

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

Effective FALL QUARTER 2022

When do you plan to complete your program?

20 .

Today's date: \_\_\_\_\_

Student's Name (Exactly as desired on award)				ctcLink ID #						
Street Address			City, State			Zip Code				
<b>INSTRUCTIONS:</b> 1. Complete all blanks above. 2. Place an "X" in one of the columns in Section I for courses taken at SCC. 3. Place an "X" in one of the columns in Section II if you've been awarded transfer, challenge, or work experience credit for a SCC course. 4. List all electives taken or in progress in the Notes column. 5. Return this form to the <b>REGISTRAR'S OFFICE</b> in Room BE 1104.										
COURSE TITLE		SECTION I			SECTION II			SECTION III		NOTES
<b>ASSOCIATE OF APPLIED SCIENCE DEGREE                  SPECIALTY DESSERTS AND BREADS                  for students graduating FALL 2022                  and subsequent quarters</b>		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 L L E N G E	W O R K  E X P	<b>DO NOT                  WRITE                  IN THIS                  SECTION</b>		
<b>Technical Specialty Courses</b>										
BAK 101 Baking Theory I								4.0		
BAK 102 Baking Theory II								3.0		
BAK 103 Desserts Theory I								4.0		
BAK 108 Baking Theory III								3.0		
BAK 111 Baking Lab I								9.0		
BAK 112 Baking Lab II								9.0		
BAK 113 Pastry Lab I								9.0		
BAK 117 Introduction to Fermentation								1.5		
BAK 118 Pastry Lab II								8.0		
BAK 127 C.O.D. Capstone								1.0		
BAK 130 Confections Lab								2.5		
BIOL 103 Nutrition, Food Service								2.0		
CUL 106 Introduction to Cul Arts Theory								1.5		
CUL 116 Introduction to Cul Arts Practicum								1.0		
CUL 151 Sustainable Food Systems, Part I								1.5		
CUL 152 Sustainable Food Systems, Part II								1.0		
HOS 110 Principles of Sanitation								3.0		
HOS 113 Menu Plan/Food Cost Analysis								2.0		
HOS 123 Costing and Purchasing								2.0		
HOS 127 Career Planning and HR Management								2.0		
HOS 138 Barista Theory I								1.0		
HOS 139 Barista Lab I								1.0		
HOS 201 Functions of Management								3.0		
<b>Required Related Instruction</b>										
<b>Related Instruction Electives</b> (16 credits - select from College-level classes - a maximum of two credits of PEC)								16		
<b>TOTALS:</b>								<b>91</b>		<b>G.P.A.:</b>
Evaluator, Date					Division Chairman, Date					