



## YEAR ONE

### Quarter 1 19 Credits

BPA 100 - Intro to Baking	4
BPA 103 - Pastry Theory	2
BPA 111 - Culinary Basics	4
CUL 110 - Sanitation	1
KCC 101 - Seeking Selfie: Exploring Identity in the 21st Century	4

### Quarter 2 19 Credits

BPA 131 - Basic Cake Decorating	2
BPA 144 - Introduction to Pastry	4
CUL126 - Professional Development	1
SCI 123 - Human Nutrition	4
KCC 102 - Mindset Matters: Your Brain and You	4
KCC 103 - Making a Difference in a Difficult World	4

### Quarter 3 18 Credits

BPA 266 - Special Needs Baking	2
BPA 130 - Introduction to Plated Desserts and Production Techniques	2
BPA 170 - Advanced Baking & Pastry	4
BPA 180 - Breakfast Pastry	2
CUL 122 - Cost Control	4
KCC 104 - U@WRK	4

### Quarter 4 14 Credits

BPA 203 - Sugar and Showpieces	2
BPA 215 - Chocolates and Confections	2
BPA 216 - Wedding Cakes and Gum Paste	2
BPA 241 - Artisan Breads	2
KCC 105 - Billfold to Boardroom: The Financially Prepared Professional	4
CUL 232 - Food Service MGMT	2

## YEAR TWO

### Quarter 5 14 Credits

BPA 210 - Hotel/Restaurant Dessert Production	4
BPA 262 - Bread and Confectionery Production	4
BPA 281 - Banquet Symposium	2
KCC 106 - Risky Business: Balancing Identity and Tension	4

### Quarter 6 8 Credits

BPA 211 - Internship Practicum	6
BPA212 - Internship Theory	2