

Baking and Cake Decorating (HMB19) 520901 Certificate of Completion

| First Semester | | | Credit |
|-----------------|------|--|--------|
| CHEF | 1305 | Sanitation and Safety | 3 |
| HAMG | 1321 | Introduction to the Hospitality Industry | 3 |
| PSTR | 1306 | Cake Decorating I | 3 |
| PSTR | 1301 | Fundamentals of Baking | 3 |
| Second Semester | | | |
| PSTR | 1302 | Cake Baking and Production | 3 |
| RSTO | 1321 | Menu Management | 3 |
| PSTR | 1305 | Breads and Rolls | |
| PSTR | 2307 | Cake Decorating II | 3 3 |
| CHEF | 1301 | Basic Food Preparation | 3 |
| Third Semester | | | |
| PSTR | 2350 | Wedding Cakes | 3 |
| PSTR | 2331 | Advanced Pastry Shop | 3 |
| RSTO | 1325 | Purchasing for the Hospitality Operations | 3 |
| RSTO | 1313 | Hospitality Supervision | 3 |
| HAMG | 2388 | Internship-Hospitality Administration and Management | |
| or | | | |
| BUSG | 1371 | Entrepreneurship and Business Plan Development | 3 |
| Total Hours | | | 42 |

Certificate is stackable towards AAS Baking and Pastry Specialization (HMBP)