



CULINARY ARTS – BAKING AND PASTRY ASSOCIATE IN SCIENCE DEGREE SAMPLE SEQUENCE MAP

You need to see a Counselor for specific recommendations about courses that will best meet your educational goals. Degree programs require the completion of a General Education pattern. Consult a counselor for help determining which pattern is appropriate for your goals. Not all courses on the map are offered every term. Consult the Catalog and the Schedule of Classes for more details.

0 – 15 UNITS		Pre- or co-reqs	Credit	GE
Semester 1	Area IA: English Composition: <i>ENGL 122 – First-Year College Composition and Reading</i>	Placement	3	IA
	Area IC: Mathematics Comprehension	Placement	3-5	IC
	CULN 105 – Introduction to the Kitchen		2	
	CULN 153 – Safety and Sanitation		2	
	CULN 161 - Baking Foundations	CULN 105	2	
	CULN 163 - Science and Substitutes in Baking and Pastry	CULN 105	2	
		Total	14-16	

16 – 30 UNITS		Pre- or co-reqs	Credit	GE
Semester 2	Area IB: Communications and Analytical Thinking		3	IB
	Area IV: Social and Behavioral Sciences:		3	IV
	CULN 192 - Purchasing Operations and Product Identification	CULN 105	2	
	CULN 193 - Purchasing Operations and Systems Laboratory	CULN 105	2	
	CULN 185 - Nutritional Guidelines in Food Prep	CULN 105	2	
	CULN 209 - Plated Seasonal Dessert		2	
		Total	14	

31 – 45 UNITS		Pre- or co-reqs	Credit	GE
Semester 3	Area III : Arts and Humanities:		3	III
	CULN 210 - Artisan Bread	CULN 105	2	
	CULN 212 - Candies, Chocolates, and Truffles	CULN 105	2	
	CULN 181 - Fundamental Techniques of Baking and Pastry	CULN 105	5	
	Degree Applicable Elective	See counselor	3	
		Total	15	

46 – 60 UNITS		Pre- or co-reqs	Credit	GE
Semester 4	Area II: Natural Sciences:		3	II
	CULN 281 – Advanced Techniques of Baking and Pastry	CULN 105	5	
	Certificate Applicable Elective: 3 Units from CULN Baking and Pastry	CULN 105	3	
	CULN 215 - Decorative Confectionery Showpieces	CULN 105	1	
	Degree Applicable Elective	See counselor	3	
		Total	15	

Program total: 60