

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