

**2007 - 2008 CERTIFICATE CHECKLIST
Baking & Pastry**

Name (last,first): _____

Student ID: _____ Date: _____

Evaluator:

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All courses must have a grade of "C" or above.
A minimum of 12 or two-thirds (whichever is greater) of the required units of the specific subject matter must be completed at Delta College.
Units earned through Credit by Exam do not apply.
Minimum units required = 26.0

Evaluation Only									
Applied:	Year _____								
<table border="0"> <tr> <td>Term:</td> <td>Status:</td> </tr> <tr> <td><input type="checkbox"/> Summer</td> <td><input type="checkbox"/> Pending</td> </tr> <tr> <td><input type="checkbox"/> Fall</td> <td><input type="checkbox"/> Complete</td> </tr> <tr> <td><input type="checkbox"/> Spring</td> <td><input type="checkbox"/> Denied</td> </tr> </table>	Term:	Status:	<input type="checkbox"/> Summer	<input type="checkbox"/> Pending	<input type="checkbox"/> Fall	<input type="checkbox"/> Complete	<input type="checkbox"/> Spring	<input type="checkbox"/> Denied	
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Notes:

IP = In-Progress & Needed, N = Need

Sum = Summer, Fal = Fall, Spr = Spring

Certificate Requirements:

		Units	Status
CUL ART 1	Intro Hospitality Industry	2.0	
CUL ART 3	Sanitation & Safety	2.0	
CUL ART 4	Food & Bev Cost Tech	2.0	
CUL ART 5	Commercial Food Prep	4.0	
CUL ART 7	Baking	3.0	
CUL ART 8	European Pastry Prod	4.0	
CUL ART 10	Plated Desserts	4.0	
CUL ART 12	Retail Bakery Management	3.0	
CUL ART 25	Foodservice Management	2.0	