



2022*FA*C55130D

Cake Decorating Certificate

PROGRAM PLANNING GUIDE

Course Number			Class	Hours Per Week		Credit
Course Title				Lab	Work/ Clinical	
<u>FALL/SPRING 1ST 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>FALL/SPRING 1ST 8 WEEK SEMESTER</u>						
BPA	210	Cake Design & Decorating	1	4	0	3
 <u>FALL/SPRING 1ST 8 WEEK SEMESTER</u>						
BPA	212	Advanced Cake Design and Decorating	1	4	0	3

TOTAL COMPLETION REQUIREMENT 16 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 GRAUATION.