

CULINARY ARTS: PROFESSIONAL BAKING AND PASTRY (CERT)

CERTIFICATE OF ACHIEVEMENT

The Professional Baking and Pastry Certificate offers an in-depth, hands-on learning curriculum where students gain both foundational knowledge and practical experience through the program's technical facilities. It covers a broad variety of topics ranging from bread and pastries to cake and chocolate.

Program Student Learning Outcomes

- Student apply food safety as established by SERVSAFE program.
- Students apply the proper baking and pastry techniques and procedures to produce quality products.
- Students communicate professionally with peers, colleagues, and supervisors.
- Students define basic baking and pastry terminology.
- Students evaluate a variety of prepared products.
- Students evaluate recipe costing, purchasing, and receiving.
- Students modify standard recipes to create custom-made baked goods.
- Students use industry standard baking and pastry equipment and tools.

Program Requirements

Code Number	Course Title	Units
Required Courses		
CA 101	Introduction to Food Service, Safety, and Sanitation	2.0
CA 120	Introduction to the Hospitality Industry	3.0
CA 180	Introduction to Baking Skills	4.0
CA 181	Professional Baking and Pastry Production I	5.0
CA 182	Professional Baking and Pastry Production II	5.0
CA 240	Human Relations in Hospitality	3.0
Total Units		22

Additional Expenses

Students will be required to purchase a baking kit and two sets of uniforms from our approved vendor