



Certificate

# Baking and Pastry

ICCB Code: C 220C

Required Courses						
<b>First Semester</b>	Lec	Lab	Cr	RCC	Sem/Yr	Transfer
CA 105 Culinary Fundamentals	2	4	4			
Hosp 110 Food Service Sanitation	1	0	1			
Subtotals	3	4	5			
<b>Second Semester</b>	Lec	Lab	Cr			
CA 115 Culinary Applications	2	4	4			
CA 120 Baking Fundamentals	2	4	4			
Subtotals	4	8	8			
<b>Third Semester</b>	Lec	Lab	Cr			
Bus 220 Cost Management	3	0	3			
CA 220 Pastry Fundamentals	2	3	3			
Subtotals	5	3	6			
<b>Fourth Semester</b>	Lec	Lab	Cr			
Subtotals	0	0	0			
<b>Program Total 19</b>						

Other Graduation Requirements:

2.00 (C) Grade Point Average for all courses at RCC

Comments: \_\_\_\_\_  
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