

Career Pathway Certificate Program
Culinary Arts

Baking and Pastry	#	Class	Credits
Fall Term			
	CA 161 A	Beginning Baking	3
	CA 175	Foodservice Safety and Sanitation	2
	CA 120	Seasonal Baking and Pastry	2
Winter Term			
	CA 161 B	Intermediate Baking	3
	MTH 025	Basic Mathematics	3
	CA 123	International Baking	2
Spring Term			
	CA 195	Advanced Baking	3
	CA 121	Composition of Cake	2
	CA 120	Seasonal Baking and Pastry	2
Summer Term			
	CA 161 A	Beginning Baking	3
	CA 120	Seasonal Baking and Pastry	2
<i>Note: Certificate only requires 4 (four) Seasonal Baking and Pastry credits</i>			

**Food Preparation
and Production**

Food Preparation and Production	#	Class	Credits
Fall Term			
	CA 160 A	Food Preparation and Production	3
	CA 175	Foodservice Safety and Sanitation	2
	HRTM 105	Restaurant Operations	3
Winter Term			
		Program Elective	2 to 3
		Program Elective	2 to 3
	CG 203	Human Relations at Work	3
Summer Term			
	CA 160 A	Food Preparation and Production	3
<i>Note: Certificate only requires 3 (three) Food Prep and Production credits</i>			