



**SCHOOL OF
Business and Personal Services**

**Culinary Arts
Basic Cooking Certificate**

Degree
Total Credits 44

Total Cost [Tuition & Fees](#)

Targeted Start Date

Expected Graduation Date

ENTRY COORDINATOR

STUDENT NAME Q3 Start

FACULTY NAME Dean Massey

CONTACT INFO dean.massey@cptc.edu

PROGRAM COUNSELOR Carrie Van Beek

CONTACT INFO carolyn.vanbeek@cptc.edu

START DATE

PROGRAM START QUARTER **Winter**, Spring, Summer, Fall

Important Program Information

***Prerequisites: REGISTRATION CODES REQUIRED. PLEASE CONTACT INSTRUCTOR PRIOR TO REGISTRATION.**

Quarter 1 Win 22/Fall 22/Su 23/Sp 24		
Course Number	Course Title	CR
CUL 110	Restaurant Cooking I	5
CUL 113	Introduction to Baking	3
CUL 119	Food Preparation II (Potatoes, Grains,, Pasta)	3
CUL 150	Breakfast and Dairy	3
COLL 102	College Success for All	3
Total Credits		17

Quarter 2 Sp 22/Win 23/Fall 23/Su 24		
Course Number	Course Title	CR
CUL 124	Restaurant Cooking II	5
CUL 104	Sanitation in Food Service Operations	3
CUL 111	Food Preparation (Fruit and Vegetables)	3
CUL 145	Kitchen Equipment and Flavorings	2
Total Credits		13

Quarter 3 Su 22/Sp 23/Win 24/ Fall 24		
Course Number	Course Title	CR
CUL 140	Restaurant Cooking III	5
CUL 165	Salads and Appetizers	3
CUL 168	Soups and Sandwiches	3
CUL 170	Stocks and Sauces	3
Total Credits		14

Quarter 4		
Course Number	Course Title	CR
Total Credits		0

Required Gen Ed courses		
COLL 102	College Success for All	3
edits		3

Advising Notes

Career Outlook Sites

[The Occupation Information Network O*NET](#)
worksourcewa.com

Next Steps (Transcripts & Graduation)

[Apply for Graduation](#)

[Apply for Sealed Official Transcript](#)

***Please check Periodically with Advising and Counseling regarding any potential Changes to program course requirements.**
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