



## Culinary Arts and Management: Baking Certificate of Accomplishment

### **Program Requirements:**

"Program Requirements" specify the courses required for this program. See suggested course sequence for additional information.

### Suggested Course Sequence

The "Suggested Course Sequence" is an example of how to complete the requirements plus any additional general education that may be needed. If you would like to create a personalized Student Education Plan (SEP), schedule a meeting with a counselor.

#### FALL SEMESTER (YEAR 1)

Course	Title	Units
<input type="checkbox"/> CA 121	Basic Baking and Pastry	3
<input type="checkbox"/> CA 124	Sanitation, Safety, and Equipment	3
<b>Total Units</b>		<b>6</b>

#### Tasks:

- Complete Career Exploration
- Meet with Counselor (SEP)
- Visit library and tutoring
- Review Financial Aid Requirements
- Apply AHC Scholarship

#### SPRING SEMESTER (YEAR 1)

Course	Title	Units
<input type="checkbox"/> CA 120	Principles of Foods 1	4
<input type="checkbox"/> CA 122	Advanced Baking and Pastry	3
<input type="checkbox"/> CA 325	Specialty Cakes - Baking and Decorating	2
<b>Total Units</b>		<b>8</b>

#### Tasks:

- Set up Jobspeaker
- Attend Career Exploration Day
- Apply for Certificate with Counseling
- FAFSA or Dream Act due March 2
- Apply AHC Scholarship
- Utilize Job Search Resources