



2015-2016 *Internal 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>
<input type="checkbox"/>	316-131 Culinary Skills I*	4		316-170
<input type="checkbox"/>	316-140 Basic Baking Techniques	3		
<input type="checkbox"/>	316-170 Sanitation and Hygiene*	1		
<input type="checkbox"/>				
<input type="checkbox"/>				
Total Credits		8		

ADDITIONAL REQUIREMENTS

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