## **CULINARY ARTS BASIC COOKING SKILLS** CERTIFICATE **QUARTERLY STARTS** Program Code 32 Quarter 1 Quarter 2 Quarter 3 Total 44 Resident Tuition CR 1-10 100000100000 123.58 1.235.80 1.235.80 1.235.80 3.707.40 CR 11-18 100000200000 751.24 53.66 160.98 214.64 375.62 CR 19+ 100000300000 110.87 1,611.42 1,450.44 Resident Tuition 1,396.78 4,458.64 NonResident Tuition CR 1-10 100001000000 3,179.50 317.95 3,179.50 3,179.50 9,538.50 CR 11-18 100003000000 61.60 431.20 184.80 246.40 862.40 CR 19+ 100004000000 305.24 NonReside nt Tuition 3,610.70 3,364.30 3,425.90 10,400.90 Gen Ed classes required for the degree are taken throughout the program. Tuition will vary depending upon when these classes are taken Student Fees CSGE(Sec/Grad/Rec Fee 300000290100 6 15 92 25 79 95 86 10 258.30 ASG Building Fee\* 200000019140 47.40 47.40 47.40 142.20 3.95 Culinary Arts Lab Fee 220001529100 166.25 166.25 166.25 166.25 498.75 Client/Bus Comp Fee 220001529170 4.90 44.10 14.70 14.70 73.50 Total Fees 350.00 308.30 314.45 972.75 Tuition and Fees may change in Fall Quarter **Total Resident Tuition and Fees** 1,961.42 1,705.08 1,764.89 5,431.39 **Total NonResident Tuition and Fees** 3.960.70 3.672.60 3.740.35 11.373.65 Other Costs: Effective 7/1/23, City of Lakewood Sales Tax is: 10.1% Books\*\* Cost w/Tax Supplies Cost w/Tax CUL 104 ServSafe Coursebook w/ Exam Sheet 8th Ed. 113.32 124.7 General Ed Supplies (est.) 137.00 150.8 CUL 110 On Cooking: A Textbook of Culinary Fundamentals 6th Ed. 173.32 190.83 Program Materials & Supplies 28.00 30.83 Centon 32 GB USB 2.0 Pro2 Flash Drive Grev Required 1 gtr 14.99 16.50 Required Clothing: Dining Room Black Bistro Apron 11.00 12.11 Required Clothing: Kitchen 211.00 232.31 \*\*Required by the second week of the first quarter Le Mans Basic Chef Coats\*\* (3) @28.98 ea 86.94 95.72 Unisex Cook Pant\*\* 42.98 47.32 Unixex Chef Pant 42.98 47.32 Four Way Apron\*\* (3) @ 11.98 ea 35.94 39.57 Black Beanie (2) @ 10.98 ea 21.96 24.18 \*Instructor would prefer 5 each of the chef's coats, checked pants, 4-way aprons, but a min of 3 ea are required. Tools Culinary Arts Tool Kit (11020) 300.98 331.38 \*\*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 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 Off Campus Required Clothing: Dining (est.) 240.00 264.24 \*\*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" Embroidery charge 6.58 Required Clothing: Kitchen (est.) 91.00 100.19 \*\*Required by the second week of the first quarter: 1 - Closed Toe, Black Leather Shoes 2 - White Socks Off Campus Other Food Handler's Permit (Required first week) 10.00 11.01 Laptop (Recommended Only) est. 876 00 964 48 \*\*Some textbooks are available used or as rentals at lower cost Total Books \$ 315.60 Total Supplies, Tools & Equipment, and Uniforms \$ 2,374.58 Total Cost of Training -- Resident 8,121.57 **Total Cost of Training -- NonResident** \$ 14,063.83 Please note: The amounts shown on this listina are an estimate of costs to assist in plannina vour education at CPTC. Students should allow for normal cost increases when plannina

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