

Baking Certificate (C55150B):

Curriculum Sequence Checklist

2022-2023 Catalog Year - Present

1st Semester (Fall)

Table 1: Overview of 1st semester (8 credit hours)

✓	Course:	Course Name:	Credit Hour(s):	Prerequisite:	Corequisite:	Notes:
	CUL 110	Sanitation & Safety	2			Fall and Spring
	CUL 130	Menu Design	2			Recommended to take CIS 110 first Fall and Spring
	CUL 160	Baking I	3	DMA 030 or MAT 025	CUL 110	Fall only

2nd Semester (Spring)

Table 2: Overview of 2nd semester (5 credit hours)

✓	Course:	Course Name:	Credit Hour(s):	Prerequisite:	Corequisite:	Notes:
	HRM 220	Cost Control- Food & Beverage	3	DMA 040 or MAT 025		Spring Only
	CUL 260	Baking II	3	CUL 110 & CUL 160		Spring only

Total Credit Hours Needed for Graduation: 13

Questions?
Contact: advising@nashcc.edu