

Baking and Pastry Production

27-credit Technical Diploma

Program Code 31-314-3

Last Updated: 10/2023

Disclaimer: The schedule of offerings may be adjusted to meet enrollment needs.

The table below displays the program's currently planned course offerings by academic term.

To review the suggested program course sequence, click on the Plan of Study tab.

D = Daytime Offering
 E = Evening Offering
 O = Online Offering
 H = Hybrid

Course #	Course Name	Fall 2023			Winter Interim 2024	Spring 2024			Summer Interim 2024	Summer 2024	Fall 2024			Winter Interim 2025	Spring 2025			Summer Interim 2025	Summer 2025	Fall 2025			Winter Interim 2026
		Term 1	Term 2	16 weeks		Term 1	Term 2	16 weeks			Term 1	Term 2	16 weeks		Term 1	Term 2	16 weeks			Term 1	Term 2	16 weeks	
109-101	Study of Hospitality	H	H			H	H				H	H			H	H				H	H		
109-155	Employee Relation & Leadership		H			H						H			H						H		
109-125	Hospitality Law & Liability	H					H				H					H				H			
314-120	Science of Baking Principles	E									E									E			
314-123	Cake Production and Decorating					E									E								
314-131	Culinary for Bakers			D									D										D
314-140	Fundamentals of Baking 1	E									E									E			
314-141	Fundamentals of Baking 2		E									E									E		
314-142	Custard, Mousse, Plate Dessert		E									E									E		
314-143	Pies, Tarts and Confections						E									E							
314-149	Baking Production						E									E							
316-110	Applied Food Service Sanitatin	H				H					H				H					H			
316-115	Culinary Nutrition					E									E								