



FLORIDA TECHNICAL COLLEGE
PROGRAM: BAKING & PASTELERIA
 CREDENTIAL: DIPLOMA
 CREDIT HOURS: 71 QUARTER CREDITS
 CONTACT HOURS: 1005

CURRICULUM SEQUENCE

Course Code	Title of Course	Credits
<u>LEVEL 1</u>		
CUL1121	Sanitation & Allergens	8
CUL1115	Cuisine, Culture & Kitchen Organization	7
CUL1155	Food & Beverage Inventory/Cost Control with Math	7
<u>LEVEL 2</u>		
BKP1103	Introduction to Baking	5
BKP2140	Sugar Arts & Confections	5
CUL2115	Facility Menu Planning, Nutrition & Development	7
CUL2145	Hospitality Supervision & Management	8
<u>LEVEL 3</u>		
BKP2105	Chocolate Confections	5
BKP2107	Advanced Baking, Pasteles, and Panes	5
BKP2120	Baking & Pastry Lab	5
BKP2130	Cake Decoration	5
<u>LEVEL 4</u>		
EXT2021	Baking Externship	4
TOTAL CREDITS		71