

School of Business and Personal Services

Culinary Arts Basic Cooking Certificate Program Map 2023-2024

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

Important Information

- 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 FALL 22, SUMMER 23, SPRING 24	CUL 110 Restaurant Cooking I	5		
	CUL 104 Sanitation in Food Service Operations	3		
	CUL 111 Food Preparation (Fruit & Vegetables)	3		
	CUL 145 Kitchen Equipment & Flavorings	2		
	COLL 102 College Success for All	3		16
WINTER 23, FALL 23, SUMMER 24	CUL 124 Restaurant Cooking II	5		
	CUL 165 Salads & Appetizers	3		
	CUL 170 Stocks & Sauces	3		
	CUL 168 Soups & Sandwiches	3		14
SUMMER 22, SPRING 23, WINTER 24,	CUL 140 Restaurant Cooking III	5		
	CUL 119 Food Preparation II (Potatoes, Grains, and Pasta)	3		
	CUL 113 Introduction to Baking	3		
	CUL 150 Breakfast and Dairy	3		14

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: Carrie Van Beek email: carolyn.vanbeek@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