

Student Name: \_\_\_\_\_  
Student ID #: \_\_\_\_\_

September, 2018

WHITE MOUNTAINS COMMUNITY COLLEGE  
2020 Riverside Drive, Berlin, NH 03570

**BAKING AND PASTRY ARTS CERTIFICATE TRANSCRIPT CHECKLIST**

Minimum Credit Hours Required 33

**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) ____
		CULA245W Baking & Pastry Arts Co-op II	(1) ____

All courses are required unless otherwise indicated.