

SPECIALTY DESSERTS & BREADS - Scope & Sequence of Courses

**Prerequisites: College level Math with 2.0 minimum grade or placement into Math 87/91,
College level English with 2.0 minimum grade or placement into English 101**

<i>First Quarter</i>	<i>Course Title</i>	<i>Credit</i>
BAK 101	Baking Theory I: Introductory Principles	4.0
BAK 111	Baking Lab I: Fundamentals	9.0
CUL 106	Introduction to Culinary Arts: Theory	1.5
CUL 151	Sustainable Food Systems Practices, Part I	1.5
HOS 110	Principles of Sanitation	3.0
Subtotal First Quarter		19.0

<i>Second Quarter</i>		
BAK 102	Baking Theory II: Breads and Doughs.....	3.0
BAK 112	Baking Lab II: Breads and Viennoiserie	9.0
BAK 117	Introduction to Lacto Fermentation	1.5
CUL 116	Intro to Culinary Arts: Lab	1.0
HOS 127	Career Planning & Human Resources Management	2.0
HOS 123	Costing, Purchasing and Inventory	2.0
Subtotal Second Quarter		18.5

<i>Third Quarter</i>		
BAK 103	Pastry and Confections: Theory	4.0
BAK 113	Pastry Lab I: Intermediate Techniques	9.0
CUL 152	Sustainable Food Systems Practices, Part II	1.0
BIOL 103	Nutrition for Foodservice	2.0
HOS 113	Spreadsheets for Menu Planning	2.0
Subtotal Third Quarter		18.0

<i>Fourth Quarter</i>		
BAK 108	Baking Theory III: Grains and Sugars	3.0
BAK 118	Pastry Lab II: Advanced Techniques & Leadership	8.0
BAK 127	C.O.D. Capstone	1.0
BAK 130	Confections Lab I: Chocolate and Decor	2.5
HOS 201	Functions of Management	3.0
HOS 138	Barista Theory I: Operations and Management	1.0
HOS 139	Barista I: Practical Applications	1.0
Subtotal Fourth Quarter		19.5

Total Non-Elective Credits - Certificate Level	75.0
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Optional Additional Electives for Associate of Applied Science Degree	15.0
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Associate of Applied Science Degree	90.0
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