



*Internal Certificate*      **2013-2014**

**Culinary Arts  
Racine Campus**

**BAKING AND PASTRY ARTS  
CERTIFICATE  
(90-316-8)**

**8 Credits**

This certificate offers culinary students and other interested learners a comprehensive, hands-on experience with baking and pastry arts. The certificate includes presentation of conceptual knowledge and opportunity for practical application to create high quality baked goods.

**REQUIRED COURSES**

<b><u>Course Number</u></b>	<b><u>Course Title</u></b>	<b><u>Credits</u></b>
316-131	Culinary Skills I (Coreq. 316-170)	4
316-170	Sanitation and Hygiene	1
316-138	Basic Baking (Coreq. 316-131; 316-170)	2
316-139	Convenience Baking (Coreq. 316-131; 316-170)	<u>+1</u>
		8

NOTE: Students must complete a certificate program with a minimum of a 2.0 Program GPA.  
NOTE: Prerequisites can be waived with departmental approval.