

Name: _____ SID #: _____

CERTIFICATE MAJOR: BAKING AND PASTRY ARTS
(Certificate of Achievement)

CERTIFICATE REQUIREMENTS		Units	Other Colleges	Fa/Sp/Su and Year	Grade Earned
HOSP 77	Bakeshop: Yeasted and Non-Yeasted Breads	1			
HOSP 78	Bakeshop: Basic Baking Tech's	1			
HOSP 81	Bakeshop: Pies and Tarts	1			
HOSP 82	Bakeshop: Cakes, Tortes, and Decorating Tech's	1			
HOSP 83	Bakeshop: French Pastries and Restaurant-Style Desserts	1			
HOSP 84	Chocolate I: Intro. to Chocolate	.5			
HOSP 87	Bakeshop: Reg'l French Desserts	1			
HOSP 88	Chocolate II: Chocolates and Confections	.5			
WORK 96	Professional and Essential Skills	1			
Select one course from the following:		.5-3			
HOSP 58	Sanitation/Safety/Equipmt (3)				
HOSP 180	Food Safety Certification (.5)				
Select one to two units from the following:		1-2			
HOSP 20	Catering (2)				
WORK 99	Career-Focused Work Exp. (1-2)				
TOTAL CERTIFICATE UNITS		9.5-13			

C

All units in the major in residence	
Completion of Major (Grade of "C" or better in each course)	

Counselor Signature: _____ Date: _____