



**BAKING & PASTRY ARTS  
Diploma  
Day  
PROGRAM PLANNING GUIDE**

Course Number	Course Title	Class	Hours Per Week		Credits
			Lab	Work	
<u>FIRST 8 WEEK SEMESTER</u>					
CUL 110	Sanitation & Safety	2	0	0	2
CUL 140	Culinary Skills I	2	6	0	5
CUL 160	Baking I	1	4	0	3
MAT 110	Math Measurement & Literacy	2	2	0	3
<u>SECOND 8 WEEK SEMESTER</u>					
BPA 150	Artisan & Specialty Bread	1	6	0	4
CUL 260	Baking II	1	4	0	3
ENG 111	Writing & Inquiry	3	0	0	3
<u>THIRD 8 WEEK SEMESTER</u>					
BPA 210	Cake Design & Decorating	1	4	0	3
CUL 112	Nutrition for Foodservice	3	0	0	3
*CUL 112A	Nutrition for Foodservice Lab	0	2	0	1
*(must be taken with CUL 112)					
<u>FOURTH 8 WEEK SEMESTER</u>					
BPA 130	European Cakes and Tortes	1	4	0	3
	OR				
BPA 120	Petits Fours & Pastries	1	4	0	3
<u>FIFTH 8 WEEK SEMESTER</u>					
BPA 230	Chocolate Artistry	1	4	0	3
BPA 230A	Chocolate Artistry Lab	0	2	0	1
	OR				
BPA 220	Confection Artistry	1	4	0	3
BPA 220A	Confection Artistry Lab	0	2	0	1
BPA 260	Pastry and Baking Marketing	2	2	0	3
<u>SIXTH 8 WEEK SEMESTER</u>					
BPA 250	Dessert & Bread Production	1	8	0	5

**TOTAL GRADUATION REQUIREMENT 42 SEMESTER CREDIT HOURS**

Date Revised: April 2025

POS Start Date: 2022\*FA Page 1 of 1 \* THIS PROGRAM PLANNING GUIDE IS FOR ADVISING PURPOSES AND IS SUBJECT TO CHANGE. ONLY THE REGISTRAR CAN CLEAR STUDENTS FOR GRADUATION.