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| Student Name (First, Last):       Staff Initials:       Date:       |
| Culinary Art Basic Cooking Certificate  |
| Certificate |
| **Admissions Date: Fall, Winter, Spring, Summer** |
| **Contact email:** dean.massey@cptc.edu **Program Counselor:** carolyn.vanbeek@cptc.edu |
| **Prerequisites:** None. |
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| Technical Program Courses | **Credits** | **Quarter Taken** |
| QRT. 1 |  CUL104 Sanitation in Food Service Operations | 3 |       |
|  CUL 110 Restaurant Cooking I | 5 |       |
|  CUL 111 Food Preparation I (Fruit and Vegetables) | 3 |       |
|  |  CUL 145 Kitchen Equipment and Flavorings | 2 |       |
|  |  COL102 College Success | 3 |       |
| QRT. 2 |  CUL 124 Restaurant Cooking II4 | 5 |       |
|  CUL 165 Salads and Appetizers | 3 |       |
|  CUL 170 Stocks and Sauces | 3 |       |
|  CUL 168 Soups and Sandwiches3 | 3 |       |
| QRT.3 |  CUL 119 Food Preparation II (Potatoes, Grains, Pasta) | 3 |       |
|  CUL 113 Introduction to Baking | 3 |       |
|  CUL 140 Restaurant Cooking III | 5 |       |
| CUL 150 Breakfast and Dairy | 3 |  |
|  |  |  |
| ***Culinary Arts Technical Program Courses Credits*** | ***44*** |  |
| ***Total Credits for Completion*** | ***44*** |  |
| **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***