

Certificate of Achievement: 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: 16

| | | Units: |
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| 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 | 3.0 |
| CULARTS-131 | Chocolates | 3.0 |

Plus a minimum of one unit from the following:

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| WE-186BAKE | Work Experience Education Baking and Pastry | 1.0 – 4.0 |
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Recommended Electives:

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| CULARTS-139 | Advanced Cake Decorating | 3.0 |
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