

# Baking and Pastry Arts

2009-10

Recommended Course Sequence Guide

Technical Certificate

<b>Baking and Pastry Arts - 35 Hours</b>			
<b>Full-time Students</b>	<b><u>Semester 1</u> (12 credit hours)</b>	<b><u>Semester 2</u> (12 credit hours)</b>	<b><u>Semester 3</u> (11 credit hours)</b>
	FOS 2201 Food Service Sanitation Management FSS 2251 Food and Beverage Management FSS 1050 Baking Ingredients and Technology *FSS 1051 Hearth Breads	*FSS 1052 Specialty Breads *FSS 2054 Cookies, Tarts, and Friandises *FSS 2056 Pastry Techniques FSS 2500 Food and Beverage Cost Control	FSS 2284 Catering & Banquet Management *FSS 2055 Contemporary Cakes and Desserts *FSS 2057 Individual and Production Pastries *FSS 2943 Internship in Baking and Pastry Management  <i>*Be sure to see your Career Program Advisor as some courses may require registration assistance due to prerequisites.</i>
<b>Part-time Students</b>	<b><u>Semester 1</u> ( 6 credit hours)</b>	<b><u>Semester 3</u> ( 6 credit hours)</b>	<b><u>Semester 5</u> ( 6 credit hours)</b>
	FOS 2201 Food Service Sanitation Management FSS 2251 Food and Beverage Mgmt.	*FSS 1052 Specialty Breads FSS 2500 Food and Beverage Cost Control	*FSS 2057 Individual and Production Pastries *FSS 2055 Contemporary Cakes and Desserts
<b><u>Semester 2</u> ( 6 credit hours)</b>	<b><u>Semester 4</u> ( 6 credit hours)</b>	<b><u>Semester 6</u> ( 5 credit hours)</b>	
FSS 1050 Baking Ingredients and Technology *FSS 1051 Hearth Breads	*FSS 2054 Cookies, Tarts, and Friandises *FSS 2056 Pastry Techniques	FSS 2284 Catering & Banquet Mgmt. *FSS 2943 Internship in Baking and Pastry Management  <i>*Be sure to see your Career Program Advisor as some courses may require registration assistance due to prerequisites.</i>	

\*This course has a prerequisite; check description in Valencia Catalog.