

Commercial Baking and Pastry 1 yr. Certificate Term by Term Planner		
Fall 2021		
Course#	Course Name	Credits
CA 163A	Beginning Baking and Pastry	3
CA 124	Seasonal Baking and Pastry 1	2
CA 175	Sanitation and Safety	2
MTH 025C	Culinary Math 25	3
HRTM 100	Intro. Culinary and Hospitality	3
Gen Ed.	Human Relations Requirement	3
Fall Credits		16
Winter 2022		
Course#	Course Name	Credits
CA 163B	Intermed. Baking and Pastry	2
CA 122	Artisan Breads	2
CA 123	International Baking and Pastry	2
FN105	Nutrition for Foodservice Professionals	3
HRTM 105	Restaurant Operations	3
Elective	See list	2
Winter Credits		14
Spring 2022		
Course#	Course Name	Credits
CA 163C	Advanced Baking and Pastry	2
CA 121	Composition of Cake	2
CA 125	Seasonal Baking and Pastry	2
WR115	Intro to College Composition	4
Co-OP	Cooperative Education	5
Spring Credits		15

Baking and Pastry Certificate of Completion, 1 yr. Term by Term Planner		
Fall 2021		
Course#	Course Name	Credits
CA 163A	Beginning Baking and Pastry	3
CA 124	Seasonal Baking and Pastry 1	2
CA 175	Sanitation and Safety	2
MTH 025C	Culinary Math 25	3
Fall Credits		10
Winter 2022		
Course#	Course Name	Credits
CA 163B	Intermed. Baking and Pastry	2
CA 122	Artisan Breads	2
CA 123	International Baking and Pastry	2
Winter Credits		6
Spring 2022		
Course#	Course Name	Credits
CA 163C	Advanced Baking and Pastry	2
CA 121	Composition of Cake	2
CA 125	Seasonal Baking and Pastry	2
Spring Credits		6

NOTES

~ For all certificates the hands-on lab classes are fall start only and follow a sequence term by term. Students that start in other terms can take lecture classes, general education requirements, and electives.

~ CA 175 and MTH025C can be taken during the summer prior to fall start when offered.

~ Cooperative Education credits can be taken any term.

PRE-REQUISITES

Course	Pre-req
CA 163B Intermediate Baking and Pastry	CA 163A
CA 163C Advanced Baking and Pastry	CA 163B



