



This program roadmap represents one possible pathway to complete the program. **Please see a counselor** to create an education plan that is customized to meet your needs. This roadmap is not a guarantee of course availability or financial aid applicability.

Catalog: 2024-25

Total Units: 25

First Year

Semester 1 7 Units

CAT.	COURSE	TITLE	UNIT
Req	HM 310	Sanitation, Safety and Equipment	3
Req	HM 320 ¹	Breads and Yeast Doughs	2
Req	HM 325	Components of Baking and Pastry	2

¹ The prerequisite to HM 320 is being changed to an advisory and is not being enforced. Students who are not able to do food service calculations are encouraged to take HM 100.

Semester 2 7 Units

CAT.	COURSE	TITLE	UNIT
Req	HM 300	Introduction to Hospitality - Becoming a Chef	3
Req	HM 326	Intermediate Baking Retail Bakery Products	2
Req	HM 328	Intermediate Baking American and European Cakes	2

CAREER PATH

Career Options:

The skills acquired through this certificate prepare students to work in a bakery or restaurant bake shop, or as a confectioner. Pay and positions vary based on experience, so students are encouraged to begin working prior to graduation. Local employers range from small private candy makers and bakeries to larger corporate entities.

Advising Notes:

- HM 375 requires students to work in the Oak Café bakery and requires HM 498 work experience as a corequisite course. One day a week may require a 6am start time.

Scheduling Notes:

- HM 320 is offered during the 1st 8 weeks of the semester.
- HM 325, 326, and 328 are offered during the 2nd 8 weeks of the semester.

Second Year

Semester 3 7 Units

CAT.	COURSE	TITLE	UNIT
Req	HM 315	Food Theory and Preparation	4
Req	HM 330	Advanced Baking and Pastry	3

Semester 4 4 Units

CAT.	COURSE	TITLE	UNIT
Req	HM 375	Bakery Management and Production	2
Req	HM 498	Work Experience in Hospitality Management	2

EXPLANATION OF CATEGORIES

Req	Required Core	A course that is required for this program
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