



Internal Certificate **2014-2015**

**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

<u>Course Number</u>	<u>Course Title</u>	<u>Credits</u>
316-131	Culinary Skills I (Coreq. 316-170)	4
316-170	Sanitation and Hygiene	1
316-140	Basic Baking Techniques	<u>+3</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.