|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Student Name (First Last):       Staff Initials:       Date: | | | | |
| Pastry Arts - Basic Pastry Certification | | | | |
| Certification | | | | |
| **Admissions Date:** Fall, Winter, Summer, Spring | | | | |
| **Contact email:** [shelley.newman@cptc.edu](mailto:shelley.newman@cptc.edu); dean.massey@cptc.edu **Program Counselor:** carolyn.vanbeek@cptc.edu | | | | |
| **Prerequisites:** None. | | | | |
| **Note:** BAKE course times: 6:00a-1:00p (other class times may vary, see quarterly schedule for details) | | | | |
|  | |  |  | |
| Technical Program Courses | | **Credits** | **Quarter Taken** | |
|  | CUL 104 Sanitation in Food Service Operations | 3 |  | |
| BAKE 109 Patisserie I | 5 |  | |
| BAKE 134 Quick Breads, Cookies, Brownies | 3 |  | |
| COL102 College Success | 3 |  | |
|  |  |  | |
|  | BAKE 116 Patisserie II *(pre-req Patisserie I)*  3 | 5 |  | |
| BAKE 113 Cake  3 | 4 |  | |
| BAKE 117 Frozen Desserts  3 | 3 |  | |
| BAKE 119 Yeast Breads | 4 |  | |
|  |  |  | |
|  | BAKE 122 Patisserie III *(pre-req Patisserie II)* | 5 |  | |
| BAKE 114 Dessert Alternatives (Sugar free, Gluten free) | 3 |  | |
| BAKE 131 Pies, Tarts, Custards and Fillings | 4 |  | |
|  |
|  |  |  | |
| ***Pastry Arts Technical Program Courses Credits*** | | ***42*** |  | |
| ***Total Credits for Completion*** | | ***42*** | |  |

***Continued on Page 2***

|  |  |  |  |
| --- | --- | --- | --- |
| 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.***