BAKING AND PASTRY ARTS, ADVANCED CERTIFICATE

College(s): KK
Program Code: 0366

The Advanced Certificate in Baking and Pastry Arts is a sequential program taught over three semesters and includes a majority of the core courses from the parent Baking and Pastry Arts AAS degree program.

### Program Requirements

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
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</thead>
<tbody>
<tr>
<td>Required Program Core</td>
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</tr>
<tr>
<td>330BKPS 765</td>
<td>Introduction to Baking</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 766</td>
<td>Baking Safety and Sanitation</td>
<td>2</td>
</tr>
<tr>
<td>330BKPS 767</td>
<td>Baking Techniques</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 768</td>
<td>Pastry Techniques</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 769</td>
<td>Cookies and Tarts</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 770</td>
<td>Basic and Classical Cakes</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 771</td>
<td>Special Occasions Cakes</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 772</td>
<td>Individual Pastries</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 773</td>
<td>Confectionary Arts</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 774</td>
<td>Hearth Breads and Rolls</td>
<td>4</td>
</tr>
<tr>
<td>330BKPS 775</td>
<td>Specialty Breads</td>
<td>4</td>
</tr>
<tr>
<td>330BKPS 776</td>
<td>Advanced Baking Principles</td>
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<td>Total Hours</td>
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### Pathway

This is an example course sequence for students interested in earning a degree in Baking and Pastry Arts. If this pathway is followed as outlined, you will earn a Basic Certificate (BC) and an Advanced Certificate (AC) in Baking and Pastry Arts. It does not represent a contract, nor does it guarantee course availability.

Student must be eligible for ENGLISH 96 Aligned Reading and Composition and MATH 98 Beginning Algebra with Geometry to begin core curriculum classes.

### Semester-by-Semester Program Plan for Full-Time Students

All plans can be modified to fit the needs of part-time students by adding more semesters.

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Hours</th>
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<tbody>
<tr>
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<tr>
<td>330BKPS 766</td>
<td>Baking Safety and Sanitation</td>
<td>2</td>
</tr>
<tr>
<td>330BKPS 767</td>
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<tr>
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<td>330BKPS 769</td>
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<td>Semester 2</td>
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<td>330BKPS 775</td>
<td>Specialty Breads</td>
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<td>Advanced Baking Principles</td>
<td>3</td>
</tr>
<tr>
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<tr>
<td>Total Hours</td>
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This program is offered through the Washburne Culinary & Hospitality Institute at Kennedy-King College.

Choose your courses with your College Advisor.