

# Navajo Technical University

Name: \_\_\_\_\_

ID#: \_\_\_\_\_

## Associate of Applied Science – Professional Baking (60-61 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
<b>English/Communication:</b> ENGL 1110		3	ENGL 100 or satisfactory placement scores		
<b>Mathematics:</b> MATH 1220 or higher		4	MATH 1215		
<b>Dine Studies:</b> NAVA1110, NAVA 2210 or NAVA 2230		3-4			
<b>Natural or Physical Science:</b> 1.		4			
<b>Information Tech/Applied Computers:</b> BCIS 1115 or higher		3			
SSC 100	College Success Sills	1			
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 208	Professional Cooking Basics	3	BKG 101		
Semester THREE					
CUL 201	ServSafe Essentials	3			
CUL 105	Nutrition	3			
CUL 206	Banquets and Catering	3			
Semester FOUR					
BKG 201	Art of Grand Finale	4	BKG 111		
BKG 202	Advanced Cake Decoration	4	BKG 111		
CUL 207	Management and Supervision	3			
<b>TOTAL REQUIRED CREDIT HOURS</b>		<b>60-61</b>			

	Signatures	Date
Student:		
Advisor:		
Registrar:		
Graduation Date:		

Updated 7/14/2024