

**APPLICATION FOR SPECIALTY DESSERTS AND BREADS
ASSOCIATE OF APPLIED SCIENCE DEGREE**

Effective FALL 2018

When do you plan to complete your program? (circle one) Fall Winter Spring Summer _____ Today's date: ____/____/____

Student's Name (Exactly as desired on award)		Student ID #
Street Address	City, State	Zip Code

INSTRUCTIONS

1. Place an "X" in one of the columns in Section I.
2. Section II is for the student who is getting credit for a course not taken at SCCC. Check the appropriate box if this section applies to you.
3. List all electives taken or how in progress on bottom of this form.
4. Return this form to the **REGISTRAR'S OFFICE** in Room BE 1104.

COURSE TITLE	SECTION I			SECTION II			SECTION III			NOTES
	T H I S Q T R	P A S T Q T R	N E X T Q T R	T R A N S F E R	C H A N G E	W O R K E X P	DO NOT WRITE IN THIS SECTION			
ASSOCIATE OF APPLIED SCIENCE Specialty Desserts and Breads for students graduating WINTER 2012 and subsequent quarters										
Technical Specialty Courses										
BAK101 Introduction to Desserts & Breads: Theory							4.0			
BAK102 Bread and Food Preservation							3.0			
BAK 103 Advanced Theory							4.0			
BAK111 Introduction to Desserts & Breads: Practicum							6.0			
BAK112 Beginning Desserts & Breads: Practicum							8.0			
BAK113 Intermediate Desserts & Breads: Practicum							8.0			
BAK 117 Introduction to Cheese Making							1.0			
BAK123 Advanced Desserts and Breads: Theory							2.0			
BAK124 Advanced Buffet Desserts and Wedding Cakes: Practicum							8.0			
BAK125 Advanced Desserts & Breads: Practicum							8.0			
BAK126 Advanced Food Preservation							3.0			
CUL106 Introduction to Culinary Arts							1.5			
CUL116 Introduction to Culinary Arts: Practicum							1.0			
CUL120 Introduction to Wine							1.0			
CUL151 Sustainable Food Systems Practices, Part I							1.0			
CUL152 Sustainable Food Systems Practices Part II							1.0			
CUL153 Sustainable Food Systems Practices Part III							1.0			
HOS101 Customer Service, Practicum I							1.0			
HOS102 Customer Service: Practicum II							1.0			
HOS105 Customer Service for Specialty Desserts and Breads							1.0			
HOS110 Principles of Sanitation							3.0			
HOS112 Spreadsheets for Hospitality							1.0			
HOS122 Purchasing & Inventory							1.0			
HOS123 Food Costing Principles & Application							1.0			
HOS 201 Functions of Management							2.0			
Required Related Instruction										
BIOL103 Nutrition for Foodservice							3.0			
HOS 112 Excel for Hospitality							1.0			
PSYC240 Psychology of Human Relations							3.0			
Related Instruction Electives (11.5 credits - select credits from							11.5			
College-level classes – a maximum of two credits of PEC)										
TOTAL –										G.P.A.
Evaluator – Date		Division Chairman -- Date				Dean -- Date				