

CULINARY ARTS - BAKING & PASTRY - CERTIFICATE OF COMPLETION

Doña Ana Community College 2026-2027 Catalog (43 credits)

NOTE: Students must earn a final grade of C- or better in all Foundation, Major, and Elective Courses and achieve a cumulative grade-point average of at least 2.0.

Students must complete all University certificate requirements to total at least 43 credits. Developmental coursework will not count towards the degree requirements and/or elective credits, but may be needed in order to take the necessary English and Mathematics coursework.

Prefix	Title	Credits
Foundation Courses (12 Credits)		
CHEF 101	Culinary Arts Kitchen Orientation	3
CHEF 165	Math for Kitchen Operations	3
HOST 219	Safety, Security and Sanitation in Hospitality Operations	3
BCIS 1215	Introduction to MS Excel I	3
Major Courses (25 Credits)		
CHEF 125	Introductory Cake Decorating	1
CHEF 127	Chocolate Work	1
CHEF 156	Sugar Work	1
CHEF 240	Baking Fundamentals I	4
CHEF 241	Baking Fundamentals II	4
CHEF 242	Intermediate Baking I	4
CHEF 243	Intermediate Baking II	4
HOST 203	Hospitality Operations Cost Control	3
HOST 214	Purchasing and Kitchen Management	3
Elective Courses (6 Credits)		
CHEF 126	Intermediate Cake Decorating	
CHEF 128	Advanced Chocolate Work	
CHEF 129	Wedding Cake Design and Construction	
CHEF 157	Advanced Sugar Work	
CHEF 158	Gum Paste	
CHEF 159	Sculpted Cakes	
Total Credits		43

(43 credits)

A Suggested Plan of Study

The contents of this roadmap may vary depending on initial student placement in mathematics and English. This is only a suggested plan of study for students, and is not intended as a contract. Individual student academic plans may vary. Please contact your academic advisor to create a plan that works for you. Course availability may vary from fall to spring semester and may be subject to modification or change.

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degree requirements and/or elective credits, but may be needed in order to take the necessary English and Mathematics coursework.

Semester 1		Credits
CHEF 101	Culinary Arts Kitchen Orientation	3
CHEF 125	Introductory Cake Decorating	1
CHEF 165	Math for Kitchen Operations	3
CHEF 240	Baking Fundamentals I	4
CHEF 241	Baking Fundamentals II	4
Credits		15
Semester 2		
CHEF 156	Sugar Work	1
CHEF 242	Intermediate Baking I	4
CHEF 243	Intermediate Baking II	4
HOST 219	Safety, Security and Sanitation in Hospitality Operations	3
BCIS 1215	Introduction to MS Excel I	3
Credits		15
Semester 3		
CHEF 127	Chocolate Work	1
HOST 203	Hospitality Operations Cost Control	3
HOST 214	Purchasing and Kitchen Management	3
Electives - Chosen in coordination with faculty advisor.		6
Credits		13
Total Credits		43