Baking and Pastry, Certificate
School of Culinary Arts and Hospitality

Program Description

The Baking and Pastry Certificate program is designed to meet the increasing employment needs of the 21st century for trained culinary workers. The program includes classroom and food laboratory experiences.

Students are required to adhere to the department policies and procedures as stated in the School of Culinary Arts/Hospitality Student Handbook. Requirements for the program include but are not limited to: Laboratory Uniform and Tool Kit; Health Status Form; Business Attire.

Career Opportunities

Graduates of the Baking and Pastry Certificate program may accept jobs with the following titles: baker, cake decorator, and bakery production worker.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:
- Prepare yeast rolls, breads, pies, tarts, cookies, doughnuts and centerpieces.
- Prepare and decorate cakes and cookies
- Prepare basic pastry items.
- Make mathematical yield adjustments.
- Collect, and identify information regarding quality standards in bakery products.
- Utilize technology within the bakery and pastry industry.
- Demonstrate basic food preparation skills
- Adhere to sound practices for sanitation and safety.
- Develop basic practical mathematical skills.

Suggested Term	Seq #	Course ID	Course Title	Cr.	Prereq/Coreq(Co)	Options Available
Fall or Spring	1	PDV 101	First Year Seminar	1		
	2	CUL 104	Foundations of Cooking and Baking	3		
	3	FSM 118	Sanitation	2		
	4	BKP 141	Baking I	4	CUL 104	
	5	BKP 223	Baking II	4	BKP 141	
	6	BKP 221	Baking Bistro	3	BKP 141	
	7	BKP 245	Decorating Techniques	3		

Total Program Credits   20   BAKPT