

BAKING PASTRY TRACK

SEMESTER I			SEMESTER II			SEMESTER III			SEMESTER III		
<u>CERTIFICATE OF PROFICIENCY</u>			<u>CERTIFICATE OF COMPLETION</u>			<u>AAS B&P</u>			<u>AAS B&P</u>		
CA #	COURSE	Cr Hr	CA #	COURSE	Cr Hr	CA #	COURSE	Cr Hr	CA #	COURSE	Cr Hr
	Sanitation	1		English 1010	3		Menu Design	2		Social Science Elective	3
	Food Service Math & Acct I	1		Nutrition	3		Dining Room Service	1		Supervision & Training	3
	Emergency Medical Care	2		Purchasing & SR Mgmt	3		Humanities Elective	3		Food Service Math & Acct	2
	Orientation to the Hospitality Ind	1									
	Product ID	2		Pastry Principles I	3		B&P Elective	2		Baking & Pastry Operations	4
	Kitchen Fundamentals	3		Baking Principles I	3		Pastry Principles II	3		B&P Elective	2
	Baking Skills Development	3					Baking Principles II	3		B&P Elective	2
	Baking Fundamentals	3					Culinary Principles I	3			
	<i>Semester Total</i>	<i>16</i>		<i>Semester Total</i>	<i>15</i>		<i>Semester Total</i>	<i>17</i>		<i>Semester Total</i>	<i>16</i>
	<u>CERTIFICATE OF PROFICIENCY</u>	16		<u>CERTIFICATE OF COMPLETION</u>	31					<u>AAS B&P</u>	64