|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Student Name (First Last):**       **Staff Initials:**       **Date:** | | | | | | | |
| Pastry Arts AAT | | | | | | | |
| Associate of Applied Technologies Degree (AAT) | | | | | | | |
| **Admissions Date:** Fall, Winter, Spring, and Summer | | | | | | | |
| **Contact email:** [shelley.newman@cptc.edu](mailto:shelley.newman@cptc.edu); dean.massey@cptc.edu **Program Counselor:** carolyn.vanbeek@cptc.edu | | | | | | | |
| **Prerequisites:** **REGISTRATION CODES REQUIRED, PLEASE CONTACT INSTRUCTOR PRIOR TO REGISTRATION.** | | | | | | | |
| **Note:** BAKE course times: 6:00a-1:00p (other class times may vary, see quarterly schedule for details) | | | | | | | |
| Choose AAT or AAS-T Degree Option: | | | | | **Credits** | **Quarter**  **Taken** | |
| AAT Required General Education Courses | | | | | | | |
| COLL 102 College Success for All | | | | | 3 |  | |
| 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 |  | |
| ***AAT Required General Education Courses Total Credits*** | | | | | ***18*** |  | |
| Technical Program Courses | | | | | **Credits** | **Quarter Taken** | |
| QRT. 1 | CUL 104 Sanitation in Food Service Operations | | | | 3 |  | |
| BAKE 109 Patisserie I | | | | 5 |  | |
| BAKE 134 Quick Breads, Cookies, Brownies | | | | 3 |  | |
| COLL 102 College Success for All | | | | 3 |  | |
|  | | | |  |  | |
| QRT. 2 | BAKE 116 Patisserie II *(pre-req Patisserie I)* | | | | 5 |  | |
| BAKE 118 Cakes  3 | | | | 4 |  | |
| BAKE 119 Yeast Breads  3 | | | | 4 |  | |
| BAKE 117 Frozen Desserts | | | | 3 |  | |
| Math Any 100 Level Math course (Math103 preferred)  5 | | | | 5 |  | |
| QRT. 3 | BAKE 122 Patisserie III *(pre-req Patisserie II)* | | | | 5 |  | |
| BAKE 131 Pies, Tarts, Custards and Fillings | | | | 4 |  | |
| BAKE 114 Dessert Alternatives (sugar free, gluten free) | | | | 3 |  | |
| CMST&220 Public Speaking or Engl& 101English Comp. | | | | 5 |  | |
|  | | | |  |  | |
| QRT. 4 | BAKE 153 Sugar Work | | | | 3 |  | |
| BAKE 163 Retail and Customer Service | | | | 5 |  | |
| REST 103 Food and Beverage Cost Control | | | | 4 |  | |
| CAS 130 Excel 1 or another computer literacy requirement | | | | 3 |  | |
|  | | | |  |  | |
| QRT. 5 | BAKE 106 Chocolate | | | | 4 |  | |
| REST 133 Beverage Service | | | | 4 |  | |
| BAKE 165 Kitchen and Bistro Management (Prev REST 107) | | | | 3 |  | |
| RBM 107 Marketing | | | | 4 |  | |
|  | | | |  |  | |
|  | | | |  |  | |
| QRT6 | ACTG 110 Bookkeeping 1 | | | | 4 |  | |
| BAKE 140 Restaurant (Individual) Desserts and Petit Fours | | | | 5 |  | |
| BAKE 157 Wedding Cakes | | | | 3 |  | |
| REST 119 Operations Management | | | | 4 |  | |
|  | PSYC& 100 General Psychology **or** SOC& 101 **or** PSY 112 Psych of the Workplace | | | | 5 |  | |
| ***Pastry Arts Technical Program Courses Credits*** | | | | | ***81*** |  | |
| ***Total Credits for Completion*** | | | | | ***102*** | |  |
| **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.***