

BAKING & PASTRY ARTS - CERTIFICATE OF ACHIEVEMENT

Plan Code: 3142

This program provides students with the fundamental 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 and demonstrate basic baking and pastry skills for entry-level employment.
- Prepare and assemble essential baking and pastry items while applying kitchen safety and sanitation rules according to industry standards.

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
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
Total Units		25