



Baking and Pastry Arts
Certificate # 1321(36 credits)
Effective Fall 2020

*Students should see your assigned advisor to develop your individual educational plan. The course schedule, program sequencing and curriculum are subject to change.

Developmental Courses (as determined through College Placement Testing)* and Prerequisites:			
<i>* Zero level courses must be completed with a C grade or higher.</i>			
<input type="checkbox"/>	ESL classes	<input type="checkbox"/>	ENGL 050
<input type="checkbox"/>	MATH 006	<input type="checkbox"/>	ENGL 051
<input type="checkbox"/>	ENGL 002	<input type="checkbox"/>	ENGL 057
<input type="checkbox"/>	ENGL 003	<input type="checkbox"/>	

Required Program Courses			
		Course Title	Pre/Co-Req/Notes
BAKE 101	4	Baking I*	Co-Req: CULI 113
BAKE 111	4	Pastry Arts I*	Prerequisite: BAKE 101 and CULI 113 with a grade of C or higher. Must have passed the National Restaurant Association Educational Foundation's SERVSAFE Certification.
BAKE 201	4	Advanced Baking and Pastry Arts*	Pre: BAKE 101 and 111 with grades of C or higher.
BAKE 205	2	Bakery Operations I	Pre: BAKE 101 with C or higher and CULI 113
BAKE 291	3	Baking/Pastry Arts Internship	Pre: BAKE 101 with a grade of C or higher.
CULI 102	2	Culinary Math	Pre: MATH 008 or MATH 010; MATH 006
CULI 113	2	Sanitation and Safety	
HTMT 101	3	Introduction to the Hospitality Industry	
HTMT 104	3	Nutrition for Food Service	
HTMT 122	3	Food Purchasing, Receiving, and Storing	Pre: CULI 102 with C or higher; Advisor Approval
HTMT 251	3	Hospitality Supervision	
Elective	3	Program Elective – Select one from list: ENTR 101, HTMT 213 (MKTG 201), MKTG 205, MGMT 221	Prerequisites vary per course

Advising Notes

*Indicates this course requires a grade of “C” or higher.

=>CULI 113, Sanitation and Safety, is a pre or co-requisite for BAKE 101, Baking I. Students must pass the National ServSafe Certification exam in order to advance to BAKE 111, Pastry Arts I.

=> BAKE 101, Baking I: Before enrolling in BAKE 101, the baking student must meet with a Program Counselor/Advisor. Specific Requirements for BAKE 101: Physical Form, Uniforms, Pastry Tool Kit, and Orientation.

=>The Baking & Pastry Arts program is designed to allow students to move through all areas of the bakeshop. Graduates of this program find employment as retail and wholesale bakers, pastry cooks, and assistants.

RECOMMENDED SEQUENCE FOR FULL-TIME STUDENTS

Part time students can complete this program by taking one or more courses each semester.

Fall Semester I	Spring Semester I	Summer
BAKE 101*	4 BAKE 111*	4 BAKE 201* 4
CULI 102	2 BAKE 205*	2 BAKE 291 3
CULI 113	2 HTMT 122	3
HTMT 101	3 HTMT 251	3
HTMT 104	3 Program Elective**	3

This is an overview of the program. Any suggested course sequencing is meant to serve as a guideline for your semester planning. Students are expected to see your assigned advisor to develop and review their individual educational plans. Program specific questions can be directed to the faculty contacts. The scheduling of courses, program sequencing and curriculum are subject to change.

Counselor/Advisor Contact Information by Campus:				
<u>Gettysburg</u>	<u>Harrisburg</u>	<u>Lancaster</u>	<u>Lebanon</u>	<u>York</u>
Student Services	Counseling and Advising	Counseling and Advising	Receptionist Desk	Welcome Center
Lobby	Cooper	221 Main	Lobby	Leader 102
717-337-3855	717-780-2498	(717) 358-2988	717-270-4222	717-801-3213, ext. 3513