

# CULINARY ARTS, PASTRY CHEF SPECIALTY, CERTIFICATE OF TECHNOLOGY



## Plan of Study

4CULA-PC

First Term		Credits
CHEF 1205	Sanitation and Safety	2
RSTO 1313	Hospitality Supervision	3
PSTR 1306	Cake Decorating I	3
PSTR 1301	Fundamentals of Baking	3
PSTR 1342	Quantity Bakeshop Production	3
<b>Credits</b>		<b>14</b>
Second Term		
PSTR 2301	Chocolates and Confections	3
PSTR 2307	Cake Decorating II	3
RSTO 2301	Principles of Food and Beverage Control	3
PSTR 2431	Advanced Pastry Shop	4
PSTR 2365	Practicum - Baking and Pastry (or Field	3
	or HAMG 2305 Experience)	
	or Hospitality Management and Leadership	
<b>Credits</b>		<b>16</b>
Third Term		
IFWA 1318	Nutrition for the Food Service Professional	3
PSTR 1343	Bakery Operations and Management	3
PSTR 1340	Plated Desserts	3
<b>Credits</b>		<b>9</b>
<b>Total Credits</b>		<b>39</b>

**Capstone Experience:** PSTR 2365 Practicum - Baking and Pastry or HAMG 2305 Hospitality Management and Leadership