103 Food and Beverage Cost Control | | | | 4 |  | |
| REST 113 Dining and Customer Service | | | | 5 |  | |
| QRT. 2 | CUL 132 American Regional Cuisine  4 | | | | 3 |  | |
| CUL 135 Food Preparation III (Meat fabrication) | | | | 3 |  | |
| REST 107 Kitchen and Dining Management | | | | 3 |  | |
| REST 133 Beverage Service Management  3 | | | | 4 |  | |
|  | RBM 107 Marketing | | | | 3 |  | |
| QRT.3 | CUL 175 Menu Design (CAP) | | | | 3 |  | |
| CUL 155 Charcuterie | | | | 3 |  | |
| ACTG 110 Bookkeeping I **(Pre-req completion of MAT 94 and Eng 91)** | | | | 4 |  | |
| REST 119 Operations Management | | | | 4 |  | |
| ***Culinary Arts Technical Program Courses Credits*** | | | | | ***42*** |  | |
| ***Total Credits for Completion*** | | | | | ***42*** | |  |
| **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: | | | |
| **Notes:** | | | | | | | |

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