



## 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: Culinary Baking & Pastry - Certificate

Locations Offered: Downtown Center

First Semester: Fall

Requirement Category	Course(s)	Delivery*	Credits
Core Curriculum	CUL 115 Food Service Sanitation	F2F	2
Core Curriculum	CUL 130 Principles of Baking	F2F	3
Core Curriculum	CUL 131 Cake Decorating	F2F	3

Second Semester: Spring

Requirement Category	Course(s)	Delivery*	Credits
Core Curriculum	CUL 132 Intermediate Baking and Pastry Techniques	F2F	3
Core Curriculum	CUL 230 Professional Pastry Techniques	F2F	3
Core Curriculum	CUL 231 Professional Chocolate and Confections	F2F	3

Total Credits Required: 17

\*Key: F2F = Face-to-Face OL = Online

Reviewed: 3/1/2024

Notes: