

BAKING AND PASTRY ARTS, CERTIFICATE OF ACHIEVEMENT

The model sequence of coursework below is one pathway for students to complete the program. The information below is not an official educational plan. An MPC Counselor can assist you with creating a personalized education plan based on your academic, career, and personal goals. Visit MPC's Counseling website for more information about Counseling and up-to-date program requirements.

Suggested Course Sequence

First Year

Fall		Units
HOSP 58 or HOSP 180	Sanitation, Safety, Equipment or Food Safety Certification	0.5-3
HOSP 77	Bakeshop: Yeasted and Non-Yeasted Breads	1
HOSP 78	Bakeshop: Basic Baking Techniques	1
HOSP 81	Bakeshop: Pies and Tarts	1
HOSP 84	Chocolate I: Introduction to Chocolate	0.5
Units		4-6.5
Spring		Units
HOSP 20 or WORK 99	Catering or Career-Focused Work Experience	1-2
HOSP 82	Bakeshop: Cakes, Tortes and Decorating Techniques	1
HOSP 83	Bakeshop: French Pastries and Restaurant-Style Desserts	1
HOSP 87	Bakeshop: Regional French Desserts	1
HOSP 88	Chocolate II: Chocolates and Confections	0.5
WORK 96	Professional and Essential Skills	1
Units		5.5-6.5
Total Units		9.5-13