



20000 68th Ave W
Lynnwood, WA 98036-5999
www.edcc.edu

Culinary Arts Baking Certificate Program Requirements 2011-2012

Student Name _____
Student ID _____

Program Description The Baking Certificate program is designed to give students entry level skills and knowledge of pastries and baking production. The first quarter is a combination of lab and lecture focusing on sanitation, baking terminology, baking tools, quick bread, yeast bread and cookie methods. The second quarter is lab class and has an emphasis on cakes, pies and pastries. The third quarter is a combination of lab and lecture focusing on advance baking and pastry production including chocolate, frozen desserts, and plate presentation.

Degree Outcome Outcomes for Edmonds Community College degrees and certificates can be found in the online college catalog at the bottom of each degree or certificate. To find specific outcomes, click on the degree or certificate from the program list in the online catalog at <http://catalog.edcc.edu>.

Common Course Numbering Changes Please refer to www.edcc.edu/ccn for more information.

Credit/Grade Requirements This Certificate requires successful completion of a minimum of **44** credits as outlined. A minimum of 30 credits or one-third of the required credits, whichever is less, must be earned at Edmonds Community College. Students are required to maintain a minimum cumulative grade point average of 2.0 in all college-level courses as well as a minimum grade of 2.0 in all culinary classes.

Students are advised to

- Plan their schedule several quarters in advance in order to accommodate courses that are offered only once or twice a year
- Review the college catalog for required course prerequisites and include these in schedule planning
- Communicate with a faculty adviser

Graduation Application A completed Graduation Application form must be submitted to Enrollment Services by the 10th day of the quarter in which the student expects to graduate. Forms are available at Enrollment Services located in Lynnwood Hall, or online at www.edcc.edu/credentials/.

Advisers The advisers for this program are

Charles Drabkin	charles.drabkin@edcc.edu	425-640-1473
Traci Edlin	tedlin@edcc.edu	425-640-1342

College Resources

Department Website	http://clart.edcc.edu
Home Page	http://www.edcc.edu
How to Enroll	http://getstarted.edcc.edu
Transfer Center	http://transfer.edcc.edu
Advising appointments	425-640-1458
College Bookstore	http://bookstore.edcc.edu

Course			Qtr	Credit	Grade
I. Program Course Requirements (18 credits)					
BUS	130	Business Math	_____	5	_____
CLART	102	Beginning Baking Theory	_____	5	_____
CLART	202	Intermediate Baking Theory	_____	5	_____
CLART	207	Food Service Sanitation	_____	2	_____
CLART	295	Work Experience Seminar	_____	1	_____
II. Program Laboratory Requirements (26 credits)					
CLART	110	Beginning Baking *	_____	7	_____
CLART	120	Intermediate Baking	_____	10	_____
CLART	130	Advanced Baking	_____	7	_____
CLART	296	Supervised Work Experience	_____	2	_____

Explanatory Notes

* Permit code required

Adviser's Signature	Date	Dean's Signature	Date