



2022*FA*C55130C

Confectioner's Certificate

PROGRAM PLANNING GUIDE

Course Number			Course Title	Class	Hours Per Week		Credit
					Lab	Work/ Clinical	
<u>FIRST 8 WEEK SEMESTER</u>							
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	
<u>SECOND 8 WEEK SEMESTER</u>							
BPA	220	Confection Artistry	1	4	0	3	
BPA	220A	Confection Artistry Lab	0	2	0	1	
<u>THIRD 8 WEEK SEMESTER</u>							
BPA	230	Chocolate Artistry	1	4	0	3	
BPA	230A	Chocolate Artistry Lab	0	2	0	1	

TOTAL COMPLETION REQUIRMENT 18 SEMESTER CREDIT HOURS

Date Revised: May 2022
 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 GRAUADATION.