



Baking and Pastry Arts

Associate of Applied Science

65-66 Credits

START HERE

Name: _____

ID: _____

Advisor: _____

Semester 1 - Fall		Credits	Landmark	Grade
ACAD 105W	Academic Readiness	1		
CULA 110W	Culinary Foundations & Food Preparation Techniques	6		
CULA 115W	Food Theory/Meat Fab.	3		
CULA 120W	Food Service Sanitation	2		
	MATHEMATICS Elective	3-4		
Semester 2 - Spring		Credits	Landmark	Grade
CULA 121W	Baking Theory	3		
CULA 123W	Table Service & Mixology	3		
CULA 124W	Baking Fundamentals, Intro. to Cakes, and Plated Desserts	6		
ENGL 225W	Oral Communication	3		

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		Credits	Landmark	Grade
CULA 210W	Baking & Pastry Arts Co-op	3		

Semester 4 - Fall		Credits	Landmark	Grade
CULA 212W	Artisan Breads, Buffets, Petit Fours, & Confections	6		
CULA 216W	Menu Analysis & Restaurant Design	3		
CULA 227W	Product Purchasing & Marketing	2		
HUMA 212W	Legal & Ethical Issues	3		
PSYC 111W	Psychology	3		
Semester 5 - Spring		Credits	Landmark	Grade
BIOL 112W	Nutrition	3		
CULA 218W	Food and Beverage Operations	3		
CULA 222W	Food Service Management	2		
CULA 243W	Adv. Showpieces, Cakes, Plated Desserts, & Practicum	6		

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!

