

Baking and Pastry, Diploma

APPRENTICESHIP

School of Culinary Arts/Hospitality

The baking and pastry apprenticeship program is one of the majors comprising the college's School of Culinary Arts/Hospitality and is accredited by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). This apprenticeship program is sponsored by The American Culinary Federation Laurel Highlands Chapter (ACFLHC) and Westmoreland. A cooperative program, it combines academic course work with 4,000 hours of supervised on-the-job learning in a participating restaurant, club, hotel, institution, resort or wholesale/retail bakery. Classes are scheduled so that students have a sufficient block of uninterrupted time to complete their 40-hour week. Academic work can be completed as a full-time student in two years or as a part-time student over three years.

Students enrolled in this program are registered with the U.S. Department of Labor as apprentices and are required to join the ACFLHC. Registration and membership fees are required and payable to the ACF during the first week of class. Students are expected to be well-groomed in compliance with the standards of sanitation. Students will be required to present medical proof of good physical health. Uniforms and program tool kit are required for all lab classes. Business attire may be required for some class assignments.

Employment must be secured in an approved facility that will provide full-time employment. At the completion of the program, students may apply for certification with the ACF.

The baking and pastry diploma apprenticeship option may be completed through a partnership with Nemaocolin Woodlands Resort or Seven Springs Mountain Resort as well as the other approved apprenticeship sites. For more information, call the Westmoreland Admissions Office at 724-925-4000.

Career Opportunities

Graduates of the culinary arts program may accept jobs with the following titles: pastry cook, pastry chef, executive pastry chef, baker, cake decorator, institutional baker/pastry chef, retail baker/ pastry chef, wholesale baker/pastry chef, production supervisor, food batch maker, operations manager, sales representative or training specialist.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

- Prepare yeast rolls, breads, pies, tarts, cookies, doughnuts and frozen desserts based on local, regional and international traditions and diversity.
- Prepare and decorate cakes, cookies and centerpieces.
- Prepare pastry items and confectionery items.
- Make mathematical yield adjustments.
- Collect, organize and identify information regarding quality standards in bakery products.
- Utilize positive personal and interpersonal skills needed for supervision of employees and in the area of customer relations.
- Utilize technology to affect systems of operation within the bakery and pastry industry.
- Demonstrate basic food preparation skills with additional attention to food cost.
- Design and prepare artistic showpieces and centerpieces.
- Research and adhere to sound practices for sanitation and safety.
- Develop basic practical mathematical skills.

Sugg. Term	Seq. #	Course ID	Course Title	Cr.	Term Offered	Prereq(s)	Options Available
1st Fall	1	PDV 101	First Year Seminar	1	F, Sp, Su		
	2	BKP141	Baking I	4	F, Sp		
	3	CUL 121	Apprenticeship I	2	F		
	4	FSM 103	Introduction to Hospitality Industry	3	F, Sp		FSM 113
	5	FSM 117	Wait Staff/Dining Room Training	1	F, Sp		
	6	FSM 118	Sanitation	2	F, Sp		
1st Spring	7	BKP 142	Baking II	3	F, Sp		
	8	CUL 122	Apprenticeship II	2	Sp		
	9	FSM 105	Foods I	4	F, Sp		
	10	BKP 242	Bakery/Deli Merchandising Techniques	3	F, Sp	BKP 141	
2nd Fall	11	BKP 243	Healthy Cooking Trends	4	F, Sp	FSM 105	
	12	BKP 245	Decorating Techniques	3	F, Sp		
	13	CUL 123	Apprenticeship III	2	F	CUL 122	
	14	FSM 215	Purchasing and Operations	3	F, Sp		
2nd Spring	15	BKP 247	Specialty/Artistic Techniques	4	Sp		
	16	CUL 224	Apprenticeship IV	2	Sp	CUL 123	
	17	FSM 235	Supervision and Training	3	F, Sp		

Total Program Credits

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