



2016-2017 Certificate

Certificate: **BAKING AND PASTRY ARTS (90-316-8)**

Credits: **8 Credits**

Description: 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.

Related program: Culinary Arts

Campuses Available: Racine Campus

REQUIRED COURSES

| | <u>Semester One</u> | <u>Credits</u> | <u>Prerequisite</u> | <u>Corequisite</u> |
|----------------------|---------------------------------|----------------|---------------------|--------------------|
| ✓ | 316-131 Culinary Skills I* | 4 | | 316-170 |
| □ | 316-140 Basic Baking Techniques | 3 | | |
| □ | 316-170 Sanitation and Hygiene* | 1 | | |
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| Total Credits | | 8 | | |

ADDITIONAL REQUIREMENTS

Students must submit all health and immunization forms prior to the first day of attending classes marked with an (*).

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