



## Artisan Baking Certificate - Academic Planner

Certificate: 97-316-5

Campus: Fond du Lac

Curriculum for 2012-2013

10/24/2011

✓	T/G	Course		Title	Hours/ Week			Total Hours	Credits	Prerequisites and/or Corequisites	Typically Offered			Comments
		Subj	Num		Lec	Lab	Other				S	F	SP	
<b>Term 1:</b>											<b>S</b>	<b>F</b>	<b>SP</b>	
	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					
<b>Term 2:</b>											<b>S</b>	<b>F</b>	<b>SP</b>	
	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					
<b>Total Certificate Credits</b>									<b>13</b>					

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>.