

ADVANCED BAKING & PASTRY ARTS - CERTIFICATE OF ACHIEVEMENT

Plan Code: 3144

This program provides students with the knowledge of Baking and Pastry principles and techniques to prepare our graduates for employment in Retail, Hotel, and Resort Bakery and Pastry kitchens.

Program Student Learning Outcomes

- Apply production planning, cost control measures, and safety and sanitation procedures to prepare for a career in baking and pastry.
- Apply and demonstrate advanced baking and pastry skills and techniques in the areas of bread, Viennoiserie, pastries, and cakes.

Program Requirements

| Code Number | Course Title | Units |
|--|--|-------------|
| REQUIRED COURSES | | |
| BAKE 241 | Baking Skills and Principles | 5 |
| BAKE 242 | Pastry Skills and Principles | 5 |
| BAKE 243A | Advanced Bakery Operations | 4 |
| BAKE 243B | Advanced Bakery Practicum | 4 |
| BAKE 246 | Specialty Cakes and French Pastries | 1.5 |
| BAKE 247 | Cake Decorating | 1.5 |
| BAKE 258 | Artisan Breads | 1.5 |
| BAKE 259 | Viennese Pastries | 1.5 |
| CULAR 10 | Intro to Hospitality | 3 |
| CULAR 20 | App. Food Serv. Sanit in Hotel/Rstr. Mgmt. | 2 |
| CULAR 250 | Culinary Skills for Baking Students | 2 |
| Subtotal Units | | 31 |
| IN ADDITION, complete ONE AND A HALF (1.5) units from the following: | | |
| BAKE 253 | Chocolate, Sugar, and Confections (1.5) | |
| BAKE 255 | Plated Desserts (1.5) | |
| BAKE 256 | Holiday Desserts (1.5) | |
| Subtotal Units | | 1.5 |
| Total Units | | 32.5 |

RECOMMENDED but not required courses:

| Code Number | Course Title | Units |
|--------------|----------------------------------|-------|
| COSA 1 | Computer Information Competency | 1 |
| COUNS 49 | College Study Techniques | 2 |
| OR | | |
| LEARN 11/11H | Learning and Academic Strategies | 3 |
| MATH 825 | Culinary Math | 1 |