



Baking and Pastry Arts Pathway Map
Certificate
60-65 credits

Qtr. 1	Qtr. 2	Qtr. 3	Qtr. 4	Qtr. 5	Qtr. 6
<i>Note: Students may join the program in any quarter, but chef permission is required before registering for Baking & Pastry Arts classes</i>	MATH 101 (5cr) <i>Technical Mathematics I</i>	ENGL 098 (5cr) <i>Transitional English Composition</i> ENGL& 101 (5cr) <i>English Composition I</i>	BPA 112 (4cr) <i>Quick Breads and Cakes</i>	BPA 115 (4cr) <i>Pies and Tarts</i>	BPA 190 (3-8cr) <i>Cooperative Work Experience/Intern-ship</i>
Transition Studies	ENGL 090 (5cr) <i>Integrated Reading and Writing I</i> ENGL 095 (5cr) <i>Integrated Reading and Writing II</i>	BPA 111 (4cr) <i>Yeast Breads</i>	BPA 118 (4cr) <i>Classical Cakes and Tortes</i>	BPA 116 (4cr) <i>Custards and Mousses</i>	
	CCS 101 (3cr) <i>Pathways to Success</i>	BPA 113 (4cr) <i>Cookies and Petits Fours</i>	BPA 119 (4cr) <i>Bakery Operations</i>	BPA 121 (4cr) <i>Chocolate and Confections</i>	
		BPA 114 (4cr) <i>Pastry Techniques - Viennoiserie</i>	CAP 103 (3cr) <i>Sanitation</i>	<i>Choose One (5cr): (Human Relations / Diversity)</i> CMST& 210 (5cr) <i>Interpersonal Communication: Diversity</i> CMST 240 (5cr) <i>Intercultural Communication: Diversity</i>	