

**CULINARY ARTS BASIC COOKING SKILLS  
CERTIFICATE  
QUARTERLY STARTS**

Program Code 32

		Quarter 1	Quarter 2	Quarter 3								Total
		17	11	13								41
<b>Resident Tuition</b>												
CR 1-10	(TR)	114.62										
CR 11-18	(+G)	50.53										
CR 19+	(TP)	104.12										
<b>Resident Tuition</b>												
<b>NonResident Tuition</b>												
CR 1-10	(TN)	297.69										
CR 11-18	(+H)	57.99										
CR 19+	(TX)	287.19										
<b>NonResident Tuition</b>												
<b>Gen Ed classes required for the degree are taken throughout the program. Tuition will vary depending upon when these classes are taken.</b>												
<b>Student Fees</b>												
Comprehensive Fee*	(CF)	5.50										
Student Bldg Fee*	(SC)	3.75										
Culinary Arts Lab Fee	(CU)	156.55										
Computer Usage Fee*	(CR)	4.90										
<i>* per credit</i>												
<b>Total Fees</b>												

Tuition and Fees may change in Fall Quarter

<b>Total Resident Tuition and Fees</b>	<b>1,828.06</b>	<b>1,484.43</b>	<b>1,570.84</b>									<b>4,883.33</b>
<b>Total NonResident Tuition and Fees</b>	<b>3,710.98</b>	<b>3,322.59</b>	<b>3,423.92</b>									<b>10,457.49</b>

**Other Costs:** Effective 7/1/21, City of Lakewood Sales Tax is: **10.0%**

Books**	Cost	w/Tax	Supplies	Cost	w/Tax	
CUL 104 Chef's Companion 2nd Ed.	6.95	7.65	General Ed Supplies (est.)	137.00	150.70	
CUL 110 On Cooking: Textbook of Culinary Fundamentals 6th Ed.	156.40	172.04	Program Materials & Supplies	28.00	30.80	
			USB Flash Drive - 8 GB	7.00	7.70	
			<b>Clothing</b>			
			Required Clothing: Dining Room Black Bistro Apron	11.00	12.10	
			Required Clothing: Kitchen	211.00	232.10	
			**Required by the second week of the first quarter			
			3 - Double-breasted Chef's Coats*			
			3 - Cook's Check Pants*			
			1 - Cook's Shirt			
			3 - Four Way Apron*			
			2 - Black Beanie			
			*Instructor would prefer 5 each of the chef's coats, checked pants, 4-way aprons, but a min of 3 ea are required.			
			<b>Tools</b>			
			Culinary Arts Tool Kit (11020)	283.98	312.38	
			**A first-quarter kit will be available from the bookstore.			
			You may purchase the following items individually:			
			8 - Pocket Knife Roll			
			8 - Chef's Knife			
			Edge Guard 08C			
			12" Granton Slicer			
			Edge Guard 125 Paring Knife w/Sheath			
			Thermometer			
			Flat Fork			
			12" Regular Steel			
			10" Serrated/Wavy Bread Knife, Rounded End			
			6" or 9" Flexible Fillet Knife			
			Kitchen Shears, Long Blade			
			Measuring Spoons			
			**Cutlery purchased for this program must be of professional quality. Familiar brand names of professional knives include the following: Messermeister, Chicago Cutlery, Dexter/Russell			
			<b>Off Campus</b>			
			Required Clothing: Dining (est.)	240.00	264.00	
			<b>Clothing</b>			
			**Required at the beginning of the fourth quarter.			
			2 - Classic Long-Sleeve White Shirt or Blouse			
			Black dress slacks or knee-length skirt			
			Black socks or plain nylons			
			Black belt			
			Appropriate black footwear			
			Professional neck tie			
			2 - Aprons -- Black, 3-pocket 11.75" X 21"			
			Required Clothing: Kitchen (est.)	91.00	100.10	
			**Required by the second week of the first quarter:			
			1 - Closed Toe, Black Leather Shoes			
			2 - White Socks			
			<b>Off Campus Other</b>			
			Food Handler's Permit (Required first week)	10.00	11.00	
			Laptop (Recommended Only) est.	876.00	963.60	
<b>**Some textbooks are available used or as rentals at lower cost.</b>						
		<b>Total Books</b>	<b>\$ 179.69</b>	<b>Total Supplies, Tools &amp; Equipment, and Uniforms</b>		<b>\$ 2,084.48</b>

**Total Cost of Training -- Resident** \$ 7,147.50

**Total Cost of Training --NonResident** \$ 12,721.66

Please note: The amounts shown on this listing are an estimate of costs to assist in planning your education at CPTC. Students should allow for normal cost increases when planning for future enrollment.

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