COCHISE COLLEGE

DEGREE MAP

The following sequence is an example of how this program can be completed within the recommended time frame. It presumes that all course and program prerequisites have been met. Completion times may vary depending on individual circumstances. Students should consult an advisor when they plan their individual completion path using MyDegreePlan.

Program Name: Chef Patissier - Baker's Apprentice (Daytime Program)-Certificate

Locations Offered: Downtown Center

First Semester: Fall

Requirement Category	Course(s)	Delivery*	Credits
Core Curriculum	CUL 105 Nutrition in Food Service	F2F	3
Core Curriculum	CUL 107 Restaurant Sanitation	F2F	3
Core Curriculum	CUL 204 Food Service Purchasing and Control	F2F	3
Core Curriculum	CUL 220 Breads and Baking Theory	F2F	3
Core Curriculum	CUL 221 Pastry Basics	F2F	3

Second Semester: Spring

Requirement Category	Course(s)	Delivery*	Credits
Core Curriculum	CUL 101 Cake Decorating	F2F	3
Core Curriculum	CUL 222 Advanced Confections and Pastries I	F2F	3
Core Curriculum	CUL 223 Advanced Confections and Pastries II	F2F	3

Total credits required: 24

*Key: F2F = Face-to-Face   VC = Virtual Ca*mpus   Reviewed: 3/1/2018

Notes: CUL courses are taught in eight-week sessions.