

**CERTIFICATE OF COMPLETION
BAKING PRINCIPLES (2590)**

Program Accredited by the American Culinary Federation Foundation Accrediting Commission for seven (7) years not to exceed June 30, 2015. Program designated as exemplary by the ACFFAC for seven (7) years not to exceed June 30, 2015. Program recognized as an Exemplary Workforce Education Program by the Texas Higher Education Coordinating Board.

TOTAL CREDIT HOURS REQUIRED: 20

| | | | <u>Major</u> | <u>Gen Educ</u> |
|--------------------------------|------|--|--------------|-----------------|
| YEAR ONE | | | | |
| 1st Semester | | | | |
| FDNS | 1301 | Introduction to Foods syllabus | 3 | |
| HAMG | 1170 | Professionalism in the Hospitality Industry syllabus | 1 | |
| CHEF | 1205 | Sanitation and Safety syllabus | 2 | |
| CHEF | 1301 | Basic Food Preparation syllabus manual | 3 | |
| 2nd Semester | | | | |
| CHEF | 1300 | Professional Cooking and Dining Room Service syllabus | 3 | |
| PSTR | 1301 | Fundamentals of Baking syllabus | 3 | |
| 3rd Semester | | | | |
| PSTR | 2331 | Advanced Pastry Shop syllabus | 3 | |
| PSTR | 2264 | Practicum manual calendar *Early registration required | 2 | |
| TOTALS | | | 20 | |