

Baking & Pastry Certificate

Suggested Course Sequence

Semester 1

CULIN-1108
Cul. Measurements & Conversions
2 Credit Hours

CULIN-1120
Sanitation
1 Credit Hours

CULIN-1109
Culinary & Baking Nutrition
1 Credit Hour

CULIN-1170
Baking Science
2 Credit Hours

CULIN-1171
Baking Fundamentals
3 Credit Hours

Semester 2

CULIN-1103
Fast Casual Dining
2 Credit Hours
Spring & Fall Only

CULIN-1172
Pastry Fundamentals
3 Credit Hours

CULIN-1174
Cake Decorating Foundations
2 Credit Hours

CULIN-1175
Specialty Baking
3 Credit Hours
Spring & Fall Only

Summer

CULIN-1173
Concept Dev. for Bakeries
2 Credit Hours
Spring & Fall Only

CULIN-2176
Inter. Baking & Pastry
4 Credit Hours
Spring & Fall Only

Semester 3

Semester 4

