MAJOR SPECIALIZATION / RELATED COURSES - (33 Credits)

CULA111W Soups, Sauces, & Basic Techniques (1) ___  CULA231W Advanced Artisan Breads (1) ___
CULA112W Intro Food Production (1) ___  CULA232W Introduction Centerpieces (1) ___
CULA113W Hot Food Techniques (1) ___  CULA233W Dessert Buffets & Displays(1) ___
CULA114W Quantity Food Prod. (1) ___  CULA234W Chocolates/Confections (1) ___
CULA115W Food Theory and Meat Fabrication (3) ___  CULA235W Bakery Techniques (1) ___
CULA116W Food Service Sanitation (3) ___  CULA236W Advanced Baking Theory (1) ___
CULA117W Intro to Baking (1) ___  CULA237W Advanced Cake Decorating & Design (1) ___
CULA118W Patisserie (1) ___  CULA238W Advanced Pastries and Plated Desserts (1) ___
CUAL121W Baking Theory (3) ___  CULA239W Petit Fours & Mignardise (1) ___
CULA126W Cake Decoration/Design (1) ___  CULA240W Advanced Bakery Tech. (1) ___
CULA127W Individual Pastries & Plated Desserts (1) ___  CULA241W Advanced Pastry Theory (1) ___
CULA230W Baking & Pastry Arts Co-op I (3) ___  CULA242W Testing/Practical Exam (1) ___
CULA230W Baking & Pastry Arts Co-op II (1) ___
CULA245W Baking & Pastry Arts

All courses are required unless otherwise indicated.