

DEGREE MAP

The following sequence is an example of how this degree can be completed in two years. This sequence is based on satisfaction of all Basic Skills requirements and prerequisites, and presumes a fall start date. An individual's program may vary depending on transfer institution, career objectives, or individual needs. See your counselor for other options and to monitor your progress.

Program Name: Chef Patissier - Baker's Apprentice-Certificate

Location(s) Offered:

Sierra Vista Campus

Learning Outcomes: *Students who successfully complete this program will be able to do the following:*

1. Identify and employ equipment and utensils used in baking and discuss their proper use and care.
2. Demonstrate the proper selection of equipment and utensils for specific baking applications.
3. Identify baking ingredients and describe their functions.
4. Demonstrate proper scaling and measurement techniques.
5. Apply basic mathematics skills to recipe conversions.

Course or program prerequisite(s) not included in the degree:

CUL 204 Food Service Purchasing and Control requires BUS 104 Business Mathematics or appropriate mathematics placement score (or see advisor).

Program Reviewed: Feb 22, 2016

Key:

IW=Intensive Writing
F2F=Face-to-Face Instruction
ITV=Instructional Television
VC=Virtual Campus/Online

<i>Requirements</i>	<i>Course(s) Recommended</i>	<i>Delivery Method</i>	<i>Credits</i>
<i>First Semester (Fall):</i>			
Core Curriculum	CUL 105 Nutrition in Food Service	F2F	3
Core Curriculum	CUL 107 Restaurant Sanitation	F2F	3
Core Curriculum	CUL 204 Food Service Purchasing and Control	F2F	3
Core Curriculum	CUL 220 Breads and Baking Theory	F2F	3
Core Curriculum	CUL 221 Pastry Basics	F2F	3
<i>Second Semester (Spring):</i>			
Core Curriculum	CUL 101 Cake Decorating	F2F	3
Core Curriculum	CUL 222 Advanced Confections and Pastries I	F2F	3
Core Curriculum	CUL 223 Advanced Confections and Pastries II	F2F	3
<i>Third Semester (Fall):</i>			
<i>Fourth Semester (Spring):</i>			

Total credits required: 24

Notes:
 CUL courses are taught in 8-week sessions.