

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
<u>SECOND 8 WEEK SEMESTER</u>						
—	—	*Elective List I	-	-	-	3
CUL	260	Baking II	1	4	0	3
<u>THIRD 8 WEEK SEMESTER</u>						
BPA	210	Cake Design & Decorating	1	4	0	3
—	—	**Elective List II	-	-	-	3
<u>FOURTH 8 WEEK SEMESTER</u>						
BPA	150	Artisan & Specialty Bread	1	6	0	4
—	—	***Elective List III	-	-	-	3
<u>FIFTH 8 WEEK SEMESTER</u>						
BPA	230	Chocolate Artistry	1	4	0	3
<u>SIXTH 8 WEEK SEMESTER</u>						
BPA	250	Dessert & Bread Production	1	8	0	5

TOTAL GRADUATION REQUIREMENT 45 SEMESTER CREDIT HOURS

*Elective List I (*Select one course from the following list*):

HRM 245	Human Resource Mgmt-Hosp	3	0	0	3
BPA 120	Petit Fours & Pastries	1	4	0	3

**Elective List II (*Select one course from the following list*):

BPA 220	Confection Artistry	1	6	0	4
CUL 112	Nutrition for Foodservice	3	0	0	3
CUL 112A	Nutrition for Foodservice Lab(<i>must be taken with CUL 112</i>)	0	2		1

Date Revised: April 2014

POS Start Date: 2014*FA

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***Elective List III (*Select one course from the following list*):

BPA	130	European Cakes and Tortes	1	4
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BPA	240	Plated Desserts	1	4
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Take any time:

ENG	111	Writing and Inquiry	3	0
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MAT	110	Math Measurement & Literacy	2	2
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