Baking & Pastry Specialist

Updated: 8/17/2016
Effective Term: 201714

Certificate Program

BA51

Curriculum

Program-Specific Core – Total of 25 Hours

MATH 1012 Foundations of Mathematics (3)
CUUL 1110 *Culinary Safety & Sanitation (2)*

Cooking Option (6)

CUUL 1220 *Baking Principles* (5)
CUUL 2250 *Advanced Baking Principles (6)*
CUUL 1370 *Culinary Nutrition & Menu Development* (3)

Cooking Option
CUUL 1120 *Principles of Cooking (6)* - OR -

CUUL 1122 *Foundations of Cooking Principles (3)* - AND -
CUUL 1124 *Foundations of Cooking Techniques (3)*

Total: 25 Hours

Program Description
The Baking and Pastry Specialist technical certificate of credit is designed to provide advanced skills for employment in the food service industry as bakery or pastry shop workers, commercial bakers, and as pastry chefs.

Program Specific Information
Students are accepted every semester based on course and space availability.

Program Length & Availability
3 Semesters
Campus Availability: Lanier Charter Career Academy (adjacent to Oakwood Campus) and
Sims Academy of Innovation and Technology (adjacent to Barrow Campus)

Admissions Requirements
- Must be 16 years of age.
- High school diploma or GED is required prior to admission.
(Official transcripts or GED scores must be submitted from all colleges and/or high schools attended for credit.)
- ACCUPLACER Testing, or submit SAT, ACT, CPE, COMPASS or ASSET test scores.

Financial Aid
This program is not eligible for the Pell Grant, but may be eligible for Institutional and State Financial Aid.
Contact a Financial Aid Counselor for eligibility requirements and application materials.

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