

School of Business and Personal Services

Pastry Arts Associate of Applied Technology (AAT) Degree 2023-2024

| Student Name: (First, Last) | | Student EMPL #: | | Date: | |
|-----------------------------|-----------------------|--------------------|--------------------|-----------------|--|
| Total Units: | Total Cost: | Target Start Date: | Target Grad. Date: | Staff Initials: | |
| 100 | www.cptc.edu/feelists | | | | |

Important Information

Prerequisites:

- REGISTRATION CODES REQUIRED. PLEASE CONTACT INSTRUCTOR PRIOR TO REGISTRATION
- Program Starts: Fall, Winter, Spring and Summer
- Program class times: 6:00am-1:00pm (other class times may vary, see quarter schedule for details).
- This Degree could lead to a BAS degree at CPTC.

| Progra | m Courses | Units | Status | Total Term Units |
|------------------|--|-------|--------|---------------------|
| Term 1 | BAKE 109 Patisserie I | 5 | | |
| FALL | BAKE 134 Quick Breads, Cookies, Brownies | 3 | | |
| | CUL 104 Sanitation in Food Service Operations | 3 | | |
| | COLL 102 College Success for All | 3 | | 14 |
| | BAKE 113 Cakes | 4 | | |
| Term 2 | BAKE 116 Patisserie II (pre-req Patisserie I) | 5 | | |
| WINTER | BAKE 117 Frozen Desserts | 3 | | _ |
| | BAKE 119 Yeast Breads | 4 | | |
| | MAT 103 Business Math (preferred) or any 100-level math | 5 | | 21 |
| | BAKE 114 Dessert Alternatives (Sugar-Free, Gluten-Free) | 3 | | |
| Term 3 SPRING | BAKE 122 Patisserie III (pre-req: Patisserie II) | 5 | | |
| 3F KING | BAKE 131 Pies, Tarts, Custards & Fillings | 4 | | |
| | ENGL& 101 English Composition I or CMST& 220 Public Speaking | 5 | | 17 |
| | BAKE 153 Sugar Work | 3 | | |
| Term 4 SUMMER | BAKE 163 Retail & Customer Service | 5 | | |
| | REST 103 Food & Beverage Cost Control | 4 | | |
| | CAS 130 Excel I (preferred) Approved Computer Literacy course: CAH 105 Computer Applications, CAS 115 Intro to Computing, CAS 121 Word I, CAS 130 Excel I, CAS 141 PowerPoint -Or complete the CL Prior Learning Assessment (PLA). https://www.cptc.edu/enrollment-services/pla | 3 | | 15 |
| | BAKE 106 Chocolate | 4 | | |
| Term 5 FALL | BAKE 165 Kitchen & Bistro Management | 3 | |] |
| | REST 124 Restaurant Bookkeeping | 4 | | |
| | REST 133 Beverage Service Management | 4 | | 15 |
| Term 6 WINTER | BAKE 140 Restaurant (Individual Desserts & Petit Fours) | 5 | | |
| | BAKE 157 Wedding Cakes | 3 | | |
| | REST 119 Operations Management | 4 | | |
| | RBM 107 Marketing | 3 | | |
| | PSYC& 100 General Psychology, <i>or</i> PSYC 112 Psychology of the Workplace <i>or</i> SOC& 101 Intro to Sociology | 5 | | 20 |

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

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| | Student Placement | | | | | | | |
|---|---|----------------------------------|--------|-------------------|--|--|--|--|
| Adult Basic Education (ABE Math) contact Transitional Studies Dept. Bldg. 10 (253) 589-5702 | | | | | | | | |
| MAT 103/MATSI 103 Busine supplemental Instruction (8 | | | | | | | | |
| Stand Alone: MAT 103 Busing any 100-level math course (| | | | | | | | |
| | English | | | Student Placement | | | | |
| Adult Basic Education (ABE | English) contact Transitional | Studies Dept. Bldg. 10 (253) 589 | 9-5702 | | | | | |
| ENGL& 101/ENSI 101 English | h Composition w/ supplem | nental Instruction (8 Units) | | | | | | |
| Stand Alone (choose one): | ENGL& 101 English Composi | tion (5 Units) | | | | | | |
| | Individuali | zed 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: | iss: | | | | |
| Class: | Class: | Class: | Class: | iss: | | | | |
| Class: | Class: | Class: | Class: | Class: | | | | |
| Program Instructor: Shelle | y Newman email: shelley | .newman@cptc.edu | | | | | | |
| Program Counselor: Julie La | ancour email: <u>julie.lancour</u> | <u>@cptc.edu</u> | | | | | | |
| 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: | | | | | | | | |
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^{*}Please check in periodically with Advising and Counseling regarding any potential changes to program course requirements