F. Y. I.

- Other information
 - ✓ Items with * offered both semesters

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 Pastry Making and Cake Decorating

Student's Name:
Student's Id #:
Start Date:
Name - Academic Advisor/PI /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
	Semest	er 1	'	'
BAK 1003	Sanitation & Food Safety		2	
FSM 1020	Basic Pastry Making & Cake Decorating Theory		2	
FSM 1021	Basic Pastry Making & Cake Decorating Practical		2	
MAT 1014	Applied Mathematics for Food Service		2	
COM 1013	Certificate Communication A		2	
	Semest	er 2	•	.
FSM 1022	Intermediate Pastry Making & Cake Decorating Theory	FSM 1020	2	
FSM 1023	Intermediate Pastry Making & Cake Decorating Practical	FSM 1021	2	
MAN 1007	Managerial Skills		2	
COM 1014	Certificate Communication B	COM 1013	2	
	Summer S	ession	•	•
ENT 1002	Entrepreneurship Skills		3	
FSM 1024	Advanced Pastry Making & Theme Cake Decorations		3	
BAK 1018	Basic Food Costing		2	