

Student Name: _____
Student ID #: _____

September, 2013

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)

CUL111 Soups, Sauces, & Basic Techniques	(1) ___	CUL231 Advanced Artisan Breads	(1) ___
CUL112 Intro Food Production	(1) ___	CUL232 Introduction to Centerpieces	(1) ___
CUL113 Hot Food Techniques	(1) ___	CUL233 Dessert Buffets & Displays	(1) ___
CUL114 Pantry	(1) ___	CUL234 Chocolates and Confections	(1) ___
CUL115 Food Theory and Meat Fabrication	(3) ___	CUL235 Bakery Techniques	(1) ___
CUL116 Food Service Sanitation	(3) ___	CUL236 Advanced Baking Theory	(1) ___
		CUL237 Advanced Cake Decorating and Design	(1) ___
CUL117 Intro to Baking	(1) ___	CUL238 Advanced Pastries and Plated Desserts	(1) ___
CUL118 Patisserie	(1) ___		
CUL121 Baking Theory	(3) ___	CUL239 Petit Fours & Mignardise	(1) ___
CUL126 Cake Decoration/Design	(1) ___	CUL240 Advanced Bakery Techniques	(1) ___
CUL127 Individual Pastries and Plated Desserts	(1) ___	CUL241 Advanced Pastry Theory	(1) ___
CUL230 Bakery & Pastry Arts Internship I	(3) ___	CUL242 Testing and Practical Exam	(1) ___
		CUL245 Bakery & Pastry Arts Internship II	(1) ___

All courses are required unless otherwise indicated.