

**APPLICATION FOR SPECIALTY DESSERTS AND BREADS PROGRAM CERTIFICATE**

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 A L E N D E R	W O R K  E X P	DO NOT WRITE IN THIS SECTION			
<b>CERTIFICATE OF COMPLETION Specialty Desserts and Breads for students graduating WINTER 2012 and subsequent quarters</b>										
<b>Technical Specialty Courses</b>										
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			
BAK 125 Advanced Desserts and Breads: Practicum							8.0			
BAK 126 Advanced Whole Grain Baking							3.0			
CUL106 Introduction to Culinary Arts: Theory							1.5			
CUL116 Introduction to Culinary Arts: Practicum							1.0			
CUL120 Introduction to Wine							1.0			
CUL151 Sustainable Food Systems Part I							1.0			
CUL152 Sustainable Food Systems Part II							1.0			
CUL153 Sustainable Food Systems Part III							1.0			
HOS101 Customer Service: Practicum I							1.0			
HOS102 Customer Service: Practicum II							1.0			
HOS105 Customer Service for Specialty Desserts & 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			
<b>Required Related Instruction</b>										
BIOL103 Nutrition for Foodservice							3.0			
HOS 112 Excel for Hospitality							1.0			
PSYC240 Psychology of Human Relations							3.0			
<b>TOTAL -</b>										<b>G.P.A.</b>

Evaluator - Date	Division Chairman -- Date	Dean -- Date
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