Program Requirements

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<th>Course</th>
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<tr>
<td>CULA 1455 Food Safety and Sanitation</td>
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<tr>
<td>CULA 1465 Culinary Nutrition Theory</td>
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<td>CULA 1555 Culinary Career Portfolio</td>
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<tr>
<td>CULA 1565 Principles of Culinary Leadership</td>
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<tr>
<td>CULA 1600 Pastry Foundations</td>
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<tr>
<td>CULA 1610 Introduction to Baking</td>
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<tr>
<td>CULA 1620 Pastry Basics</td>
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<tr>
<td>CULA 1630 Introduction to Breads</td>
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<td>CULA 1640 Baking Externship 1</td>
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<td>CULA 1650 Pastry Externship 1</td>
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<td>CULA 1640 Baking Externship 2</td>
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<tr>
<td>CULA 2300 Viennoiserie</td>
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<tr>
<td>CULA 2310 Entremets &amp; Specialty Cakes</td>
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<tr>
<td>CULA 2320 Advanced Decorating and Pastry</td>
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<td>CULA 2330 Showpieces and Confiserie</td>
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<td>CULA 2340 Baking Externship 2</td>
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</table>

Total Program Credits 30

*Course has a differential tuition rate. Check the Course Schedule at saintpaul.edu/CourseSchedule for current course costs.

Program Faculty

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Professional Focus

This program offers a focused, hands-on, professional approach to baking breads, cakes and pastries, including development of marketable cake decorating skills.

Transferable Credits

The majority of credits completed in the Pastry and Baking Certificate program apply to the Culinary Arts Diploma and AAS Degree programs.

Textbook and Supply Costs

Students should expect to spend approximately $1,000.00 for books, uniform, and culinary supplies. This cost is in addition to the cost of tuition and fees.

Program Start Dates

Fall

Course Sequence

This certificate can only be started in the first (fall) semester and completed in the second (spring) semester.

First Semester (Fall)

- CULA 1600 Pastry Foundations
- CULA 1610 Introduction to Baking
- CULA 1620 Pastry Basics
- CULA 1630 Introduction to Breads
- CULA 1640 Baking Externship 1
- CULA 1650 Pastry Externship 1
- CULA 1455 Food Safety and Sanitation
- CULA 1465 Culinary Nutrition Theory

Total Semester Credits 15

Second Semester (Spring)

- CULA 2300 Viennoiserie
- CULA 2310 Entremets & Specialty Cakes
- CULA 2320 Advanced Decorating and Pastry
- CULA 2330 Showpieces and Confiserie
- CULA 2340 Baking Externship 2
- CULA 2350 Pastry Externship 2
- CULA 1555 Culinary Career Portfolio
- CULA 1565 Principles of Culinary Leadership

Total Semester Credits 15

Total Program Credits 30

Minimum Program Entry Requirements

Students entering this program must meet the following minimum program entry requirements:

- Reading: Score of 240+ on Reading Comprehension or grade of “C” or better in READ 0721
- Writing: Any
- Arithmetic: Score of 250+ or grade of “C” or better in MATH 0745

Assessment Results and Prerequisites:

Students admitted into Saint Paul College programs may need to complete additional courses based on assessment results and course prerequisite requirements. Certain MATH, READ, and ENGL courses have additional prerequisites.

Information is subject to change. This Program Requirements Guide is not a contract.