



CULINARY ARTS BAKING AND PASRTY CERTIFICATE OF ACHIEVEMENT SAMPLE SEQUENCE MAP

This form is designed to be used in partnership with academic counselors. Modifications may be necessary to meet your goals. Seek assistance from an academic counselor each semester to stay on track to completion of major/certificate. There are 3 General Education patterns available. Not all courses on the map are offered every term. Consult the Catalog and the Schedule of Classes for more details

	Courses	Pre- or co-reqs	Credit
Semester 1	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		8
	Courses		
Semester 2	CULN 192 - Purchasing Operations and Product Identification	CULN 105	1.5
	CULN 193 - Purchasing Operations and Systems Laboratory	CULN 105	1.5
	CULN 185 - Nutritional Guidelines in Food Prep	CULN 105	2
	CULN 209 - Plated Seasonal Dessert		2
	Total		7
	Courses	Pre- or co-reqs	Credit
Semester 3	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
		Total	
	Courses	Pre- or co-reqs	Credit
Semester 4	CULN 281 – Advanced Techniques of Baking and Pastry	CULN 105	5
	Certificate Applicable Elective: 3 Units from CULN Baking and Pastry		3
	CULN 215 - Decorative Confectionery Showpieces	CULN 105	1
		Total	

Program total: 33