FIRST SEMESTER FALL	Baking and Pastry Arts Certificate – 42 Credits

White Mountains Community College

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	
CULA113W Hot Food Techniques	1	
CULA114W Quantity Food Production	1	
CULA115W Food Theory and Meat Fabrication	3	
CULA116W Food Service Sanitation	3	

GPA: _____

YOUR PATHWAY TO A CERTIFICATE. 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, speak with your Advisor.

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	

GPA: _____

STRATEGIES FOR SUCCESS

➢ Meet with your Academic Advisor every semester.
➢ Explore transfer opportunities.
➢ Take advantage of Tutoring services.
➢ Maintain an overall GPA of 2.0 to graduate.
➢ Check your student email DAILY!

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

GPA: _____

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	

GPA: _____

4. FOURTH SEMESTER	Credits	Grade
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	

GPA:_____

Total Credits: _____   GPA_____