F. Y. I.

- Other information
 - \checkmark Items with * offered both semesters
 - ✓ Work Experience

Remember your Academic Advisor is here to support you in making your academic decisions!



University of Technology, Jamaica Module Selection Guide School of Hospitality & Tourism Management



Certificate in Baking Technology

Student's Name:	
Student's Id #:	
Start Date:	
Name - Academic Advisor/PL/PD:	

Note to Faculty: Please complete this form for each course of study offered. Where the student may specialize, complete one form showing core courses and related elective rules for each possible major/Minor option.

Module Code	Module Name	Prerequisite /Co- requisite (if any)	CREDITS	Result
Semester 1				
BAK	Bread Making Theory 1		2	
1001			-	
BAK 1002	Bread Making Practical 1		2	
BAK	Sanitation & Food Safety		2	
БАК 1003	Sanitation & Food Safety		2	
BAK	Sweet Goods Theory 1		2	
1004	Sweet Goods Theory I		2	
BAK	Sweet Goods Practical 1		2	
1005				
BAK	Food Costing 1		2	
1007	C			
CSP	Community Service Project		1	
1001	*			
MKT	Marketing		3	
1002				
COM	Certificate Communication		2	
1013	A			
Semester 2				
BAK	Bread Making Theory 2	BAK 1001	2	
2001				
BAK	Bread Making Practical 2	BAK 1002	2	
2002				
BAK	Sweet Goods Theory 2	BAK 1004	2	
2003				
BAK	Sweet Goods Practical 2	BAK 1005	2	
2004				
BAK	Bakery Science		2	
2005			-	
BAK	Bakery Engineering		2	
2006		DAK 1007		
BAK	Food Costing 2	BAK 1007		
2007	Certificate Communication	COM 1013		
COM 1014	B	CON 1013		
1014	D	I		