

SEMESTER I				Location: B-BETH; M-MRE; S=SBTH, D=Dist *Subject to Change						
CMPLT	Course #	Course Title	CRDT	Fall	Spr	Sum	Days	Hours	WKS	Pre-requisites/Co-requisites
<input type="checkbox"/>	COLS101	College Success	1	D			T, TH	5:30 P-8:30 P	1-7	
<input type="checkbox"/>	BAKE101	Baking and Pastry Fundamentals	3	B			T, TH	5:30 P-8:30 P	8-15	
<input type="checkbox"/>	BAKE110	Introduction to Baking and Pastry	3	B			SAT	9:00 A- 2:00 P	1-15	
Total Semester Credits			7							

SEMESTER II				Location: B-BETH; M-MRE; S=SBTH, D=Dist *Subject to Change						
CMPLT	Course #	Course Title	CRDT	Fall	Spr	Sum	Days	Hours	WKS	Pre-requisites/Co-requisites
<input type="checkbox"/>	BAKE125	Introduction to Culinary Arts	3		B		SAT	9:00 A- 2:00 P	1-15	Current ServSafe Managers Certification
<input type="checkbox"/>	BAKE135	Artisan Breads & Rolls	3		B		T, TH	5:30 P-8:30 P	1-7	BAKE110 - Intro to Baking & Pastry
<input type="checkbox"/>	BAKE150	Advanced Baking & Pastry Techniques	3		B		T, TH	5:30 P-8:30 P	8-15	BAKE110 - Intro to Baking & Pastry
Total Semester Credits			9							

SEMESTER III				Location: B-BETH; M-MRE; S=SBTH, D=Dist *Subject to Change						
CMPLT	Course #	Course Title	CRDT	Fall	Spr	Sum	Days	Hours	WKS	Pre-requisites/Co-requisites
<input type="checkbox"/>	BAKE155	Classic Cakes and Tortes	3			B	T, TH	5:30 P-8:30 P	1-6.5	BAKE150 - Adv. Baking & Pastry Techniques
<input type="checkbox"/>	BAKE160	Cookies and Petite Desserts	3			B	SAT	9:00 A- 2:00 P	1-14	BAKE150 - Adv. Baking & Pastry Techniques
<input type="checkbox"/>	BAKE165	Plated Desserts	3			B	T, TH	5:30 P-8:30 P	6.5-14	BAKE150 - Adv. Baking & Pastry Techniques
Total Semester Credits			9							

If student has already completed the first semester of Culinary Arts Specialized Diploma or Associates in Applied Science Degree courses, with a cumulative GPA of 2.0 or greater, they may be eligible to transfer in up to 9 credits.

COLS101 College Success = COLS101 Colledge Success	1 credit
BAKE101 Baking and Pastry Fundamentals = CULA110 Bakign and Pastry Production	3 credits
BAKE110 Introduction to Baking and Pastry = CULA110 Baking and Pastry Production	3 credits
BAKE125 Culinary Skills = CULA112 Culinary Skill Development	3 credits

Students who have completed a Secondary Education level that included Baking and Pastry instruction will be evaluated on a case by case basis to determine if they qualify to earn equivalent College credits.