

FIRST SEMESTER FALL



Baking and Pastry Arts

A.S. Degree – 68 Credits

Name: _____

ID: A _____

Advisor: _____

ACADEMIC YEAR 2019-2020

1. FIRST SEMESTER	Credits	Grade
CULA111W Soups, Sauces and Basic Techniques	1	
CULA112W Introductory Food Production	1	
CULA113 Hot Food Techniques	1	
CULA114W Quantity Food Production	1	
CULA115W Food Theory and Meat Fabrication	3	
CULA116W Food Service Sanitation	3	
ENGL 120W College Composition	4	
HUMANITIES	3	

GPA: _____

2. SECOND SEMESTER	Credits	Grade
CULA117W Introduction to Baking	1	
CULA118W Patisserie	1	
CULA121W Baking Theory	3	
CULA123W Table Service and Mixology	3	
CULA126W Cake Decoration and Design	1	
CULA127W Individual Pastries and Plated Desserts	1	
LIBERAL ARTS	3	
MATHEMATICS	4	

GPA: _____

SUMMER SEMESTER	Credits	Grade
CULA230W Baking and Pastry Arts Co-op I	3	

YOUR PATHWAY TO AN ASSOCIATE DEGREE. This **ACADEMIC MAP** keeps you on track to graduate in two years by taking the recommended course sequence each semester. If full time status is not an option, use your summer semester to make up the credits.

STRATEGIES FOR SUCCESS

- Take English and Math in your first year.
- Meet with your Academic Advisor every semester.
- Explore transfer opportunities.
- Take advantage of Tutoring services.
- Consider Summer courses to catch up or get ahead.
- Maintain an overall GPA of 2.0 to graduate.
- Check your student email DAILY!

You aren't there yet! See reverse side for remainder of program map!

3. THIRD SEMESTER	Credits	Grade
CULA216W Menu Analysis and Restaurant Design	3	
CULA231W Advanced Artisan Breads	1	
CULA232W Introduction to Centerpieces	1	
CULA233W Dessert Buffets and Displays	1	
CULA234W Chocolates and Confections	1	
CULA236W Advanced Baking Theory	1	
CULA245W Baking and Pastry Arts Co-op II	1	
ENGLISH	3	
SOCIAL SCIENCE	3	

GPA: _____



4. FOURTH SEMESTER	Credits	Grade
CHEM112W Nutrition	3	
CULA222W Food Service Management	3	
CULA227W Product Purchasing and Marketing	2	
CULA237W Advanced Cake Decoration and Design	1	
CULA238W Advanced Pastries and Plated Desserts	1	
CULA239W Petit Fours and Mignardise	1	
CULA241W Advanced Pastry Theory	1	
CULA242W Testing and Practical Exam	1	
LIBERAL ARTS	3	

GPA: _____

Total Credits: _____ GPA _____