

# Baking and Pastry- Certificate of Specialization

+If you have completed coursework at another college and/or are starting in a semester other than a Fall term, please follow up with the Counseling Department to determine if this sequence is appropriate for your academic and career goals.

**Program Description:** 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.

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

**Important Information:** For students interested in earning an Associate's degree in the Culinary program and/or transfer, please follow up with the Counseling Office for additional information @ <https://www.canyons.edu/counseling> or (661)362-3288/(661)362-3811.

Major courses are sequenced and **BOLDED** based on recommendations by the [Culinary Arts Department](#)

**First Semester (0-7 units minimum) FA = Fall; WI = Winter; SP = Spring; SU = Summer**

Course	Title	Units	Major Courses
<b>First 8 Weeks of Term</b>			
CULARTS 055	Culinary Safety and Sanitation (FA, WI, SP, SU)	1	Co-requisite CULARTS 127
<b>CULARTS 127</b>	<b>Principles of Baking I (FA, WI, SP, SU)</b>	<b>3</b>	<b>Major</b>
<b>Second 8 Weeks of Term</b>			
CULARTS 128	<b>Principles of Baking II (FA, SP)</b>	<b>3</b>	<b>Major</b>
		<b>Term Total:</b>	<b>7</b>

**Second Semester (8-16 units minimum)**

Course	Title	Units	Major Courses
<b>First 8 Weeks of Term</b>			
CULARTS 129	<b>Cake Decorating Essentials (FA, SP, SU)</b>	<b>3</b>	<b>Major</b>
CULARTS 130	<b>Pastry Art (FA, SP)</b>	<b>2.5</b>	<b>Major</b>
<b>Second 8 Weeks of Term</b>			
CULARTS 131	<b>Chocolates (FA, SP)</b>	<b>2.5</b>	<b>Major</b>
<b>Full Semester Course</b>			
CWEE 188 or 186CULA	<b>Culinary Internship (FA, WI, SP, SU)</b>	<b>1-4</b>	<b>Major</b>
		<b>Term Total:</b>	<b>9</b>

**Total Units: 16+**

## Counseling Resources

Culinary Arts & Wine Studies Program: <https://www.canyons.edu/academics/culinary/index.php>

Counseling Department: <https://www.canyons.edu/student-services/counseling/index.php>

Consider any student clubs or organizations associated with the major

Internship Program: <https://www.canyons.edu/student-services/internships/index.php>

Campus Alliances: <https://www.canyons.edu/administration/ie2/equity/alliances.php>

Petition for Certificate – Petitions are due fall/spring/summer term you will complete the requirements, and may be submitted before your last term or up until the final day of the term. Petitions must reviewed with a counselor and may be downloaded here:

[https://www.canyons.edu/resources/documents/student-services/admissions/Petition\\_for\\_Certificate\\_of\\_Specialization.pdf](https://www.canyons.edu/resources/documents/student-services/admissions/Petition_for_Certificate_of_Specialization.pdf)

## **Career Resources**

Baking and Pastry Career Tree: <https://www.canyons.edu/academics/culinary/careertree/careertree-baking-and-pastry.php>

California Career Zone: [www.cacareerzone.org](http://www.cacareerzone.org)

O\*Net Online: [www.onetonline.org](http://www.onetonline.org)

Bureau of Labor and Statistics: [www.bls.gov](http://www.bls.gov)