

**Baking Fundamentals  
Certificate**

**PROGRAM PLANNING GUIDE**

Course Number	Course Title	Class	Hours Per Week		Credit
			Lab	Work/ Clinical	
<b><u>FIRST 8 WEEK SEMESTER</u></b>					
CUL 110	Sanitation & Safety	2	0	0	2
CUL 142	Fundamentals of Food	2	6	0	5
CUL 160	Baking I	1	4	0	3
<b><u>SECOND 8 WEEK SEMESTER</u></b>					
CUL 260	Baking II	1	4	0	3
BPA 120	Petit Fors and Pastries	1	4	0	3

**TOTAL COMPLETION REQUIRMENT 16 SEMESTER CREDIT HOURS**



Date Revised: May 2019  
 POS Start Date: 2019\*FA  
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\*THIS PROGRAM PLANNING GUIDE IS FOR ADVISING PURPOSES AND IS SUBJECT TO CHANGE. ONLY THE REGISTRAR CAN CLEAR STUDENTS FOR GRAUDATION.