

Certificate of Specialization: Baking and Pastry

The Culinary Arts Baking and Pastry Certificate of Specialization is designed for those interested in professional baking. It includes comprehensive study with an emphasis on application of fundamental baking techniques and ingredients. Program completers are prepared for entry level employment as bread bakers, pastry cooks, cake decorators, or confectioners.

Certificate Student Learning Outcome:

Students will be able to demonstrate proficiency in the core skills and knowledge required for employment in the baking industry.

Program Requirements:

Units Required: 15

		Units:
CULARTS-127	Principles of Baking	3.0
CULARTS-128	Principles of Baking II	3.0
CULARTS-129	Cake Decorating Essentials	3.0
CULARTS-130	Pastry Art	2.5
CULARTS-131	Chocolates	2.5

Plus a minimum of one unit from the following:

CWE-186CULA	Cooperative Work Experience Education Culinary Arts (Unpaid)	1.0 – 4.0
CWE-188CULA	Cooperative Work Experience Education Culinary Arts (Paid)	1.0 – 4.0

Recommended Electives:

CULARTS-139	Advanced Cake Decorating	3.0
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