



CERTIFICATE

Baking and Pastry Arts Pathway Map

spscc.edu/food-beverage-hospitality

60-65 credits

Effective Catalog Year 2021-2022

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Get started with this guide, then work on your Educational & Career Planner to work toward the finish line.

<p>QUARTER 1</p> <p>DEPENDING ON YOUR PLACEMENT, YOU MIGHT START IN QUARTER 1, 2, OR 3.</p>	<p>TRANSITION STUDIES: Some students may start in one of our Transition Studies programs.</p> <p>ADULT BASIC EDUCATION English and math</p> <p>DIGITAL LITERACY Basic computer and technology skills</p> <p>ENGLISH AS A SECOND LANGUAGE English language skills (ESL)</p> <p>HIGH SCHOOL+ High school diploma options</p>			
<p>QUARTER 2</p> <p>LOG INTO COMPASS & MEET WHO'S IN YOUR SPSCC SUCCESS NETWORK.</p>	<p>Choose One: (5cr) ENGL 090 (5cr) Integrated Reading and Writing I ENGL 095 (5cr) Integrated Reading and Writing II</p>	<p>MATH 101 (5cr) Technical Mathematics</p>	<p>CCS 101 (3cr) Pathways to Success</p>	
<p>QUARTER 3</p> <p>MEET WITH YOUR EDUCATIONAL & CAREER PLANNER TO CREATE & APPROVE YOUR EDUCATIONAL PLAN.</p>	<p>Choose One: (5cr) ENGL 098 (5cr) Transitional English Composition ENGL& 101 (5cr) English Composition I</p>	<p>BPA 111 (4cr) Yeast Breads</p>	<p>BPA 113 (4cr) Cookies and Petits Fours</p>	<p>BPA 114 (4cr) Pastry Techniques-Viennoiserie</p>
<p>QUARTER 4</p> <p>ATTEND THE NEXT PATHWAYS DAY (IN FALL & SPRING) TO LEARN MORE ABOUT CAREERS IN THIS PATHWAY.</p>	<p>BPA 112 (4cr) Quick Breads and Cakes</p>	<p>BPA 118 (4cr) Classical Cakes and Tortes</p>	<p>BPA 119 (4cr) Bakery Operations</p>	<p>CAP 103 (3cr) Sanitation</p>
<p>QUARTER 5</p> <p>APPLY TO GRADUATE. YOU'RE JUST TWO QUARTERS AWAY... KEEP IT UP!</p>	<p>BPA 115 (4cr) Pies and Tarts</p>	<p>BPA 116 (4cr) Custards and Mousses</p>	<p>BPA 121 (4cr) Chocolate and Confections</p>	<p>Choose One: (5cr) CMST& 210 (5cr) Interpersonal Communication CMST& 240 (5cr) Intercultural Communication</p>
<p>QUARTER 6</p> <p>YOU'RE ALMOST DONE. GOOD LUCK ON YOUR FINAL QUARTER AT SPSCC!</p>	<p>BPA 190 (3-8cr) Cooperative Work Experience</p>			