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| **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; 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 Cakes3 | 4 |       |
|  BAKE 119 Yeast Breads3 | 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.***