Mountains ACADEMIC MAP

2020-2021

Baking and Pastry Arts

68 Credits

Associate in Science

START HERE

Semester 1	- Fall	Credits	Landmark	Grade
CULA 111W	Soups, Sauces & Basic Techn.	1	*	
CULA 112W	Intro. Food Production	1	**	
CULA 114W	Quantity Food Production	1	*	
CULA 115W	Food Theory/Meat Fab.	3	**	
CULA 116W	Food Service Sanitation	3	2	
CULA 122W	Intro. To Garde Manger	1	*	
ENGL 120W	College Composition	4		
	HUMANITIES Elective	3		
Semester 2	- Spring	Credits	Landmark	Grade
Semester 2 CULA 117W	- Spring Intro. To Baking	Credits 1	Landmark	Grade
		Credits 1 1		Grade
CULA 117W	Intro. To Baking	1	*	Grade
CULA 117W CULA 118W	Intro. To Baking Patisserie	1 1	公	Grade
CULA 117W CULA 118W CULA 121W	Intro. To Baking Patisserie Baking Theory	1 1 3	公 公	Grade
CULA 117W CULA 118W CULA 121W CULA 123W	Intro. To Baking Patisserie Baking Theory Table Service & Mixology	1 1 3 3	% % % %	Grade
CULA 117W CULA 118W CULA 121W CULA 123W CULA 126W	Intro. To Baking Patisserie Baking Theory Table Service & Mixology Cake Decoration & Design	1 1 3 3 1	% % % %	Grade

Name:			
ID:			

Advisor:

Landmark Courses

should be taken in the order shown to ensure you stay on track and graduate on time!

Take advantage of the summer semester to complete some of your general education courses!

Semester 3	- Summer	Cr.	Grade
CULA 230W	Baking Co-op I	3	

Semester 4 -	Fall	Credits	Landmark	Grade
CULA 216W	Menu Analysis & Restaurant Design	3	*	
CULA 231W	Advanced Artisan Breads	1	2	
CULA 232W	Intro. To Centerpieces	1	*	
CULA 233W	Dessert Buffets & Displays	1	**	
CULA 234W	Chocolates & Confections	1	*	
CULA 236W	Advanced Baking Theory	1	2	
CULA 245W	Baking & Pastry Co-op II	1	*	
	ENGLISH Elective	3		
	SOCIAL SCIENCE Elective	3		
Semester 5 -	Spring	Credits	Landmark	Grade
BIOL 112W	Nutrition	3		
BIOL 112W CULA 222W	Nutrition Food Service Management	3	*	
		_	公	
CULA 222W	Food Service Management Product Purchasing &	3	公	
CULA 222W CULA 227W	Food Service Management Product Purchasing & Marketing	3	公 公	
CULA 222W CULA 227W CULA 237W	Food Service Management Product Purchasing & Marketing Adv. Cake Décor. & Design	3 2 1	公 公 公 公	
CULA 222W CULA 227W CULA 237W CULA 238W	Food Service Management Product Purchasing & Marketing Adv. Cake Décor. & Design Adv. Pastries & Pl. Desserts	3 2 1	公 公 公 公 公	
CULA 222W CULA 227W CULA 237W CULA 238W CULA 239W	Food Service Management Product Purchasing & Marketing Adv. Cake Décor. & Design Adv. Pastries & Pl. Desserts Petit Fours & Mignardise	3 2 1 1	公 公 公 公	

Advising Notes

- 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!

Program COMPLETE!