

Student Name: (First, Last)		Student EMPL #:		Date:		
Total Units: 104	Total Cost: www.cptc.edu/feelists	Target Start Date:	Target Grad. Date:	Staff Initials:		
Important Information For Educational Planning						
<ul style="list-style-type: none"> ▪ Program Starts: Summer, Fall, Winter, Spring ▪ Permission codes required; Please contact instructor prior to registration. ▪ Program class times: ▪ This Degree could lead to a BAS degree at CPTC. 						
Program Courses				Units	Status	Total Term Units
Term 1 FALL 22, SUM 23, SPRING 24	CUL 104 Sanitation in Food Service Operations			3		16
	CUL 110 Restaurant Cooking I			5		
	CUL 111 Food Preparation I (Fruit & Vegetables)			3		
	CUL 145 Kitchen Equipment & Flavorings			2		
	COLL 102 College Success for All			3		
Term 2 WIN 23, FALL 23, SUM 24	CUL 124 Restaurant Cooking II			5		19
	CUL 165 Salads and Appetizers			3		
	CUL 170 Stocks and Sauces			3		
	CUL 168 Soups and Sandwiches			3		
	MAT 103 Business Math (*any 100-level math, but MAT 103 preferred)			5		
Term 3 SPRING 23, WIN 24, FALL 24	CUL 113 Introduction to Baking			3		19
	CUL 119 Food Preparation II (Potatoes, Grains, Pasta)			3		
	CUL 140 Restaurant Cooking III			5		
	CUL 150 Breakfast and Dairy			3		
	ENGL& 101 English Composition I, or CMST& 220 Public Speaking			5		
Term 4 FALL 22, SUM 23, SPRING 24, WIN 25	CUL160 Meat Cookery			3		15
	REST 103 Food and Beverage Cost Control			4		
	REST 113 Dining and Customer Service			5		
	CAS 130 Excel I (preferred), Approved Computer Literacy course: CAH 105 Computer Applications, CAS 115 Intro to Computing, CAS 121 Word I, CAS 141 PowerPoint			3		
	-Or complete the CL Prior Learning Assessment (PLA). https://www.cptc.edu/enrollment-services/pla					
Term 5 WIN 23, FALL 23, SUM 24, SPRING 25	REST 107 Kitchen & Dining Management			3		17
	REST 124 Restaurant Bookkeeping			4		
	REST 133 Beverage Service Management			4		
	CUL 132 American Regional Cuisine			3		
	CUL 135 Food Preparation III (Meat Fabrication)			3		
Term 6 SPRING 23, WIN 24, FALL 24, SUM 25	CUL 155 Charcuterie			3		18
	CUL 175 ^{CAP} Menu Design (CAPSTONE)			3		
	REST 119 Operations Management			4		
	RBM 107 Marketing			4		
	PSYC& 100 General Psychology, PSYC 112 Psychology of the Workplace			5		

Status Key: X=Completed course, TR= Transferred course, IP= In Progress **Note:** Unit=Credit

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School of Business and Personal Services

Culinary Arts
Culinary Arts Associate of Applied Technology Program Map 2023-2024

Math	Student Placement
Adult Basic Education (ABE Math) contact Transitional Studies Dept. Bldg. 10 (253) 589-5702	<input type="checkbox"/>
MAT 103/MATSI 103 Business Math w/ supplemental Instruction (8 Units)	<input type="checkbox"/>
Stand Alone: MAT 103 Business Math (5 Units)	<input type="checkbox"/>

English	Student Placement
Adult Basic Education (ABE English) contact Transitional Studies Dept. Bldg. 10 (253) 589-5702	<input type="checkbox"/>
ENGL& 101/ENSI 101 English Composition w/ supplemental Instruction (8 Units)	<input type="checkbox"/>
Stand Alone (choose one): ENGL& 101 English Composition (5 Units)	<input type="checkbox"/>

Individualized Program Map			
Class:	Class:	Class:	Class:
Class:	Class:	Class:	Class:
Class:	Class:	Class:	Class:
Class:	Class:	Class:	Class:
Class:	Class:	Class:	Class:
Class:	Class:	Class:	Class:
Class:	Class:	Class:	Class:
Class:	Class:	Class:	Class:

Program Instructors: Dean Massey email: dean.massey@cptc.edu
Program Counselor: Julie Lancour email: julie.lancour@cptc.edu
Transferring Course Work into CPTC: www.cptc.edu/transfer-to Email Contact evaluator@cptc.edu
Graduation Application: www.cptc.edu/enrollment-services >Transcripts & Graduation >Degree/Certificate Application. Graduation Ceremony Information (Commencement) > Graduation Info
Career Outlook sites: www.onetonline.org www.worksourcewa.com

Notes:

**Please check in periodically with Advising and Counseling regarding any potential changes to program course requirements*