

PROGRAM: Baking and Pastry Arts D55150D3

FALL SEMESTER I					
8 Weeks	8 Weeks	16 Weeks	Course	Credit Hours	Program Notes
Session 1	Session 2	Full Term			
x			CUL 110 Sanitation and Safety	2	Spring and Fall
		x	CUL 160 Baking I	3	Spring and Fall
	x		ENG 111 Writing and Inquiry <i>Pre-req ENG-002 or ENG 025</i>	3	
x			MAT 143 Quantitative Literacy <i>Pre-req MAT-003 or MAT 025 and ENG-002 or ENG 025</i>	3	

SPRING SEMESTER I					
8 Weeks	8 Weeks	16 Weeks	Course	Credit Hours	Program Notes
Session 1	Session 2	Full Term			
		x	BPA 150 Artisan & Specialty Bread	4	Spring Only
		x	BPA 165 Hot and Cold Desserts	3	Spring Only
x			CUL 112 Nutrition for Foodservice	3	Spring Only
		x	CUL 260 Baking II	3	Spring Only
	x		HRM 245 Human Resource Mgmt.-Hosp	3	Spring Only

SUMMER SEMESTER					
8 Weeks	10 Weeks	Course	Credit Hours	Program Notes	

FALL SEMESTER II					
8 Weeks	8 Weeks	16 Weeks	Course	Credit Hours	Program Notes
Session 1	Session 2	Full Term			
		x	BPA 130 European Cakes &Tortes	3	Fall Only
		x	BPA 210 Cake Design & Decorating	3	Fall Only
		x	BPA 240 Plated Desserts	3	Fall Only
	x		HRM 240 Marketing for Hospitality	3	Fall Only
		x	WBL 231 Work Based Learning VI	1	Fall, Spring, and Summer

SPRING SEMESTER II					
8 Weeks	8 Weeks	16 Weeks	Course	Credit Hours	Program Notes
Session 1	Session 2	Full Term			

PROGRAM: Baking and Pastry Arts D55150D3
