

Ozarks Technical Community College

BAKING ARTS CERTIFICATE

Preferred Course Sequence

Contact Information - Lisa Gardner, 447-8281, ICW 207 or George Southwick, 447-8282, ICW 209

Semester 1	Semester 2
Introduction to Baking and Pastry CUL 121 3	Public Speaking COM 105 3
Safety and Sanitation HSM 115 3	European Pastries/Classical Desserts CUL 130 3
Purchasing and Product Identification HSM 125 3	Yeast Breads and Quick Breads CUL 150 3
Introduction to Food Preparation and Theory CUL 101 3	Cakes and Cake Decorating CUL 160 3
Composition I ENG 101 3	Chocolate, Sugar, and Confections CUL 170 3
Business Math MTH 105 (or higher) 3	15
18	

**Certificate:
 33 Hours**

This block diagram is provided to aid in advising students and tracking course completion.

OTC reserves the right to modify course titles, sequences and content in accordance with college procedures.

Not all courses are offered every semester. Check with the division chair for additional information.