

CERTIFICATE IN PATISSIER

(16 hrs.)

CIP: 12.0501

School of Business and Applied Technologies, (505) 428-1332

Students completing the Certificate in Patisserie have the skills to create the modern repertoire of pastries, cakes, candies and ices and have mastered the techniques needed to work as a pastry chef in any kitchen.

CORE REQUIREMENTS: (16 HRS.)

CULA 113L	Basic Pastries I (1)
CULA 114	Commercial Baking (4)
CULA 212L	Advanced Baking I (1)
CULA 213L	Basic Pastries II (1)
CULA 221L	Advanced Baking II (1)
CULA 232L	Cake Making (1)
CULA 233L	Cake Decorating (1)
CULA 234L	Chocolate and Sugar Workshop (1)
CULA 235L	The Plated Dessert (1)
CULA 250	Pastry Presentation and Display (4)

NOTE: See "College Success Course Requirement" on Page 10.

TOTAL 16 CREDITS