



YEAR ONE

Quarter 1 19 Credits

BPA 100 - Intro to Baking	4
BPA 103 - Pastry Theory	2
BPA 111 - Culinary Basics	4
CUL 110 - Sanitation	1
INT 110 - Intro to Integrative Studies	4
CIS190 - Principles of Computer Applications	4

Quarter 2 19 Credits

BPA 131 - Basic Cake Decorating	2
BPA 144 - Introduction to Pastry	4
CUL126 - Professional Development	1
SCI 123 - Human Nutrition	4
MTH122 - Quantitative Literacy	4
ENG 111 - Composition I	4

Quarter 3 18 Credits

BPA 266 - Special Needs Baking	2
BPA 130 - Introduction to Plated Desserts and Production Techniques	2
BPA 170 - Advanced Baking & Pastry	4
BPA 180 - Breakfast Pastry	2
CUL 122 - Cost Control	4
ENG 112 - Composition II	4

Quarter 4 14 Credits

BPA 203 - Sugar Showpieces	2
BPA 215 - Chocolates and Confections	2
BPA 216 - Wedding Cakes and Gum Paste	2
BPA 241 - Artisan Breads	2
SPN 111 - Spanish I	4
CUL 232 - Food Service MGMT	2

YEAR TWO

Quarter 5 14 Credits

BPA 210 - Hotel/Restaurant Dessert Production	4
BPA 262 - Baking and Pastry Production	4
BPA 281 - Banquet Service	2
COM 101 - Effective Communication Skills	4

Quarter 6 8 Credits

BPA 211 - Internship Practicum	4
BPA212 - Internship Theory	4