

Student Name: (First, Last)		Student EMPL #:		Date:	
Total Units: 42	Total Cost: www.cptc.edu/feelist	Target Start Date:	Target Grad. Date:	Staff Initials:	

Important Information For Educational Planning

- Prerequisites:**
- **REGISTRATION CODES REQUIRED. PLEASE CONTACT INSTRUCTOR PRIOR TO REGISTRATION.**
 - **Successful completion of Pastry Arts Basic Certificate**
 - **Program Starts:** Fall, Winter, Spring, and Summer terms
 - **Program class times:** BAKE course times: 6:00am-1:00pm (other class times may vary, see quarterly schedule for details).

Program Courses		Units	Status	Total Term Units
Term 1	BAKE 153 Sugar Work	3		15
	REST 163 Retail and Customer Service	5		
	REST 103 Food and Beverage Cost Control	4		
	RBM 107 Marketing	3		
Term 2	BAKE 165 Kitchen and Bistro Management (Prev. REST 107)	3		15
	BAKE 106 Chocolate	4		
	REST 124 Restaurant Bookkeeping	4		
	REST 133 Beverage Service Management	4		
Term 3	BAKE 140 Restaurant (Individual) Desserts and Petit Fours	5		12
	REST 119 Operations Management	4		
	BAKE 157 Wedding Cakes	3		

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 Instructor: Shelley Newman email: shelley.newman@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*