

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

Important Information For Educational Planning

- Prerequisites:**
- **REGISTRATION CODES REQUIRED. PLEASE CONTACT INSTRUCTOR PRIOR TO REGISTRATION.**
 - **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 109 Patisserie I	5		14
	CUL 104 Sanitation in Food Service Operations	3		
	BAKE 134 Quick Breads, Cookies and Brownies	3		
	COLL 102 College Success for All	3		
Term 2	BAKE 113 Cakes	4		16
	BAKE 116 Patisserie II (<i>pre-req: Patisserie I</i>)	5		
	BAKE 117 Frozen Desserts	3		
	BAKE 119 Yeast Breads	4		
Term 3	BAKE 131 Pies, Tarts, Custards, and Fillings	4		12
	BAKE 122 Patisserie III (<i>pre-req: Patisserie II</i>)	5		
	BAKE 114 Dessert Alternatives (<i>sugar free, gluten free</i>)	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*