



THE CULINARY INSTITUTE OF MICHIGAN®  
A DIVISION OF BAKER COLLEGE

**2021 - 2022**  
**Baking and Pastry**  
**Associate of Applied Science Degree**  
**Academic Plan**

Fall Year 1	Courses	Prerequisite(s)	Credit Hours	
COM 1010	Composition and Critical Thinking I		3	<b>15</b>
CUL 1010	Sustainability in the Food Service Industry		1	
CUL 1110	Food Service Career Skills		1	
CUL 1150	Culinary Math		3	
CUL 1310	Food Safety and Sanitation	Co-requisite(s): BAK 1110, BAK 1210	1	
FBM 2410	Food and Beverage Management		3	
MTH 1010	Quantitative Literacy		3	
Spring Year 1	Courses	Prerequisite(s)	Credit Hours	
BAK 1110	Baking Fundamentals	Co-requisite(s): CUL 1310	4	<b>15</b>
BAK 1210	Nutritional Baking	Co-requisite(s): CUL 1310	4	
COM 1020	Composition and Critical Thinking II	COM 1010, MTH 1010	3	
CUL 2210	Purchasing and Product Identification		4	
Fall Year 2	Courses	Prerequisite(s)	Credit Hours	
BAK 1310	Classic Pastry Fundamentals	BAK 1110, CUL 1310	4	<b>15</b>
BAK 1410	Petit Fours and Plated Desserts	BAK 1310	4	
BAK 1510	Chocolate and Confections		4	
FBM 2210	Menu Planning and Analysis		3	
Spring Year 2	Courses	Prerequisite(s)	Credit Hours	
BAK 1010	Baking Science		1	<b>15</b>
BAK 1610	Showpiece and Specialty Cake Design	BAK 1510	4	
BAK 1710	Café and Bakery Operations	BAK 1310, BAK 1410, Program Dean/Director Approval	4	
PSY 2050	Self and Society	COM 1010, MTH 1010; Co-requisite: COM 1020	3	
WRKCM 2010	Work Experience	Senior Status	3	
<b>Program Total</b>			<b>60</b>	