



Baking and Pastry Arts

Associate in Applied Science

61-62 Credits

START HERE

Name: _____

ID: _____

Advisor: _____

Semester 1 - Fall		Credits	Landmark	Grade
ACAD 105W	Academic Readiness	1		
CULA 128W	Culinary Foundations (First 8 Weeks)	3		
CULA 129W	Food Preparation Techniques (Second 8 Weeks)	2		
CULA 115W	Food Theory and 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 and Pastry Arts Co-op	3		

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

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!

