

## CERTIFICATE COURSE PATHWAY

The following is the suggested pathway to complete the certificate. This pathway is based on satisfaction of all basic skills requirements and prerequisites and presumes a fall start date. An individual's program may vary depending on transfer institution, career objectives, or individual needs. See your academic advisor for other options and to monitor your progress.

*Program Name: Baking Certificate*

*Program Learning Outcomes (PLOs):*

1. Proficiency of baking tools and bakeshop equipment with an emphasis on occupational safety. (2, 3, 5)
2. Proficiency in bakeshop pantry. (1, 2, 4, 5)
3. Proficiency in principal baking techniques. (1, 2, 3, 4, 5)
4. Practice in total product sustainability. (1, 3, 4, 5, 6)
5. Proficiency in the bakery environment. (2,3, 4, 5,6)
6. Proficiency in Professional communications and business practices. (2, 3, 4, 5, 6)
7. Generate and utilize computational information to make effective decisions in the baking industry. (2, 3, 5, 6)

Required Course Enrollment for all CBE courses: All students must follow the course outline below.

Courses Required	Credits
CUL-111*	4
CUL-121*	4
CUL-131*	4
CUL-220*	4
CUL-215*	4
CUL-216*	4
CUL-217*	4
CUL-248*	4

**Key:**

CBE= Competency-based Education

1. Aesthetic Sensibilities: An awareness of creative expression in the world around us.
2. Communication Skills: The ability to effectively convey meaning through various media on both personal and professional levels.
3. Critical Thinking Skills and Problem-Solving: The ability to analyze data and arrive at logical and defensible conclusions.
4. Cultural Diversity and Global Awareness: An appreciation of relationships and differences in values, customs, and norms of diverse global communities.
5. Techniques of Inquiry: Use of standardized methodological framework to collect, analyze, interpret, and present findings.
6. Technological Competency: A proficiency in evolving technology to compete and flourish in society.

Total credits **32**