

Baking and Pastry Entrepreneur (BP) Associate in Applied Science Degree

Semester Sequence

Offered at Brooklyn Park Only

First Semester

CULA1117	Sanitation and Safety	2
CULA1126	Foundations of Baking and Pastry	4
CULA1270	Creams, Custards, Mousses, and Sauces	2
CULA1275	Artisan Breads	4
PHIL2100	Critical Thinking for College Success	3

Total Credits 15

Second Semester

BUSN1510	Entrepreneurship	3
CULA1280	Chocolates and Confections	2
CULA1290	International and Regional Pastry	4
CULA1295	Entremets and Specialty Cakes	2
CULA1301	Culinary Arts Nutrition	2
ENGL1060	Food in Literature and Film	3

Total Credits 16

Third Semester

CULA1325	Menu Planning	2
CULA1335	Purchasing and Cost Control	2
CULA1700	Human Relations Management	2
CULA2090	Advanced Baking for Health and Special-Needs	2
COMM2050	Interpersonal Communication	3
SOCI2130	Food and Society	3

Total Credits 14

Fourth Semester

ACCT1000	Introduction to Accounting	3
BUSN2015	Marketing Applications	3
BUSN2085	Small Business Operations	4
CULA2185	Baking and Pastry Capstone	2
ENGL2125	Technical Writing	3

Total Credits 15

Graduation (60 Credits)

Semester listings reflect the recommended sequence. Due to circumstances beyond our control, the information herein is subject to change without notice.

5/5/2021 : BP 7117 / EP