



Artisan Baking Certificate - Academic Planner

Certificate: 97-316-5
 Campus: Fond du Lac
 Curriculum for 2011-2012

10/29/2010

✓	T/G	Course		Title	Hours/Week			Total		Prerequisites and/or Corequisites	Typically Offered			Comments
		Subj	Num		Lec	Lab	Other	Hours	Credits		S	F	SP	
Term 1:											S	F	SP	
	T	316	121	Nutrition	2			36	2			x	x	
	T	316	147	Sanitation and Safety	2			36	2			x		
	T	316	160	Baking		4		72	2			x	x	
	T	316	162	Breakfast Pastries		4		72	2	Completion of or concurrent enrollment in 316-160 Baking		x	x	
				Total 1st Term Credits					8					
Term 2:											S	F	SP	
	T	316	168	Artisan Breads		6		108	3	316-160 Baking		x	x	
	T	316	169	Cakes, Tortes & Desserts		4		72	2			x	x	
				Total 2nd Term Credits					5					
				Total Certificate Credits					13					

T/G: T - Technical Studies course; G - General Studies course

Semester Codes: S-Summer; F-Fall; SP-Spring

Curriculum and program acceptance requirements are subject to change.

For a complete list of course descriptions for this program, please consult the College Catalog at <http://www.morainepark.edu/MPTCCatalog>.