BAKING BUSINESS CERTIFICATE OF ACHIEVEMENT

This certificate helps to prepare students for the dynamic world of owning or managing a business in the baking industry. Students will learn about menu development, communication, food safety, and entrepreneurial skills, and will learn how to manage a diverse workforce.

Code	Title	Units
Required Courses:		
BUSAD 110	Human Resource Management	3
CULART 225	Sanitation and Safety	3
CULART 040	Introduction to Baking	6
CULART 041	Desserts and Pastries	6
CULART 044	Introduction to Baking Skills, Ingredients, and Technology	3
CULART 080	Small Business and Catering Management	6
CULART 240	Procurement, Purchasing and Selection	3
HOSP 100	Introduction to Hospitality and Customer Service	3
HOSP 120	Hospitality Cost Control	3
Total Units		**36**

Students working for certificates must have a basic knowledge of arithmetic, reading and writing in order to learn and work in the occupations they select.

This is a Gainful Employment Program

Program Learning Outcomes

At the completion of this program, students will be able to:

a. Create a training plan to appropriately acclimate staff to state and local sanitation and safety guidelines.
b. Discuss the proper way to handle staffing issues in a commercial bakery.
c. Plan a functional dessert bar including flow and plating concepts.
d. Plan an event for 100 people including total costs charged to the customer.