|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| 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. | | | | | | | |
|  | | | | | | | |
| 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 II  4 | | | | 5 |  | |
| CUL 165 Salads and Appetizers | | | | 3 |  | |
| CUL 170 Stocks and Sauces | | | | 3 |  | |
| CUL 168 Soups and Sandwiches  3 | | | | 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***