🍳 College Catalog: Cooking & Baking Mastery

“Master the art of cooking and baking—practical skills, timeless techniques, open to all.”

Format: Book & paper, Independent Study, Self-Paced
Textbooks: Mailed to students
Credential Options:
🎓 Certificate of Completion for individual courses
🌟 Diploma in Cooking & Baking Mastery for stack completion

"Trusted for their clear, easy-to-follow style, detailed outlines, and expert authorship, the For Dummies series makes learning approachable and effective for everyone."

💼 Individual Courses

Course Overview

Each **course** provides a comprehensive learning package that includes:

- **Physical textbook** (one per course)
- **Two mailings**: an initial packet and a final packet
- **Access to online guidance** for ongoing support
- **A practicum component**, completed by the student, to demonstrate skills in real-world scenarios

Testing and Evaluation

- At the end of each course, students complete a **self-paced test**.
- Tests are **mailed in for evaluation**.
- A **minimum score of 70%** is required to pass.
- Tests may be **retaken if necessary**.

Audience

Designed for **adult learners** interested in developing **practical culinary skills** and **baking techniques**. Ideal for those seeking **personal enrichment**, **career advancement in food service**, or the ability to bring **creative, professional-quality cooking** into everyday life.

Course Code	Course Title	Duration	Textbook	Description	Credential	Tuition
CB101	Cooking Basics & Kitchen Skills	15 weeks	*Cooking Basics For Dummies*	Learn knife skills, cooking methods, pantry setup, and meal prep essentials to build confidence in the kitchen.	Certificate	$149USD

Course Code	Course Title	Duration	Textbook	Description	Credential	Tuition
CB102	Baking Techniques & Recipes	15 weeks	*Baking For Dummies*	Master breads, cakes, cookies, pies, and gluten-free options with step-by-step guidance.	Certificate	$149USD
CB103	Global Cuisine & Cultural Dishes	15 weeks	*Cooking Around the World All-in-One For Dummies*	Explore recipes and techniques from Italian, Mexican, Indian, Chinese, and other international cuisines.	Certificate	$149USD
CB104	Special Diets & Healthy Cooking	15 weeks	*Vegetarian Cooking For Dummies*	Learn to adapt recipes for vegetarian, vegan, and allergy-friendly diets while maintaining flavor and nutrition.	Certificate	$149USD
CB105	Wine, Pairing & Culinary Presentation	15 weeks	*Wine For Dummies*	Discover wine basics, food pairings, and plating techniques to elevate meals into fine dining experiences.	Certificate	$149USD

🌟 Learning Stack (Diploma Track)

Learning Stack Overview

This **Learning Stack** is designed to provide a complete, guided learning experience. It includes:

- **Five courses**, each with its own test
- **Physical textbooks** (one per course)
- **Two mailings**: an initial packet and a final packet
- **Access to online guidance** for ongoing support
- **A practicum component**, completed by the student, to demonstrate skills in real-world scenarios

Testing and Evaluation

- At the end of each course, students complete a **self-paced test**.
- Tests are **mailed in for evaluation** (individually or all together).
- A **minimum score of 70%** on each test is required to pass.
- Tests may be **retaken if necessary**.
- There is **no comprehensive final exam**; progress is measured course by course.

Audience

The **Cooking & Baking Mastery** course is designed for **adult learners seeking practical, hands-on culinary education**. It is ideal for individuals who want to:

- Develop **foundational cooking and baking techniques** for personal or professional use
- Strengthen **job readiness and career advancement** in food service or hospitality fields
- Explore **creative culinary skills** for personal enrichment and lifelong learning

Whether you are preparing for a career in the culinary arts, enhancing your professional skill set, or simply expanding your ability to create delicious meals at home, this course provides structured, real-world training to help you succeed.

🎓 Diploma in Cooking & Baking Mastery

Gain foundational culinary skills for personal enrichment, ministry hospitality, or vocational food service. Ideal for adult learners seeking confidence in the kitchen.

Required Courses:

- CB101 Cooking Basics & Kitchen Skills
- CB102 Baking Techniques & Recipes
- CB103 Global Cuisine & Cultural Dishes
- CB104 Special Diets & Healthy Cooking
- CB105 Wine, Pairing & Culinary Presentation

Tuition for Stack: CBStack101 $549USD (5 courses)
Credential: Diploma in Cooking & Baking Mastery
Duration: 75 weeks (1 ½ years)

Self-paced classes allow you to learn at your own speed and convenience.