

School of Business and Personal Services

Culinary Arts Advanced Cooking Certificate Program Map 2023-2024

Student Name: (First, Last)		Student EMPL #:	Student EMPL #:	
Total Units:	Total Cost: www.cptc.edu/feelists	Target Start Date:	Target Grad. Date:	: Staff Initials:

Important Information For Educational Planning

- Program Starts: Summer, Fall, Winter, Spring
- Permission codes required; Please contact instructor prior to registration.
- Program class times: Mon-Thur. 8:30am -4:00 specific course times may vary with this period.

Program Courses		Units	Status	Total Term Units
Term 1	CUL 160 Meat Cookery	3		
FALL	REST 103 Food and Beverage Cost Control	4		
	REST 113 Dining and Customer Service	5		16
Term 2 WINTER	CUL 132 American Regional Cuisine	3		
	CUL 135 Food Preparation III (Meat Fabrication)	3		
	REST 107 Kitchen and Dining Management	3		
	REST 124 Restaurant Bookkeeping	4		
	REST 133 Beverage Service Management	4		17
	CUL 155 Charcuterie	3		
Term 3 SPRING	CUL 175 ^{CAP} Menu Design (CAPSTONE)	3		
	REST 119 Operation Management	4		
	RBM 107 Marketing	3		13

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

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



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Notes:	

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