

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

Offered at Brooklyn Park Only

Fall I

CULA1126	Foundations of Baking and Pastry	4
CULA1270	Creams, Custards, Mousses and Sauces	2
CULA1117	Sanitation and Safety	2
CULA 1275	Artisan Breads	4
PHIL2100	Critical Thinking for College Success	3

Total Credits 15

Spring II

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

Total Credits 16

Fall II

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

Total Credits 14

Spring II

CULA 2185	Pastry Capstone	2
BUSN2085	Small Business Operations	4
ACCT1000	Introduction to Accounting	3
BUSN2015	Marketing Applications	3
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.