

**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>					
BPA 150	Artisan & Specialty Bread	1	6	0	4
CUL 260	Baking II	1	4	0	3
<u>THIRD 8 WEEK SEMESTER</u>					
BPA 210	Cake Design & Decorating	1	4	0	3
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
<u>FOURTH 8 WEEK SEMESTER</u>					
BPA 130	European Cakes and Tortes OR	1	4	0	3
BPA 120	Petits Fours & Pastries	1	4	0	3
<u>FIFTH 8 WEEK SEMESTER</u>					
BPA 230	Chocolate Artistry	1	4	0	3
BPA 230A	Chocolate Artistry Lab OR	0	2	0	1
BPA 220	Confection Artistry	1	6	0	4
BPA 260	Pastry and Baking Marketing	2	2	0	3
<u>SIXTH 8 WEEK SEMESTER</u>					
BPA 250	Dessert & Bread Production	1	8	0	5
<u>Take any time:</u>					
ENG 111	Writing and Inquiry	3	0	0	3
MAT 110	Math Measurement & Literacy	2	2	0	3
HUM 115	Critical Thinking	3	0	0	3

TOTAL GRADUATION REQUIREMENT 39 SEMESTER CREDIT HOURS



Date Revised: April 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 GRADUATION.

