



DEGREE MAP

The following sequence is an example of how this program can be completed within the recommended time frame. It presumes that all course and program prerequisites have been met. Completion times may vary depending on individual circumstances. Students should consult an advisor when they plan their individual completion path using MyDegreePlan.

Program Name: Culinary Baking and Pastry (CULB) - Certificate

Locations Offered: Downtown Center

First Semester: Fall

Requirement Category	Course(s)	Delivery*	Credits
Core Curriculum	CUL 115 Food Service Sanitation	CB	2
Core Curriculum	CUL 130 Principles of Baking	CB	3
Core Curriculum	CUL 131 Cake Decorating	CB	3

Second Semester: Spring

Requirement Category	Course(s)	Delivery*	Credits
Core Curriculum	CUL 132 Intermediate Baking and Pastry Techniques	CB	3
Core Curriculum	CUL 230 Professional Pastry Techniques	CB	3
Core Curriculum	CUL 231 Professional Chocolate and Confections	CB	3

Total Credits: 17

**Key: CB=Campus-Based (In Person or Hybrid: Requires attendance at a physical location)*

OL=Online (Synchronous, Asynchronous, or Online Combo)

Notes: