

Baking and Pastry Arts, AAS

APPRENTICESHIP

School of Culinary Arts and Hospitality

The Baking and Pastry Apprenticeship program, sponsored by The American Culinary Federation Laurel Highlands (ACFLHC) Chapter and Westmoreland, is accredited by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). A cooperative program, it combines academic coursework with 4,000 hours of supervised on-the-job learning in a participating bakery, club, hotel, or resort. Classes are scheduled so that students have a sufficient block of time to complete their 40-hour week. Academic work and the 4,000 hours can be completed over a period of two to three years.

Students enrolled in this program will be registered with the Pennsylvania Department of Labor and the American Culinary Federation as apprentices once required registration and membership fees are paid during the first weeks of class.

Students are required to adhere to the department policies and procedures as stated in the School of Culinary Arts/Hospitality Student Handbook and the Apprenticeship Handbook.

Requirements for the program include but are not limited to:

- Laboratory Uniform and Tool Kit
- Health Status Form
- Business Attire
- Special attire may be required at the apprenticeship site
- Transportation to the apprenticeship site

Employment must be secured at an approved apprenticeship facility that will provide full-time employment. The baking and pastry apprenticeship may be completed through a partnership with Nemacolin Resort, Seven Springs Mountain Resort or other approved apprenticeship sites. For a current list of approved apprenticeship sites, contact the School of Culinary Arts/Hospitality.

At the completion of the apprenticeship program, students are eligible to test for certification as a Certified Sous Chef with the American Culinary Federation.

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 baking 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

Career Opportunities

Graduates of the baking and pastry program may accept positions with the following titles: pastry cook, pastry chef, baker, baking sales representative, institutional baker/ pastry chef, retail baker/pastry chef, wholesale baker/pastry chef, production supervisor, operations manager, sales representative or training specialist.

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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	CUL 104	Foundations of Cooking and Baking	3	F, Sp		
	3	FSM 103	Introduction to the Hospitality Industry	3	F, Sp		FSM 113
	4	FSM 170	Food Culture and Religion	3	F, Sp		
	5	FSM 118	Sanitation	2	F, Sp		
	6	BKP 245	Decorating Techniques	3	F, Sp		
	7	CUL 121	Apprenticeship I	1	F, Sp, Su		
1st Spring	8	BKP 141	Baking I	4	F, Sp	CUL 104	
	9	BUS 120	Business Mathematics	3	F, Sp, Su	MTH 050, 050A or Placement	
	10	CUL 105	Foods I	4	F, Sp	CUL104	
	11	FSM 119	Beverage Management	1	F, Sp		FSM 120
	12	CUL 122	Apprenticeship II	1	F, Sp, Su	CUL 121	
1st Summer	13	CUL 123	Apprenticeship III	1	F, Sp, Su	CUL 122	
2nd Fall	14	BKP 221	Baking Bistro	3	F	BKP 141	
	15	BKP 223	Bake II	4	F	BKP 141	
	16	FSM 215	Purchasing and Operations	3	F, Sp,		
	17	CUL 243	Nutritional Cooking and Baking	3	F, Sp	BKP 141 or CUL 105	FSM 159
	18	CPT 150	Micro Computer Concepts	3	F, Sp, Su		
	19	CUL 224	Apprenticeship IV	1	F, Sp, Su	CUL 123	
2nd Spring	20	BKP 247	Specialty/Artistic Techniques	4	Sp	BKP 223	
	21	FSM 235	Supervision and Training	3	F, Sp		
	22	BKP 249	Advanced Decorating	3	Sp	BKP 223, BKP 245	
	23	ENG 163	Business Communications	3	F, Sp, Su		ENG 164
	24	CUL 251	Apprenticeship V	1	F, Sp, Su	CUL 224	
2nd Summer	25	CUL 253	Apprenticeship VI	1	F,Sp,Su	CUL 251	

Total Program Credits

62