

## CULINARY ARTS

### AAT DEGREE

#### FALL, WINTER, SPRING, AND SUMMER QUARTERS

Program Code 32

			Quarter 1	Quarter 2	Quarter 3	Quarter 4	Quarter 5					GenEd	Total
			23	20	20	21	23					18	125
<b>Resident Tuition</b>													
CR 1-10	(TR)	111.92	1,119.20	1,119.20	1,119.20	1,119.20	1,119.20	-	-	-	-	1,119.20	6,715.20
CR 11-18	(+G)	49.19	393.52	393.52	393.52	393.52	393.52	-	-	-	-	393.52	2,361.12
CR 19+	(TP)	101.42	507.10	202.84	202.84	304.26	507.10	-	-	-	-	-	1,724.14
<b>Resident Tuition</b>			<b>2,019.82</b>	<b>1,715.56</b>	<b>1,715.56</b>	<b>1,816.98</b>	<b>2,019.82</b>	-	-	-	-	<b>1,512.72</b>	<b>10,800.46</b>
<b>NonResident Tuition</b>													
CR 1-10	(TN)	290.16	2,901.60	2,901.60	2,901.60	2,901.60	2,901.60	-	-	-	-	2,901.60	17,409.60
CR 11-18	(+H)	56.47	451.76	451.76	451.76	451.76	451.76	-	-	-	-	451.76	2,710.56
CR 19+	(TX)	279.66	1,398.30	559.32	559.32	838.98	1,398.30	-	-	-	-	-	4,754.22
<b>NonResident Tuition</b>			<b>4,751.66</b>	<b>3,912.68</b>	<b>3,912.68</b>	<b>4,192.34</b>	<b>4,751.66</b>	-	-	-	-	<b>3,353.36</b>	<b>24,874.38</b>
<b>Gen Ed classes required for the degree are taken throughout the program. Tuition will vary depending upon when these classes are taken.</b>													
<b>Student Fees</b>													
Comprehensive Fee*	(CF)	5.20	78.00	78.00	78.00	78.00	78.00	-	-	-	-	78.00	468.00
Student Bldg Fee*	(SC)	3.75	45.00	45.00	45.00	45.00	45.00	-	-	-	-	45.00	270.00
Culinary Arts Lab Fee	(CU)	156.55	156.55	156.55	156.55			-	-	-	-		469.65
Computer Usage Fee*	(CR)	4.90	58.80	49.00	58.80	34.30	14.70	-	-	-	-		215.60
<i>* per credit</i>													
<b>Total Fees</b>			<b>338.35</b>	<b>328.55</b>	<b>338.35</b>	<b>157.30</b>	<b>137.70</b>	-	-	-	-	<b>123.00</b>	<b>1,423.25</b>

*Tuition and Fees may change in Fall Quarter*

<b>Total Resident Tuition and Fees</b>	<b>2,358.17</b>	<b>2,044.11</b>	<b>2,053.91</b>	<b>1,974.28</b>	<b>2,157.52</b>	-	-	-	-	<b>1,635.72</b>	<b>12,223.71</b>
<b>Total NonResident Tuition and Fees</b>	<b>5,090.01</b>	<b>4,241.23</b>	<b>4,251.03</b>	<b>4,349.64</b>	<b>4,889.36</b>	-	-	-	-	<b>3,476.36</b>	<b>26,297.63</b>

Other Costs:	Effective 4/1/17, City of Lakewood Sales Tax is: 9.9%	
<b>Books**</b>	<b>Cost</b>	<b>w/Tax</b>
CUL 117 On Cooking: Textbook of Culinary Fundamentals 6th Ed.	156.40	171.88
REST 126 Hospitality Accounting-W/Test Voucher 2nd Ed.	82.85	91.05
General Ed. Books (est.)	950.00	1,044.05
<b>Supplies</b>		
General Ed Supplies (est.)	137.00	150.56
Program Supplies	100.00	109.90
<b>Clothing</b>		
Required Clothing: Dining Room Black Bistro Apron	11.00	12.09
Required Clothing: Kitchen	211.00	231.89
**Required by the second week of the first quarter		
3 - Double-breasted Chef's Coats*	-	-
3 - Cook's Check Pants*	-	-
1 - Cook's Shirt	-	-
3 - Four Way Apron*	-	-
2 - Black Beanie	-	-
*Instructor would prefer 5 each of the chef's coats, checked pants, 4-way aprons, but a min of 3 ea are required.		
<b>Tools</b>		
Culinary Arts Tool Kit (11020)	283.98	312.09
USB Flash Drive 8 GB	7.00	7.69
<b>Off Campus</b>		
Required Clothing: Dining (est.)	240.00	263.76
**Required at the beginning of the fourth quarter.		
2 - Classic Long-Sleeve White Shirt or Blouse	-	-
Black dress slacks or knee-length skirt	-	-
Black socks or plain nylons	-	-
Black belt	-	-
Appropriate black footwear	-	-
Professional neck tie	-	-
2 - Aprons -- Black, 3-pocket 11.75" X 21"	-	-
Required Clothing: Kitchen (est.)	91.00	100.01
**Required by the second week of the first quarter:		
1 - Closed Toe, Black Leather Shoes	-	-
2 - White Socks	-	-
<b>Off Campus Other</b>		
Food Handler's Permit (Required first week)	10.00	10.99
Laptop (Recommended Only) (est.)	876.00	962.72
**Some textbooks are available used or as rentals at lower cost.		
<b>Total Books</b>	<b>\$ 1,306.98</b>	
<b>Total Supplies, Tools &amp; Equipment, and Uniforms</b>		<b>\$ 2,161.70</b>

**Total Cost of Training -- Resident \$ 15,692.39**

**Total Cost of Training --NonResident \$ 29,766.31**

*Please note: The amounts shown on this listing are an estimate of costs to assist in planning your education at CPTC. Students should allow for normal cost increases when planning for future enrollment.*

Revision Date 7/22/2020