



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.