

# Navajo Technical University

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

## Certificate – Professional Baking Requirements 43 Credits

The Professional Baking program provides students with the basic skills for the entry 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.

GENERAL EDUCATION REQUIREMENTS		Credits	Prerequisites	Semester/Transfer	Grade
ENG 105	Applied Technical Writing	3	ENG098		
MTH 113	Technical Mathematics II	3	MTH098		
NAVXXX	Dine Studies Course	3			
CMP101	Introduction to Computers	3			
PROFESSIONAL BAKING CORE COURSES					
Semester ONE		Credits			
CUL 103	Food Safety and Sanitation	3			
BKG 101	Professional Baking I	8			
CUL 105	Nutrition	3			
Semester TWO					
BKG 111	Professional Baking II	8	BKG101 and CUL103		
CKG 108	Professional Cooking Basics	3	BKG 101		
CUL 207	Management & Supervision	3			
BKG 112	Professional Internship	3			
TOTAL REQUIRED CREDIT HOURS		43			

*\*\* Please check course descriptions for the appropriate prerequisite course(s).*

	Signatures	Date
Student:		
Advisor:		
Registrar:		
Graduation Date:		

Update 5/28/2019