

# BAKING AND PASTRY ARTS (CERTIFICATE OF COMPLETION)

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## Courses by Quarter Courses by Quarter

Code	Title	Credits
<b>Quarter 1</b>		
Transition Studies		
<b>Quarter 2</b>		
ENGL 090	Integrated Reading and Writing I	5
or ENGL 095	Integrated Reading and Writing II	
MATH 101	Technical Mathematics I	5
CCS 101	Pathways to Success	3
<b>Quarter 3</b>		
ENGL 098	Transitional English Composition	5
or ENGL& 101	English Composition I	
BPA 111	Yeast Breads	4
BPA 113	Cookies and Petits Fours	4
BPA 114	Pastry Techniques-Viennoiserie	4
<b>Quarter 4</b>		
BPA 112	Quick Breads and Cakes	4
BPA 118	Classical Cakes and Tortes	4
BPA 119	Bakery Operations	4
BPA 103	Sanitation	
<b>Quarter 5</b>		
BPA 115	Pies and Tarts	4
BPA 116	Custards and Mousses	4
BPA 121	Chocolate and Confections	4
<b>Quarter 6</b>		
BPA 190 - Cooperative Work Experience/Internship		3-8
Select one of the following:		
CMST& 210	Interpersonal Communication: Diversity	
CMST& 240	Intercultural Communication: Diversity	

Note: Students may join the program any quarter, but chef permission is required before registering for Baking & Pastry Arts courses.

Note: There are no BPA courses during Summer quarter.