

# Pastry Arts

Degree Type  
Certificate

## Certificate Requirements

### Fall Semester

Item #	Title	Class Hours	Lab Hours	Credits
INDL100L	College Essentials	1	0	1
CULA145L	Breads and Rolls	1	5	3
CULA146L	Bakery Production	1	5	3
CULA148L	Cake Decorating	1	5	3
CULA152L	Sanitation & Safety	3	0	3
<b>Sub-Total Credits</b>		<b>7</b>	<b>15</b>	<b>13</b>

### Spring Semester

Item #	Title	Class Hours	Lab Hours	Credits
CULA147L	Hot and Cold Plated Desserts	1	5	3
CULA149L	Baking and Pastry Technologies	1	5	3
CULA220L	Advanced Cake Decorating	1	5	3
CULA225L	Advanced Pastry and Confections	1	5	3
<b>Sub-Total Credits</b>		<b>4</b>	<b>20</b>	<b>12</b>

### Summer Semester

Item #	Title	Class Hours	Lab Hours	Credits
CULA230L	Pastry Arts Cooperative Education	0	9	3
<b>Sub-Total Credits</b>		<b>0</b>	<b>9</b>	<b>3</b>
Total Credits			28	