



Columbus State Community College

PLAN OF STUDY

HOSPITALITY MANAGEMENT

Name _____
 Student # _____
 Date Entered _____
 Advisor _____

CAREER AND TECHNICAL PROGRAMS
 Effective Autumn Quarter 2009

BAKING CERTIFICATE

| FIRST QUARTER | | | | CR GR | | SECOND QUARTER | | | | CR GR | | THIRD QUARTER | | | | CR GR | | | |
|-----------------|--|---|---|----------|------------------------------|---------------------------------------|---|----------|---------------------------------|-----------------|---|---------------|-------------------|---|---|----------|-----------------|---|---|
| HOSP 122 | Hospitality Sanitation & Safety | T | 3 | HOSP 112 | Basic Yeast and Quick Breads | T | 4 | HOSP 111 | Principles of Baking Operations | T | 3 | HOSP 110 | Baking Principles | T | 3 | HOSP 114 | Advanced Breads | T | 4 |
| TOTAL | | | | 6 | | TOTAL | | | | 7 | | TOTAL | | | | 7 | | | |
| FOURTH QUARTER | | | | CR GR | | FIFTH QUARTER | | | | CR GR | | SIXTH QUARTER | | | | CR GR | | | |
| HOSP 115 | Cakes, Cookies and Other Desserts | T | 3 | | | | | | | | | | | | | | | | |
| HOSP 116 | Bakery Presentation and Dessert Presentation | T | 3 | | | | | | | | | | | | | | | | |
| TOTAL | | | | 6 | | | | | | | | | | | | | | | |
| SEVENTH QUARTER | | | | CR GR | | CERTIFICATE REQUIREMENTS | | | | | | | | | | | | | |
| | | | | | | TOTAL CERTIFICATE CREDIT HOURS | | | | 26 hours | | | | | | | | | |