

### Recommended Course Sequence

*Effective Fall 2015*

<b>Program:</b>	Culinary Arts: Baking and Pastry
<b>Department:</b>	Culinary Arts Department
<b>Coordinator:</b>	Shelly Kaldunski (707) 524-1843

	Class	Description	Units
<b>BLOCK 1</b>	CUL 250	Sanitation & Safety	1.0
	CUL 250.1	Culinary Arts Survey	1.0
	CUL 252.3	Knife Skills	2.0
	CUL 254	Introduction to Baking & Pastry	4.0
<b>BLOCK 2</b>	CUL 255	Production Baking	5.0
	<b>Complete any combination totaling at least 4.5 units from the following:</b>		
	CUL 254.6	Bread Baking	1.0
	CUL 254.9	Cakes & Cake Decorating	1.0
	CUL 254.10	Tarts & Pies	1.0
	CUL 254.11	Chocolate Techniques	1.0
	CUL 254.12	Cookies, Candies, & Confections	1.0
	CUL 254.13	Ice Cream, Custards, & Soft Desserts	1.0
	<b>Totals:</b>		<b>17.5</b>

Notes: Each block represents 8 weeks of class

This certificate can be obtained in one semester with full time enrollment BUT is highly discouraged. Please contact Shelly Kaldunski for further inquiries.