

**A message from our
Department chair
about the industry**

*"Being a Pastry Chef takes hard work,
dedication, talent and passion.
Enroll now in baking and pastry
classes and pursue your dream
of having a career as a pastry chef
- the baking and pastry industry
is always ready for new talent.
And remember: life is better
on the sweet side."*

*Chef Cindy Schwanke,
Department Chair*

How do I get more information about wages for this program?

- American Culinary Federation: www.acfchefs.org
- National Restaurant Association: www.restaurant.org
- California Occupational Guides
www.labormarketinfo.edd.ca.gov/occguides
For California wages, enter "Baker" in the "Keyword Search"
- O*NET OnLine: www.onetonline.org
For national and state data, enter "Baker" in the
Occupation Quick Search
- Culinary Arts Department
www.canyons.edu/Departments/CULARTS

For more information about the Culinary Arts Program
Contact Cindy Schwanke, Department Chair
cindy.schwanke@canyons.edu or 661-257-1538



26455 Rockwell Canyon Road • Santa Clarita, CA 91355 • www.canyons.edu

02/12



Baking and Pastry
**Certificate of
Specialization**



College of the Canyons
Institute for Culinary Education
A College of the Canyons Instructional Program

REAL JOBS NEED REAL SKILLS!
Career Technical Education Programs

Baking and Pastry

Baking and Pastry Certificate of Specialization

The Culinary Arts Baking and Pastry Certificate of Specialization is designed for those interested in professional baking. The program includes a comprehensive study with an emphasis on application of fundamental baking techniques and use of ingredients. Students who complete the program will be prepared for entry-level employment as bread bakers, pastry cooks, cake decorators or confectioners.

Compare the Costs

College of the Canyons	\$2,000-5,000
San Diego Culinary Institute	\$10,375
Le Cordon Bleu, Los Angeles	\$48,308
Culinary Institute of America	\$55,000
Art Institute of California (B.A.)	\$75,866

Costs are per year, based on 2011 tuition rates.



Baking and Pastry Certificate of Specialization

This is a departmental award and is not reflected on the College of the Canyons transcript.

Baking and Pastry Curriculum

Course	Title	Units
CULARTS 055	Culinary Safety and Sanitation	1
CULARTS 127	Principles of Baking I	3
CULARTS 128	Principles of Baking II	3
CULARTS 129	Cake Decorating Essentials	3
CULARTS 130	Pastry Art	1
CULARTS 131	Chocolates	2
CWEXP 188	Cooperative Work Experience Education	2
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		Total 15

Curriculum changes as technology and industry standards transform. Please refer to the counseling website as requirements may have changed since this publication was printed. www.canyons.edu/counseling/certificate.asp