



## DUAL CREDIT CHECKLIST:

Course Name:	Basic Baking and Pastry Skills
Course Number:	FOSR1018
Program(s) to which this course can be applied:	Culinary Skills, Culinary Management
Can this course be used as a General Education credit?	No
Is there a hands-on component to the course? Please elaborate	Yes, this course is completely hands on. Students will be baking every class. They will be standing for all four hours.
Is there a textbook used with the course?	Students will use On Cooking textbook. Students will complete tests on line.
What are the required assignments within this course? ( eg. essays, group discussion, portfolio etc.)	40% Labs, 10% Lead Assignment, 15% Midterm Test, 10% Theory Quizzes, 25% Final Test

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