

NSCC Guided Pathway



Baking & Pastry Certificate (BPC) – Agriculture and Food Services Pathway Certificate • Career & Technical Education and Business Division

Recommended	d Course Selection Sequence	Required	Credits	Course Offered	CPL Option	Completion
CFS105	Food Handler Safety Practices	R	1	Fall only	Χ	
CMP101	Composition 1	R	3		Х	
CFS107	Introduction to Bakeshop	R	3	Fall only		
CFS109	Principles of Baking	R	3	Fall only		
CFS228	Food & Beverage Cost Control	R	3	Danvers or Online		
PRO100	Introduction to the Professional Portfolio	R	1			
CFS201	Pastry Techniques	R	3	Spring only		
CFS209	Artisan Bread Production	R	3	Spring only		
CFS213	Contemporary Cakes and Decorations	R	3	Spring only		
CFS211	Bakery Production and Operations	R	3	Spring only		
ITR200	Internship	R	2			
Total Program Credits:			28			

Program Notes

- Open admissions
- Evening program

Campus Information

 Culinary Lab courses offered Essex North Shore Agricultural and Technical School - Pending Agreement

Additional Graduation Requirements

- Cumulative CLGPA at or above 2.0
- Submit your intent to graduate form at: www.northshore.edu/registrar

Advising Notes

- This certificate is designed upon completion to prepare a student for entry level employment in the baking and pastry field.
- Courses are listed in the recommended order you should take them.
- Many courses have prerequisite requirements that must be fulfilled to be eligible to enroll in the course.
- Taking classes in the winter intersession and summer can accelerate your time to degree completion.
- All student degree audits for graduation purposes will be based off the official program of study the student is enrolled in.





