



2015-2016 PETITION/PROGRAM SHEET
Award: Technical Certificate
Specialization: Baking and Pastry

About This Certificate . . .

This program will prepare students for employment in the field of baking and the art of pastries. The certificate program will develop the students' skills and understanding in the production of pastries, yeast products, quick breads, use of fruits and international desserts.

For more information on what you can do with this major, go to http://www.coloradomesa.edu/wccc/programs.html

All CMU certificate graduates are expected to demonstrate proficiency in critical thinking, communication fluency, quantitative fluency, and specialized knowledge/applied learning.

- 1. Apply principles of safety and sanitation to workplace settings. (Applied Learning)
2. Apply mathematical concepts and practices to the field of baking and pastry as a basis for accurate ingredient measurements, high altitude adjustment, and formula yield conversion. (Quantitative Fluency)
3. Apply appropriate vocabulary used in the field of baking and pastries for equipment, tools, ingredients and menu items. (Specialized Knowledge/ Communication Fluency)
4. Identify, formulate and assess a variety of baked products. (Specialized Knowledge)

NAME: \_\_\_\_\_ STUDENT ID #: \_\_\_\_\_

LOCAL ADDRESS AND PHONE NUMBER: \_\_\_\_\_
\_\_\_\_\_ ( ) \_\_\_\_\_

I, (Signature) \_\_\_\_\_, hereby certify that I have completed (or will complete) all the courses listed on the Program Sheet. I have read and understand the policies listed on the last page of this program sheet.

Signature of Advisor \_\_\_\_\_ Date \_\_\_\_\_ 20\_\_

Signature of the Department Head \_\_\_\_\_ Date \_\_\_\_\_ 20\_\_

Signature of Registrar \_\_\_\_\_ Date \_\_\_\_\_ 20\_\_

Students should work closely with a faculty advisor when selecting and scheduling courses prior to registration.

**DEGREE REQUIREMENTS:**

- 2.00 cumulative GPA or higher in all CMU coursework and a “C” or better must be achieved in coursework toward major content area.
- Pre-collegiate courses (usually numbered below 100) cannot be used for graduation.
- Program sheets are for advising purposes only. Because a program may have requirements specific to the degree, check with your advisor for additional guidelines, including prerequisites, grade point averages, grades, exit examinations, and other expectations. It is the student's responsibility to be aware of, and follow, all guidelines for the degree being pursued. Any exceptions or substitutions must be approved by the faculty advisor and/or Department Head. Courses related to teacher licensure must also be approved by the Teacher Education Dept.
- When filling out the program sheet a course can be used only once.
- See the “Undergraduate Graduation Requirements” in the catalog for additional graduation information.

**TECHNICAL CERTIFICATE: BAKING AND PASTRY**

(30 semester hours) Need a “C” or higher in each course.

Course No Title Sem.hrs Grade Term

Course No	Title	Sem.hrs	Grade	Term
CUAR 151	Intermediate Bread Prep	3	_____	_____
CUAR 152	Individual Fancy Dessert Prod.	3	_____	_____
CUAR 236	Advanced Baking	3	_____	_____
	Culinary Arts Electives	6	_____	_____
CUAR _____	_____	_____	_____	_____
CUAR _____	_____	_____	_____	_____
CUAR _____	_____	_____	_____	_____

**Core Classes**

CUAR 100	Culinary Fundamentals	3	_____	_____
CUAR 101	Food Safety & Sanitation	2	_____	_____
CUAR 145	Introduction to Baking	4	_____	_____
CUAR 150	Decorating & Presentation	3	_____	_____
CUAR 156	Nutrition for Hospitality	3	_____	_____

**Choose from the following electives**

Course #	Course Name	Hrs
CUAR 115	Intro to Sustainable Cuisine	3
CUAR 271	Techniques of Competition – hot	3
CUAR 125	Intro to Foods	4
CUAR 281	Internship	1-6
CUAR 153	Confectionaries	3
CUAR 160	Cake Decorating	5
CUAR 163	Adv Wedding Cakes	3
CUAR 179	Wine, Spirits and Beers	3
CUAR 251	Adv Garde Manger	3
CUAR 255	Supervision in Hospitality	3
CUAR 262	Purchasing in Hospitality	3
CUAR 269	Dietary Baking	3
CUAR 272	Techniques of Competition – cold	3

**SUGGESTED COURSE SEQUENCING FOR A CERTIFICATE IN BAKING AND PASTRY**

This is a recommended sequence of course work. Certain courses may have prerequisites or are only offered during the Fall or Spring semesters. It is the student’s responsibility to meet with the assigned advisor and check the course matrix on the Colorado Mesa website for course availability.

**FRESHMAN YEAR**

Fall Semester	Hours
CUAR 100 Culinary Program Fundamentals	3
CUAR 101 Food Safety & Sanitation	2
CUAR 145 Introduction to Baking	4
CUAR 150 Decorating and Presentation	3
CUAR 156 Nutrition for Hospitality	3
	<u>15</u>

Spring Semester	Hours
CUAR 151 Intermediate Bread Preparation	3
CUAR 152 Individual Fancy Dessert Production	3
CUAR 236 Advanced Baking	3
CUAR Electives	<u>6</u>
	15

**POLICIES:**

1. Please see the catalog for a complete list of graduation requirements.
2. This program sheet must be submitted with your graduation planning sheet to your advisor during the **semester prior to the semester of graduation, no later than October 1 for spring graduates, no later than March 1 for fall graduates.** You must turn in your “Intent to Graduate” form to the Registrar’s Office **by September 15 if you plan to graduate the following May, and by February 15 if you plan to graduate the following December.**
3. Your advisor will sign and forward the Program Sheet and Graduation Planning Sheet to the Department Head for signature. Finally, the Department Head will submit the signed forms to the Registrar’s Office. (Students cannot handle the forms once the advisor signs.)
4. If your petition for graduation is denied, it will be your responsibility to reapply for graduation in a subsequent semester. Your “Intent to Graduate” does not automatically move to a later graduation date.
5. NOTE: The semester before graduation, you may be required to take a Major Field Achievement Test (exit exam).
6. NOTE: Students should consult the Financial Aid Office for eligibility requirements for undergraduate and graduate certificates.