



**Culinary Arts (CUA)
Baking Short-Term Certificate
M.A.P.**

Semester	Suggested Courses		Semester(s) Offered*	Credit Hrs.
Semester 1 11 credit hours <i>Basic Food Preparation Short-term Certificate Achieved</i>	CUA 125	Food Preparation	Fall, Spring, Summer	5
	CUA 204	Foundations of Baking	Fall	3
	CUA 116	Sanitation and Safety	Fall, Spring	3
Semester 2 9 credit hours <i>Baking Short-Term Certificate Achieved</i>	Area V	CUA Elective	Fall, Spring, Summer	3
	Area V	CUA Elective	Fall, Spring, Summer	3
	Area V	CUA Elective	Fall, Spring, Summer	3

*Course(s) may be offered in additional semesters, but are only assured to run in semester(s) indicated. It is **highly** recommended for course(s) to be completed in the semester(s) indicated.

Part-time and full-time students desiring to begin the CUA program of study during a spring or summer semester should consult with an academic advisor to establish an alternate degree completion pathway.

CUA Electives: CUA electives are offered each semester on a rotating basis. Consult with the department instructor for schedule rotation of individual elective classes. These classes include the following:

- CUA 102 Catering (3 credit hours)
- CUA 130 Chocolate and Truffles (3 credit hours)
- CUA 142 Specialty Breads (3 credit hours)
- CUA 165 Cake Decorating and Design (3 credit hours)
- CUA 208 Advanced Baking (3 credit hours)
- CUA 220 Introduction to Patisserie (3 credit hours)