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| 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 Cuisine4 | 3 |       |
|  CUL 135 Food Preparation III (Meat fabrication) | 3 |       |
|  REST 107 Kitchen and Dining Management | 3 |       |
|  REST 133 Beverage Service Management3 | 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***