BASIC BAKING SKILLS - CERTIFICATE OF COMPLETION

Plan Code: 6144

This program is designed to teach students how to use the tools and equipment to produce basic bakeshop items in a professional setting. It is designed to successfully prepare students for employment with entry level baking and pastry positions in a food industry setting. It encompasses foundations of breakfast pastries, breads and cakes.

Program Student Learning Outcomes

- Describe the basic techniques of baking and apply the knowledge to produce baked goods.

Program Requirements

Code Number	Course Title	Hours
BAKE 601	Breakfast Pastries	18
BAKE 607	Cake Essentials	18
BAKE 608	Bread Essentials	18
Total Hours		**54**