

Baking and Pastry Arts Certificate

42 Credits

START HERE

Name: _____

ID: _____

Advisor: _____

Semester 1 - Fall		Credits	Grade
CULA 111W	Soups, Sauces & Basic Techniques	1	
CULA 112W	Introductory Food Production	1	
CULA 114W	Quantity Food Production	1	
CULA 115W	Food Theory & Meat Fabrication	3	
CULA 116W	Food Service Sanitation	3	
CULA 122W	Introduction To Garde Manger	1	



Total Credits: 10

Semester 2 - Spring		Credits	Grade
CULA 117W	Introduction To Baking	1	
CULA 118W	Patisserie	1	
CULA 121W	Baking Theory	3	
CULA 123W	Table Service & Mixology	3	
CULA 126W	Cake Decoration & Design	1	
CULA 127W	Individual Pastries & Plated Desserts	1	



Total Credits: 10

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

Semester 4 - Fall		Credits	Grade
CULA 216W	Menu Analysis & Restaurant Design	3	
CULA 231W	Advanced Artisan Breads	1	
CULA 232W	Intro. To Centerpieces	1	
CULA 233W	Dessert Buffets & Displays	1	
CULA 234W	Chocolates & Confections	1	
CULA 236W	Advanced Baking Theory	1	
CULA 245W	Baking & Pastry Co-op II	1	



Total Credits: 9

Semester 5 - Spring		Credits	Grade
CULA 222W	Food Service Management	3	
CULA 227W	Product Purchasing & Marketing	2	
CULA 237W	Adv. Cake Décor. & Design	1	
CULA 238W	Adv. Pastries & Pl. Desserts	1	
CULA 239W	Petit Fours & Mignardise	1	
CULA 241W	Advanced Pastry Theory	1	
CULA 242W	Testing & Practical Exam	1	

Total Credits: 10

Advising Notes

- 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!

Program COMPLETE!