

# APPLICATION FOR SPECIALTY DESSERTS AND BREADS PROGRAM CERTIFICATE

Effective FALL QUARTER 2022

When do you plan to complete your program?

20 .

Today's date: \_\_\_\_\_

| Student's Name (Exactly as desired on award)   |  |                                     |                                     | ctcLink ID #                        |                                      |   |                                     |  |  |                |
|--|--|-------------------------------------|-------------------------------------|-------------------------------------|--------------------------------------|---|-------------------------------------|--|--|----------------|
| Street Address   |  |                                     | City, State                         |                                     |                                      | Zip Code                                  |                                     |  |  |                |
| <b>INSTRUCTIONS:</b><br>1. Complete all blanks above.<br>2. Place an "X" in one of the columns in Section I for courses taken at SCC.<br>3. Place an "X" in one of the columns in Section II if you've been awarded transfer, challenge, or work experience credit for a SCC course.<br>4. List all electives taken or in progress in the Notes column.<br>5. Return this form to the <b>REGISTRAR'S OFFICE</b> in Room BE 1104. |  |                                     |                                     |                                     |                                      |   |                                     |  |  |                |
| COURSE TITLE   |  | SECTION I                           |                                     |                                     | SECTION II                           |   |                                     | SECTION III  |  | NOTES          |
| <b>CERTIFICATE OF COMPLETION<br/>                 SPECIALTY DESSERTS AND BREADS<br/>                 for students graduating FALL 2022<br/>                 and subsequent quarters</b>  |  | T<br>H<br>I<br>S<br><br>Q<br>T<br>R | P<br>A<br>S<br>T<br><br>Q<br>T<br>R | N<br>E<br>X<br>T<br><br>Q<br>T<br>R | T<br>R<br>A<br>N<br>S<br>F<br>E<br>R | C<br>H<br>A<br>L<br>L<br>E<br>N<br>G<br>E | W<br>O<br>R<br>K<br><br>E<br>X<br>P | <b>DO NOT<br/>                 WRITE<br/>                 IN THIS<br/>                 SECTION</b> |  |                |
| <b>Technical Specialty Courses</b>   |  |                                     |                                     |                                     |                                      |   |                                     |  |  |                |
| BAK 101 Baking Theory I  |  |                                     |                                     |                                     |                                      |   |                                     | 4.0  |  |                |
| BAK 102 Baking Theory II   |  |                                     |                                     |                                     |                                      |   |                                     | 3.0  |  |                |
| BAK 103 Desserts Theory I  |  |                                     |                                     |                                     |                                      |   |                                     | 4.0  |  |                |
| BAK 108 Baking Theory III  |  |                                     |                                     |                                     |                                      |   |                                     | 3.0  |  |                |
| BAK 111 Baking Lab I   |  |                                     |                                     |                                     |                                      |   |                                     | 9.0  |  |                |
| BAK 112 Baking Lab II  |  |                                     |                                     |                                     |                                      |   |                                     | 9.0  |  |                |
| BAK 113 Pastry Lab I   |  |                                     |                                     |                                     |                                      |   |                                     | 9.0  |  |                |
| BAK 117 Introduction to Fermentation   |  |                                     |                                     |                                     |                                      |   |                                     | 1.5  |  |                |
| BAK 118 Pastry Lab II  |  |                                     |                                     |                                     |                                      |   |                                     | 8.0  |  |                |
| BAK 127 C.O.D. Capstone  |  |                                     |                                     |                                     |                                      |   |                                     | 1.0  |  |                |
| BAK 130 Confections Lab  |  |                                     |                                     |                                     |                                      |   |                                     | 2.5  |  |                |
| BIOL 103 Nutrition, Food Service   |  |                                     |                                     |                                     |                                      |   |                                     | 2.0  |  |                |
| CUL 106 Introduction to Cul Arts Theory  |  |                                     |                                     |                                     |                                      |   |                                     | 1.5  |  |                |
| CUL 116 Introduction to Cul Arts Practicum   |  |                                     |                                     |                                     |                                      |   |                                     | 1.0  |  |                |
| CUL 151 Sustainable Food Systems, Part I   |  |                                     |                                     |                                     |                                      |   |                                     | 1.5  |  |                |
| CUL 152 Sustainable Food Systems, Part II  |  |                                     |                                     |                                     |                                      |   |                                     | 1.0  |  |                |
| HOS 110 Principles of Sanitation   |  |                                     |                                     |                                     |                                      |   |                                     | 3.0  |  |                |
| HOS 113 Menu Plan/Food Cost Analysis   |  |                                     |                                     |                                     |                                      |   |                                     | 2.0  |  |                |
| HOS 123 Costing and Purchasing   |  |                                     |                                     |                                     |                                      |   |                                     | 2.0  |  |                |
| HOS 127 Career Planning and HR Management  |  |                                     |                                     |                                     |                                      |   |                                     | 2.0  |  |                |
| HOS 138 Barista Theory I   |  |                                     |                                     |                                     |                                      |   |                                     | 1.0  |  |                |
| HOS 139 Barista Lab I  |  |                                     |                                     |                                     |                                      |   |                                     | 1.0  |  |                |
| HOS 201 Functions of Management  |  |                                     |                                     |                                     |                                      |   |                                     | 3.0  |  |                |
| <b>TOTALS:</b>   |  |                                     |                                     |                                     |                                      |   |                                     | 75   |  | <b>G.P.A.:</b> |
| Evaluator, Date  |  |                                     |                                     |                                     | Division Chairman, Date              |   |                                     |  |  |                |