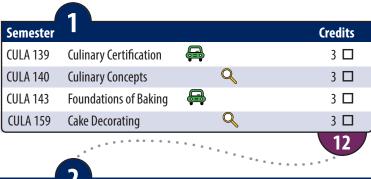




Pastry College Approved Certificate



Semester	2		Credits
CULA 128	The Art of Bread	Q	3 🗆
CULA 160	Chocolate Artistry	a Q	3 🗖
CULA 161	<b>Advanced Pastries</b>		4 🗆
CULA 162	Classical Desserts		4 🗆



You've Arrived!

This academic map is a suggested semester-by-semester guide to keep you on a clear path to program completion. Your academic advisor will provide you with clear direction needed to stay on course and discuss scheduling options with you. Taking courses not reflected on this map may result in courses not counting toward the completion of your requirements.

### **Milestones**

ENCL 001

Upon successful completion of this program, a College-approved Pastry Certificate will be awarded.

Semester 1: NRAEF ServSafe Certification

NRAEF ManageFirst Purchasing Certification

### **About Developmental Courses**

Developmental courses do not satisfy graduation requirements, but are required for those who place into them and will appear on a student's transcript. Placement into one of the following courses indicates that a student needs additional preparation before enrolling in college-level courses:

Proparing for College Peading

ENGL 09 I	Preparing for College Reading I
ENGL 092	Preparing for College Reading II
ENGL 095	Reading and Writing Seminar
ENGL 098	Reading and Writing Studio
ENGL 099	Introductory Writing
MATH 001-003	Preparing for College Math I-III
MATH 010	Fundamentals of Mathematics
MATH 011	Introductory Algebra
MATH 012	Intermediate Algebra
MATH 060	Math Literacy
MATH 061	Non-algebra´Support

KEY	Keep an eye out for these symbols, which give important information about certain courses.	
	These courses have no prerequisites or developmental courses required.	
Q	These courses are only offered in certain semesters.	
$\triangle$	Students must earn a minimum grade in these courses to remain in the program.	
	Eligible electives for this program are listed on the reverse. Watch for this symbol.	

# **HELPFUL HINTS**



Summer and/or Winter Session classes may be available for your program to help you finish on time. See your advisor or visit the online course search for availability.



Taking 15 credits/semester or 30 credits/year will help you stay on track to finish your degree in two years.

## **Program Notes**

All culinary lab classes have a culinary uniform and knife kit policy. Items needed for classes are as follows: chef jacket, chef pants, chef skull cap, chef apron, knife kits, and slip resistant shoes. Chef jackets and knife kits may be purchased from the Massasoit bookstore. All other items may be purchased from the Massasoit bookstore or other preferred locations.

Some courses may have prerequisites, which are courses that **must** be taken prior to a particular course. For details, log into Degree Works through your MyMassasoit portal.

A minimum of 26 credits and 8 courses is required for completion. The same course may not be used to satisfy two different course requirements.

# **After Graduation/Completion**

Consider joining and/or visiting sites of professional organization such as:

American Cheese Society: www.cheesesociety.org
American Culinary Federation: www.acfchefs.org
American Hotel and Lodging Association: www.ahla.com

American Wine Society: www.americanwinesociety.org

Hospitality Sales and Marketing Association International: www.hsmai.org

The American Institute of Food & Wine: www.aiwf.org Les Clefs d'Or International: www.lesclefsdor.net

International Association of Culinary Professionals: www.iacp.com

James Beard Foundation: www.jamesbeard.org

North American Sommelier Association: www.nasommelier.com

Research Chefs Association: www.culinology.org Seafood Watch: www.seafoodwatch.org

Women Chefs and Restauranteurs: www.womenchefs.org

## **Resources for Academic Success**

All college phone numbers are 508-588-9100 + extension.

### **Student Central**

Admissions, financial aid, registration & payments

massasoit.edu/studentcentral studentcentral@massasoit.mass.edu

Brockton | Student Center, Upper Level Canton | First Floor, C121

Admissions: x1411 Financial Aid: x1479 Registrar: x1949 Student Accounts: x1507

### **Testing & Assessment**

massasoit.edu/testing

Brockton | Student Center, Lower Level | x1991

### Advising, Career & Transfer Center

massasoit.edu/act-center act@massasoit.edu

Brockton | Student Center, Lower Level | x1461 Canton | First Floor, C126 | x2516

### **Academic Resource Center**

Tutoring & academic support services

massasoit.edu/arc

Brockton | Student Center, Lower Level | x1801 Canton | First Floor, C126 | x2516

## **Access & Disability Resources**

massasoit.edu/adr | x1807

#### **Division Dean**

Michael Roggow, Ed.D. | <u>bus.tech@massasoit.mass.edu</u> | x1677

#### **Brockton**