

# CULINARY ARTS - BAKING & PASTRY - CERTIFICATE OF COMPLETION

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**(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.

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.

<b>Semester 1</b>		<b>Credits</b>
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
<b>Credits</b>		<b>15</b>
<b>Semester 2</b>		
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
<b>Credits</b>		<b>15</b>
<b>Semester 3</b>		
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
<b>Credits</b>		<b>13</b>
<b>Total Credits</b>		<b>43</b>