



# SHELTON STATE

## COMMUNITY COLLEGE

### Culinary Arts (CUA) Baking Short-term Certificate M.A.P.

Semester	Suggested Courses		Semester(s) Offered*	Credit Hrs.
<b>Semester 1</b> 11 credit hours <i>Basic Food Preparation</i> <i>STC Achieved</i>	CUA 116	Sanitation and Safety	Fall, Spring	3
	CUA 125	Food Preparation	Fall, Spring	5
	CUA 204	Foundations of Baking	Fall	3
<b>Semester 2</b> 9 credit hours <i>Baking STC 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
<b>Total Hours</b>				<b>20</b>

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

Part-time students 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 115	Advanced Food Preparation	(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)