

Culinary Arts and Management: Baking Certificate of Accomplishment

Program Requirements:

"Program Requirements" specify the courses required for this program. See suggested course sequence for additional information.

A total of 15 units is required for the certificate.

COURSE	TITLE	UNITS
☐ CA 120	Principles of Foods 1	4
or		
☐ FCS 120	Principles of Foods 1	4
☐ CA 121	Basic Baking and Pastry	3
☐ CA 122	Advanced Baking and Pastry	3
☐ CA 124	Sanitation, Safety, and	3
	Equipment	
☐ CA 323	Specialty and Wedding Cakes	1
☐ CA 324	Cake Decorating and Decorative Work	1

Recommended electives:

COURSE	TITLE	UNITS
☐ CA 123	Principles of Foods 2	2
☐ FCS 199	Special Topics in Family & Consumer Sciences	0 - 3.0 units
☐ CWE 149	Cooperative Work Experience OCCUPATIONAL	1 - 8.0 units



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Suggested Course Sequence

The "Suggested Course Sequence" is an example of how to complete the requirements plus any additional general education that may be needed. If you would like to create a personalized Student Education Plan (SEP), schedule a meeting with a counselor.

FALL SEMESTER (YEAR 1)				
Course	Title	Units		
☐ CA 121	Basic Baking and Pastry	3		
☐ CA 124	Sanitation, Safety, and Equipment	3		
☐ CA 324	Cake Decorating and Decorative Work	1		
Total Units		7		

Tasks:

- · Complete Career Exploration
- Meet with Counselor (SEP)
- · Visit library and tutoring
- · Review Financial Aid Requirements
- · Apply AHC Scholarship

SPRING SEMESTER (YEAR 1)				
Course	Title	Units		
☐ CA 120	Principles of Foods 1	4		
☐ CA 122	Advanced Baking and Pastry	3		
☐ CA 323	Specialty and Wedding Cakes	1		
Total Units		8		

Tasks:

- · Set up Jobspeaker
- Attend Career Exploration Day
- · Apply for Certificate with Counseling
- FAFSA or Dream Act due March 2
- · Apply AHC Scholarship
- Utilize Job Search Resources