

## Certificate

# CAKE DECORATING

The Cake Decorating Certificate program will teach students how to apply and use the latest baking techniques and tools with direct experience internships in commercial, state-of-the-art kitchens. This certificate will emphasize American and European cake construction and artistry.

### PROGRAM INFORMATION

#### Course Sequence and Progression Requirements

A minimum grade of "C" or better is required for all CUL and BKP-prefixed courses for progression and graduation. Most Baking and Pastry Making (CUL , BKP) courses are offered only once each year, so following the recommended course sequence is extremely important.

### CURRICULUM SEQUENCE

#### First Semester - Fall

BKP 119	Introduction to Baking and Pastry	3
BKP 210	Advanced Cakes	3
CUL 113	Success in Hospitality Studies	1
	Total	7

#### Second Semester - Spring

BKP 121	Cake Decorating Finishing Techniques	3
BKP 236	Bakery and Pastry Capstone	3
CWE XXX	CWE - Work Experience	3
IDS 105	Career Assessment and Exploration	1
	Total	10
	<b>Total Credit Hours</b>	<b>17</b>

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