

Baking and Pastry Cook Certificate

This certificate program is designed specifically for industry professionals and students who are employed or plan to be employed in the hospitality industry as entry-level pastry cooks or bakers and desire to further their education. Courses are offered on a part-time basis and credits earned may be applied to the Associate Degree in the Culinary Arts or Food Service Management Technologies or to the Baking and Pastry Skills Diploma. Industry professionals and students will also acquire the three mandatory classes required by the American Culinary federation to begin the certification process.

CAMPUS: STANTON
DEPARTMENT: Culinary Arts Technology
Baking and Pastry Cook Certificate

RECOMMENDED COURSE SEQUENCE SHEET

Effective: 2008-52

Name: _____ No pre-tech requirements MAT 005
SSN: _____ RDG 005 MAT 012
Academic Advisor: _____ ENG 005 RDG 051 MAT 015
Matriculation Date: _____ ESL ENG 051 RDG 120 MAT 075

RDG 120 Critical Reading and Thinking will be a required course unless the student attains a specific minimum score on the College Placement Test.

Curriculum: CULINARY ARTS TECHNOLOGY

Curriculum Code Designation: CUL

COURSE NUMBER AND TITLE	CL	L	CR	SEMESTER		GR	PREREQUISITES	CO-REQ
				OFFERED	COMPLETED			
FIRST SEMESTER (FALL)								
CUL -119 Sanitation	2	0	2	Fall/Sp/Sum	{ FORMTEXT }		All pre-tech courses completed	
CUL-112 Cake Decorating	1	3	2	Summer/Sp	{ FORMTEXT }		All pre-tech courses completed	
CUL-261 Baking	3	4	4	Fall	{ FORMTEXT }		All pre-tech courses completed	
TOTAL	6	7	8					
SECOND SEMESTER (SPRING)								
CUL-262 Pastry	3	4	4	Spring	{ FORMTEXT }		CUL 261	
CUL-141 Nutrition	3	0	3	Fall/Sp/Sum	{ FORMTEXT }		All pre-tech courses completed	
CUL-248 Culinary Supervisory Dev.	3	0	3	Fall/Spring	{ FORMTEXT }		All pre-tech courses completed	
TOTAL	9	4	10					
GRAND TOTAL	15	11	18					

Student's Signature

Date

Advisor's Signature

Date