



Culinary Arts Pastry Arts

CERTIFICATE AND DEGREE PROGRAMS

Culinary Arts

- ▶ Basic and Advanced Cooking Certificates
 - ▶ Three quarters or 42 credits
 - ▶ Hybrid model: Monday – Thursday in person lab
 - ▶ Canvas online LMS
- ▶ Degree
 - ▶ Six quarters or 104 credits
 - ▶ Hybrid model: Varies by quarter
 - ▶ Canvas online LMS



Pastry Arts

- ▶ Basic and Advanced Pastry Certificates
 - ▶ Three quarters or 41 credits
 - ▶ Hybrid model: Tuesday – Thursday in person lab
 - ▶ Canvas online LMS
- ▶ Degree
 - ▶ Six quarters or 102 credits
 - ▶ Hybrid model: Varies by quarter
 - ▶ Canvas online LMS



Realistic Job Training

Rainer
Room

Open Wednesday and Thursday

11:00am – 12:45pm

Bon
Sucre
Bistro

Open Wednesday and Thursday

8:00am – 1:30pm



Potential Careers

- ▶ Line cook, baker, cake designer, chocolatier, sous chef, chef, business owner, food blogger, cruise ship, hotel, casino, corporate chef, research chef, caterer, food photographer, food truck, food writer, food purchaser, personal chef, manager....
- ▶ Wages: 30K – 95K +

Steps to Enroll

- ▶ Connect with one of our Entry Services Specialists in Building 17.
- ▶ Tour campus and attend an Info Session, both available in-person and virtually at www.cptc.edu/info-sessions

Contact an Entry Coordinator:

[253-589-5806](tel:253-589-5806) | admissions@cptc.edu

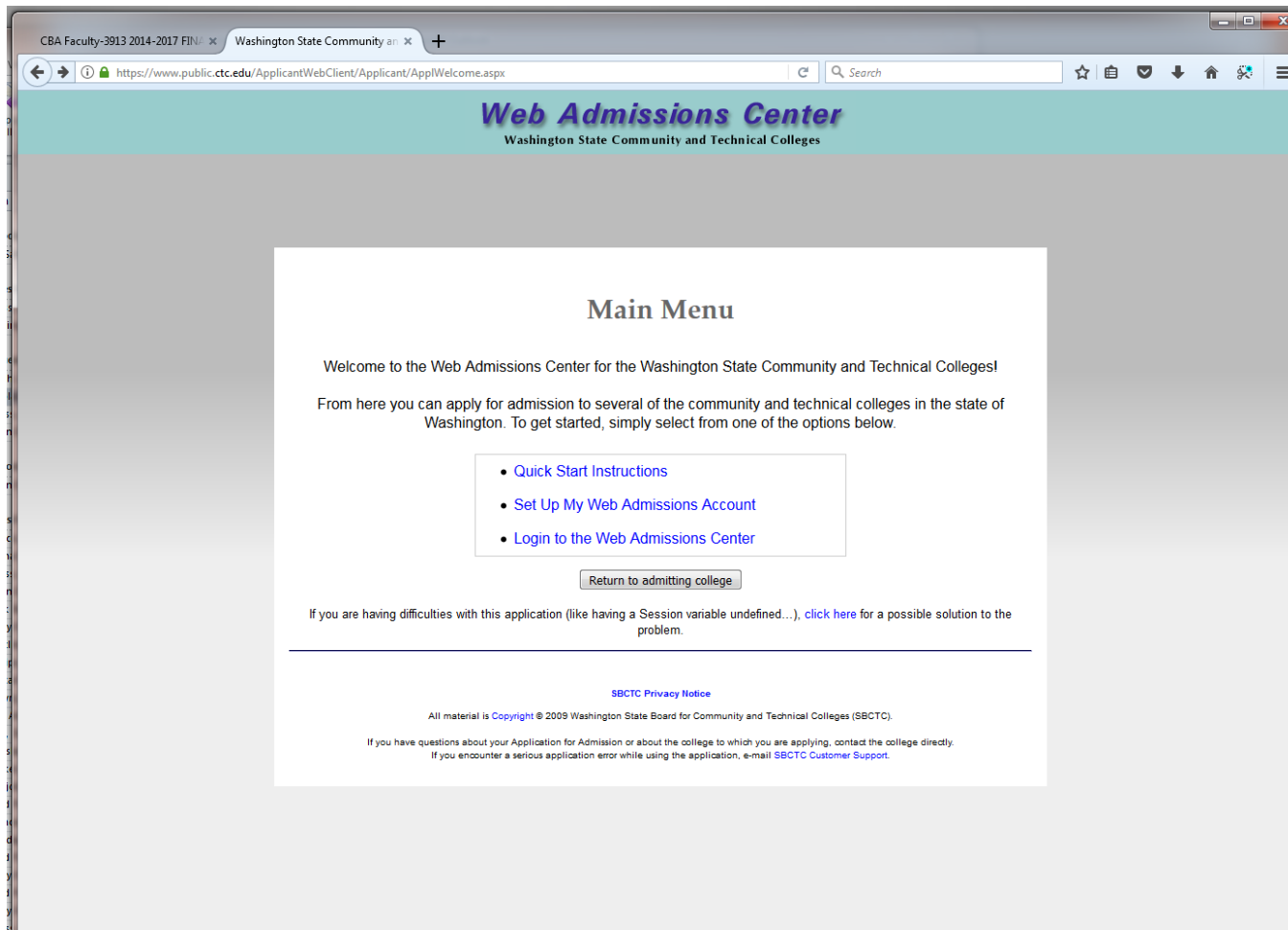
Entry Services is located in the Welcome Center,
Building 17 Room 101, Lakewood Campus

4 Easy Steps

- 1. Connect**
- 2. Explore**
- 3. Apply**
- 4. Enroll**

Connect

- ▶ Entry Services
- ▶ www.cptc.edu/admissions
- ▶ The Clover Park Technical College (CPTC) Entry Services team can help you get started on a bright future. The team can provide information about:
 - Steps to entry
 - Program costs and funding options
 - Requirements for programs
 - How to prepare to register



Apply

[HTTPS://WWW.CPTC.EDU/APPLY](https://www.cptc.edu/apply)

Assess



Academic
Assessment

Used to
determine
academic
needs



Transfers

From
accredited
colleges



Select classes

Self-select
based on
your needs

Registration

- ▶ After your assessment, follow up with an Entry Services Specialist to review your scores or transcripts and get your 1st quarter education plan.
 - ▶ We suggest contacting us to verify courses being offered each quarter.
 - ▶ dean.massey@cptc.edu (Culinary Arts)
shelley.newman@cptc.edu (Pastry Arts)
- ▶ Register for classes during the registration period. Make sure to have your tuition paid by the tuition due date.
- ▶ Don't forget your books, uniform and tool kit! Stop by the CPTC Bookstore in Building 23. (online)

Scholarships

- ▶ National Restaurant Association
- ▶ National Association of Catering Executives
- ▶ Lakewood Rotary
- ▶ Primo Grill / Crown Bar - Chef Charlie McManus, Phyllis McGavick Broich (McGavick Winery)
- ▶ Adriatic Grill – *Bill* and Monique Trudnowski
- ▶ William Jolly & William Morse



NATIONAL ASSOCIATION OF
CATERING EXECUTIVES