



2022\*FA\*C55130B

## Bread Baker Certificate

### PROGRAM PLANNING GUIDE

Course Number			Course Title	Class	Hours Per Week		Credit
					Lab	Work/ Clinical	
<b><u>FIRST 8 WEEK SEMESTER</u></b>							
CUL	110	Sanitation & Safety	2	0	0	2	
CUL	142	Fundamentals of Food	2	6	0	5	
CUL	160	Baking I	1	4	0	3	
<b><u>SECOND 8 WEEK SEMESTER</u></b>							
BPA	150	Artisan & Specialty Breads	1	6	0	4	
BPA	110	Baking Science	2	2	0	3	

**TOTAL COMPLETION REQUIREMENT 17 SEMESTER CREDIT HOURS**