



SCHOOL OF Business and Personal Services	Pastry Arts Basic Pastry Certificate	Certificate Total Credits	42	Targeted Start Date	
			Total Cost	Tuition & Fees	Expected Graduation Date

ENTRY COORDINATOR	
STUDENT NAME	
FACULTY NAME	Shelley Newman
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PROGRAM COUNSELOR	Carrie Van Beek
CONTACT INFO	carolyn.vanbeek@cptc.edu
START DATE	
PROGRAM START QUARTER	Summer, Fall, Winter, Spring

Important Program Information
*Prerequisites: REGISTRATION CODES REQUIRED. PLEASE CONTACT INSTRUCTOR PRIOR TO REGISTRATION. NOTE: BAKE course times: 6:00am-1:00pm (other class times may vary, see quarterly schedule for details).

Quarter 1		
Course Number	Course Title	CR
BAKE 109	Patisserie I	5
BAKE 131	Pies, Tarts, Custards and Fillings	4
BAKE 114	Desert Alternatives (sugar free, gluten free)	3
Total Credits		12

Quarter 2		
Course Number	Course Title	CR
BAKE 116	Patisserie II (<i>pre-req Patisserie I</i>)	5
CUL 104	Sanitation in Food Service Operations	3
BAKE 134	Quick Breads, Cookies and Brownies	3
COLL 102	College Success for All	3
Total Credits		14

Quarter 3		
Course Number	Course Title	CR
BAKE 122	Patisserie III (<i>pre-req Patisserie II</i>)	5
BAKE 118	Cakes	4
BAKE 119	Yeast Breads	4
BAKE 117	Frozen Desserts	3
Total Credits		16

Quarter 4		
Course Number	Course Title	CR
Total Credits		0

Required Gen Ed courses		
Course Number	Course Title	CR
COLL 102	College Success for All	3
Total Gen Ed credits		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.**
 Clover Park Technical College does not discriminate on the basis of race, color, national origin, sex, disability, sexual orientation, age or Veteran's status in its program and activities.