

Navajo Technical University

Name: _____ ID#: _____

Associate of Applied Science – Professional Baking (64 Credits)

The Professional Baking degree program provides students with advanced baking skills for the higher levels of commercial baking in a professional environment. Instruction focuses on a maximum hands-on experience as well as theory and safety. Students will be involved in all aspects of baking preparation including breads, sweet breads, assorted pastries, cakes and cake decorating. The program also includes advanced techniques such as working with spun sugar, chocolate, and design requirements for individual plates used in more formal setting such as banquets, caterings, and fine dining establishments.

GENERAL EDUCATION REQUIREMENTS		Credits	Prerequisites	Semester/Transfer	Grade
English/Communication:		6			
	ENGL1110		ENGL098		
	COMM1130 or COMM2120		ENGL1210 or 1110		
Mathematics:		4			
	MATH1220 or higher		MATH1215		
Dine Studies:		3-4			
Natural or Physical Science:		4			
Humanities/ Social Science:		3			
Information Tech/Applied Computers:		3			
	CMP 101 or higher				
PROFESSIONAL BAKING CORE REQUIREMENTS					
Semester ONE		Credits			
CUL 103	Food Safety and Sanitation	3			
BKG 101	Professional Baking I	8			
Semester TWO					
BKG 111	Professional Baking II	8	BKG101 and CUL103		
CKG 108	Professional Cooking Basics	3	BKG 101		
Semester THREE					
CUL 201	ServSafe Essentials	3			
CUL 105	Nutrition	3			
CUL 207	Management & Supervision	3			
Semester FOUR					
BKG 201	Art of Grand Finale	3	BKG 111		
BKG 202	Advanced Cake Decoration	3	BKG 111		
BKG 112	Professional Internship	3	BKG 101 & BKG 111		
TOTAL REQUIRED CREDIT HOURS		64			

	Signatures	Date
Student:		
Advisor:		
Registrar:		
Graduation Date:		

Updated 8/27/2019