



**Confectioner's  
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 220	Confection Artistry	1	4	0	3
BPA 220A	Confection Artistry Lab	0	2	0	1
<b><u>THIRD 8 WEEK SEMESTER</u></b>					
BPA 230	Chocolate Artistry	1	4	0	3
BPA 230A	Chocolate Artistry Lab	0	2	0	1

**TOTAL COMPLETION REQUIRMENT 18 SEMESTER CREDIT HOURS**